

# 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*  
18

**DEVILED CRAB DIP**  
*grilled tortilla chips*  
16

## ALCOVE PASTRY BASKET

*butter croissant, cranberry coffee cake  
chocolate chip scone,  
pumpkin bread*  
16 or 4 each



## appetizers

**GREEN CRAB BISQUE**  
*mascarpone*  
14

**SALTED HAKE CROQUETTES**  
*green Tabasco aioli*  
14

**SAN DANIELE PROSCIUTTO BITE**  
*Mozzarella House stracciatella,  
whole wheat fried dough*  
5

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

**BIBB LETTUCE SALAD**  
*blood orange, spiced almond*  
14

**GRILLED + ROASTED SALAD ADDITIONS:**  
salmon\* +14 / chicken +10  
steak\* +20 / impossible burger +10

## entrees

**LEMON RICOTTA PANCAKES**  
*maple syrup*  
15

**BREAKFAST SANDWICH**  
*butter croissant, prosciutto,  
cheddar, fried egg*  
13

**MUSHROOM QUICHE**  
*ricotta cheese, salsa verde*  
15

**BREAKFAST SCRAMBLE PLATE**  
*scrambled eggs, bacon,  
Iggy's sourdough toast, home fries*  
18

**HAM BISCUIT**  
*cheddar, truffle butter,  
fried egg, home fries*  
18

**GRILLED SHRIMP TACOS**  
*avocado crema, red cabbage slaw,  
pineapple salsa*  
19

**GRILLED CHEESE**  
*Fontina, whole grain mustard*  
14

**ROASTED HAKE**  
*sweet + sour onion, pine nuts,  
golden raisin*  
27

**CHEESEBURGER\***  
*cheddar, caramelized onion, pickles*  
19

**SANDWICH ADDITIONS:**  
avocado +6/bacon +6  
prosciutto +6/egg +3

## kid's meals

**ALL NATURAL ALCOVE  
CHICKEN FINGERS + FRIES**  
14

**MAC + CHEESE**  
10

## sides

**ONE EGG**  
3

**APPLEWOOD  
SMOKED BACON**  
6

**HOME  
FRIES**  
*caramelized onions,  
parmesan cheese*  
8

**IGGY'S  
SOUR DOUGH  
TOAST**  
4

**FRIED  
SHISHITO  
PEPPERS**  
*Aleppo pepper*  
10

**GREENS SALAD**  
*sherry vinaigrette*  
7

**KETTLE CHIPS**  
7

**FRENCH FRIES**  
*rosemary,  
Urfa pepper*  
8



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

*Join us for Cellar Saturdays in January!  
Enjoy snacks and learn about some fantastic  
wines from our owner, Tom  
Schlesinger-Guidelli. Find out more at  
alcoveboston.com*  
\$65

*Daily dinner specials available  
starting at 4pm.*

\*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.