



## 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*  
17

## appetizers

### CHIPS + DIPS

**ENGLISH PEA HUMMUS,  
KALAMATA 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**  
*Tabasco tartar sauce,  
arugula*  
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\* +22  
chicken +13  
steak + 25

**TAKE OUT + DELIVERY  
AVAILABLE**

## entrées

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

**MONKFISH MILANESE**  
*spring vegetable salad, Old Bay aioli*  
29

**PAN SEARED SALMON\***  
*creamy polenta, asparagus, guanciale*  
35

**GRILLED HALF OR  
WHOLE CHICKEN**  
*choice of one or three sides*  
32/58

**BOLOGNESE**  
*pecorino, spaghetti*  
29

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

**BACON  
CHEESEBURGER\***  
*cheddar, caramelized onion, pickle*  
23

## 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

**ROASTED OYSTER MUSHROOMS**  
*coconut lime yogurt, puffed rice*  
12

**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!*

*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)*

50 Lovejoy Wharf | Boston, MA 02114  
617.248.0050 | [alcoveboston.com](http://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.