



raw bar

NEW ENGLAND OYSTER*
3.5 each

COCKTAIL SHRIMP
4.5 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, rhubarb,
pistachio*
16

appetizers

CHIPS + DIPS

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

ASPARAGUS SOUP
truffled crouton
13

**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
pickled rhubarb, fennel, toasted hazelnuts
14

**GRILLED + ROASTED
SALAD ADDITIONS:**
salmon* +15
chicken +11
steak* +22

**TAKE OUT + DELIVERY
AVAILABLE**

entrées

QUINOA FRIED RICE
oyster mushroom, spinach, sesame
25

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

SIRLOIN STEAK*
smashed potatoes, red wine jus
38

**BACON
CHEESEBURGER***
cheddar, caramelized onion, pickle
22

kid's meals

**ALCOVE CHICKEN FINGERS +
FRIES**
14

MAC + CHEESE
10

GRILLED CHEESE
Fontina
14

sides

GREENS SALAD
sherry vinaigrette
7

FRIED SHISHITO PEPPERS
Aleppo
10

ALCOVE MARKET PICKLE
rotating selection
7

ROASTED ASPARAGUS
golden raisin, caper, pinenut
12

CRISPY SMASHED POTATOES
finest herbs
10

SPICED BUTTERNUT SQUASH
coconut lime yogurt, puffed rice
9

KETTLE CHIPS
7

FRENCH FRIES
rosemary, Urfa pepper
8

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

*Planning an event?
Contact 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

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617.248.0050 | alcoveboston.com

*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.