

raw bar

NEW ENGLAND OYSTER*
4 each

COCKTAIL SHRIMP
4.5 each

LITTLENECK CLAM*
2.5 each

SHELLFISH PLATTER*
*fluke ceviche, oysters (12),
littleneck clams (4),
shrimp cocktail (4), crab dip*
104

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

DEVILED CRAB DIP
everything bagel chips
17

FLUKE CEVICHE*
*coconut milk, grilled pineapple,
jalapeño, lime*
15

appetizers

CHIPS + FRENCH ONION DIP
10

SPINACH + ARTICHOKE DIP
grilled sourdough
14

**FORMAGGIO KITCHEN
CHEESE PLATE**
23

PARSNIP SOUP
butter toasted sage, pimentón oil
14

MONKFISH CROQUETTES
Tabasco tartar sauce
12

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

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,
sliced almond, sherry vinaigrette*
15

**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*
38

**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

GREEN SALAD
sherry vinaigrette
7

**FRIED SHISHITO
PEPPERS**
Aleppo
10

**ALCOVE MARKET
PICKLE**
rotating selection
7

**SQUASH
CAPONATA**
*pine nut, herbs,
olive oil*
10

**ROASTED
BRUSSELS SPROUTS**
*Manchego crema,
Meyer lemon gremolata*
12

**CRISPY SMASHED
POTATOES**
finest herbs
10

KETTLE CHIPS
7

FRENCH FRIES
rosemary, Urfa pepper
9

**JOIN US FOR A
WINEMAKER DINNER WITH
CLAUDIO FENOCCIHO
FEBRUARY 26TH @ 6PM**

**\$175 TICKET PRICE INCLUDES A
SHORT RECEPTION FOLLOWED BY
A FOUR-COURSE DINNER PAIRED
WITH TIMELESS BAROLO WINES**

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.