



## 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**  
*everything bagel chips*  
16

**SALMON CRUDO\***  
*avocado mousse, winter citrus,  
pistachio*  
16

## appetizers

### CHIPS + DIPS

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

**BUTTERNUT SQUASH +  
LOBSTER 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

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

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

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

**BABY ICEBERG SALAD**  
*pink peppercorn ranch, everything spice*  
15

**ARUGULA SALAD**  
*blood orange, fennel, toasted hazelnuts*  
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

**OLD BAY CRUSTED HAKE**  
*polenta cake, house-cured guanciale,  
broccolini*  
29

**PAN SEARED SALMON\***  
*black lentils, butternut squash curry*  
34

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

**BOLOGNESE**  
*pecorino, spaghetti*  
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

## sides

**GREENS SALAD**  
*sherry vinaigrette*  
7

**FRIED SHISHITO PEPPERS**  
*Aleppo*  
10

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

**ROASTED BROCCOLINI**  
*golden raisin, caper, pinenut*  
10

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

**SPICED BUTTERNUT SQUASH**  
*coconut lime yogurt, puffed rice*  
9

**KETTLE CHIPS**  
7

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

**Brunch Saturday + Sunday uam to  
2:30pm**

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

*Join us for Cellar Saturdays! Enjoy snacks and  
learn about some fantastic wines  
from around the globe.*

*Find out more at [alcoveboston.com](http://alcoveboston.com)*

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\*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.