



## 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

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

**SALMON TARTARE\***  
*apple, fines herbs*  
*everything bagel chips*  
17

**DAILY CRUDO\***  
*seasonal accompaniments*  
18

## appetizers

### CHIPS + DIPS

**BLACK LENTIL HUMMUS,  
GREEN OLIVE + RICOTTA,  
FRENCH ONION**  
*selecton of:*  
1 for 10 / 3 for 26

**GREEN CRAB BISQUE**  
*mascarpone*  
14

**FORMAGGIO KITCHEN  
CHEESE PLATE**  
23

**BLUE CRAB CAKE**  
*celery root remoulade,  
preserved lemon*  
22

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

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

**POLPETTE**  
*red sauce, Parmigiano Reggiano*  
16

**HOUSE MADE FOCACCIA**  
*olive oil, chili flake*  
6

ADD: fresh ricotta +4/ red sauce +2/  
honey butter +2

**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

**TAKE OUT + DELIVERY  
AVAILABLE**

## entrées

**QUINOA FRIED RICE**  
*oyster mushroom, spinach, sesame*  
25

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

**PAN SEARED SALMON\***  
*curried lentil, spinach, parsnip purée*  
34

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

**CARBONARA\***  
*house-made guanciale, egg,  
Parmigiano Reggiano*  
26

**SIRLOIN STEAK\***  
*smashed potatoes, red wine jus*  
38

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

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

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

## kid's meals

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

**MAC + CHEESE**  
10

50 Lovejoy Wharf | Boston, MA 02114  
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## sides

**GREENS SALAD**  
*sherry vinaigrette*  
7

**FRIED SHISHITO PEPPERS**  
*Aleppo*  
10

**ALCOVE MARKET PICKLE**  
*rotating selection*  
7

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

**CRISPY SMASHED POTATOES**  
*fines herbs*  
10

**SAUTÉED SWISS CHARD**  
8

**KETTLE CHIPS**  
7

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

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

*Planning an event?  
Contact [events@alcoveboston.com](mailto:events@alcoveboston.com)  
for details!*

*Don't wait!  
Book with us now for Valentine's Day!  
Enjoy a full dinner menu with festive  
Valentine additions*

\*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.