



raw bar

NEW ENGLAND OYSTER*
4 each

COCKTAIL SHRIMP
4.5 each

LITTLENECK CLAM*
2.5 each

SHELLFISH PLATTER*
104

30G HOOK + LINE
WHITE STURGEON
CAVIAR*
French onion dip + chips
125

DEVILED CRAB DIP
everything bagel chips
17

HALIBUT CEVICHE*
*coconut milk, grilled pineapple,
jalapeño, lime*
16

appetizers

CHIPS + FRENCH ONION DIP
10

SPINACH + ARTICHOKE DIP
grilled sourdough
14

FORMAGGIO KITCHEN
CHEESE PLATE
23

PARSNIP SOUP
butter toasted sage, pepitas, pimentón oil
14

BLUE CRAB CAKE
grapefruit, Asian pear, jalapeño, parsnip
23

SHRIMP CROQUETTES
Tabasco tartar sauce
16

BEEF + LAMB KOFTA
cucumber, tahini yogurt
17

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

BABY ICEBERG SALAD
*Great Hill blue cheese, focaccia crouton,
pink peppercorn ranch, everything spice*
15

ARUGULA + CHICORY SALAD
*Black Mission fig, pickled fennel,
Marcona almond, sherry vinaigrette*
14

GRILLED + ROASTED
SALAD ADDITIONS:
shrimp +20
chicken +13
beef + lamb kofta +12
steak* + 25

TAKE OUT + DELIVERY
AVAILABLE

entrées

MUSHROOM RADIATORI
squash sugo, kale, truffle honey
27

MONKFISH MILANESE
*delicata squash, hazelnut,
cubanelle pepper aioli*
31

BLUE CRAB CRUSTED
HALIBUT
*papaya salad, bamboo rice,
green herb curry*
42

GRILLED HALF OR
WHOLE CHICKEN
choice of one or three sides
34/60

DUCK BREAST*
*warm farro salad, autumn vegetables,
parsnip gravy*
40

SIRLOIN STEAK*
smashed potatoes, red wine jus
42

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

FALL SQUASH CAPONATA
pine nut, herbs, olive oil
10

ROASTED BRUSSELS SPROUTS
Manchego crema, Meyer lemon gremolata
12

CRISPY SMASHED POTATOES
fines herbs
10

KETTLE CHIPS
7

FRENCH FRIES
rosemary, Urfa pepper
9

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

50 Lovejoy Wharf | Boston, MA 02114
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.