

# 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

## appetizers

### CHIPS + DIPS

**BLACK LENTIL HUMMUS,  
GREEN OLIVE + RICOTTA,  
FRENCH ONION**

*selection of:*  
1 for 10 / 3 for 26

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

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

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

**GREEN CRAB BISQUE**  
*mascarpone*  
14

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

**FORMAGGIO KITCHEN  
CHEESE PLATE**  
23

**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

## 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*  
27

**TUNA SALAD SANDWICH**  
*tapenade, banana pepper*  
17

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

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

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

**FRIED CHICKEN SANDWICH**  
*B+B pickles, Alcove secret sauce*  
16

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

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

## sides

**GREENS SALAD**  
*sherry vinaigrette*  
7

**FRIED  
SHISHITO  
PEPPERS**  
*Aleppo*  
10

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

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

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

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

**SAUTÉED  
SWISS CHARD**  
*basil*  
8

**KETTLE CHIPS**  
7

## kid's meals

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

**MAC + CHEESE**  
10

*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.