

# FOOD



## raw bar

**NEW ENGLAND OYSTER\***  
3.5 each

**COCKTAIL SHRIMP**  
4 each

**LITTLENECK CLAM\***  
2.5 each

**SHELLFISH PLATTER\***  
104

**30G ISLAND CREEK  
WHITE STURGEON  
CAVIAR\***  
*French onion dip + chips*  
95

**DAILY CRUDO\***  
*seasonal accompaniments*  
24

**SMOKED TROUT PÂTÉ**  
*everything bagel chips*  
13

**SURF CLAM CEVICHE\***  
*pumpkin vinaigrette*  
14

## snacks

**CHIPS + FRENCH ONION DIP**  
8

**LA QUERCIA PROSCIUTTO BITE**  
*Mozzarella House stracciatella,  
whole wheat fried dough*  
4

**HOUSE MADE FOCACCIA**  
*olive oil, chili flake*  
5

ADD: fresh ricotta +4 /  
spicy tomato sauce +2 / honey butter + 2

## appetizers

**FURLONG BISQUE**  
*green crab, mascarpone*  
14

**SALTED HAKE CROQUETTES**  
*tarragon buttermilk dressing*  
14

**FORMAGGIO KITCHEN  
CHEESE PLATE**  
18

**AUTUMN GREEN SALAD**  
*paprika crouton, spiced Caesar dressing*  
14

**PEAR + ENDIVE SALAD**  
*almond + ginger dressing*  
14

**GRILLED + ROASTED SALAD ADDITIONS:**  
steelhead trout\* +13 / chicken +10  
steak\* +20 / impossible burger +10

## family meal

**GRILLED HALF OR  
WHOLE CHICKEN**  
*choice of one or three sides*  
30/56

## entrees

**ROASTED HAKE**  
*sweet + sour onion, pine nut,  
golden raisin*  
24

**SMOKED STEELHEAD TROUT  
SANDWICH**  
*apple, arugula, poppy seed yogurt*  
17

**BLACKENED FISH TACOS**  
*avocado crema, pickled cabbage*  
18

**GRILLED CHEESE**  
*Fontina, whole grain mustard*  
12

**IMPOSSIBLE™ BURGER**  
*cheddar, sweet chili aioli*  
14

**GRILLED CHICKEN SANDWICH**  
*citrus barbecue, pickled red onion,  
sourdough*  
15

**CHEESEBURGER\***  
*cheddar, caramelized onion, pickles*  
18

**SANDWICH ADDITIONS:**  
avocado +4 /bacon +4 / prosciutto +6

## sides

**FRIED  
SHISHITO  
PEPPERS**  
*Espelette*  
9

**ALCOVE  
MARKET  
PICKLE**  
*rotating selection*  
6

**ROASTED  
CAULIFLOWER**  
*golden raisin,  
caper*  
9

**KETTLE CHIPS**  
6

**FRENCH FRIES**  
*rosemary,  
Urfa pepper*  
7

**CRISPY  
SMASHED  
POTATOES**  
*fines herbs*  
9

**SAUTEÉD  
SWISS CHARD**  
*basil*  
8

**SPAGHETTI  
SQUASH**  
*sesame, basil*  
9

**COLE SLAW**  
6

## kid's meals

**ALL NATURAL ALCOVE  
CHICKEN FINGERS + FRIES**  
12

**MAC + CHEESE**  
9

*Daily dinner specials available  
starting at 4pm.*

*Brunch 11am to 2:30pm  
every Saturday + Sunday.*

*Planning an event? Contact  
events@alcoveboston.com for details!*

*Join the Alcove Wine of the Month Club:  
\$65 for two bottles of wine and fun facts about the  
wines. A new theme every month!*

\*May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

We apply a 4% Kitchen Administrative fee, which primarily benefits our back of house staff, including cooks and dishwashers. By Massachusetts law, kitchen staff may not be included in the tip pool. We therefore use this administrative fee as a way to improve wages and increase benefits for our back of house staff. This administrative fee does not represent a tip or service charge for our front of house service staff, which includes servers, runners, bussers, and bartenders.