

raw bar

NEW ENGLAND OYSTER*
4 each

COCKTAIL SHRIMP
4.5 each

LITTLENECK CLAM*
2.5 each

SHELLFISH PLATTER*
*flake 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

MONKFISH CROQUETTES
Tabasco tartar sauce
14

PARSNIP SOUP
butter toasted sage, pimentón oil
14

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
*pickled rhubarb, fennel,
sliced almond, sherry vinaigrette*
15

**TAKE OUT + DELIVERY
AVAILABLE**

entrées

MUSHROOM RADIATORI
*carrot sugo, asparagus,
truffle honey*
27

MONKFISH MILANESE
*hazelnut, cubanelle pepper aioli,
spring vegetable salad*
31

BLUE CRAB CRUSTED FLUKE
*papaya salad, bamboo rice,
green herb curry*
38

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

DUCK BREAST*
*farro, english peas,
parsnip, black garlic*
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

**RAINBOW CARROT
CAPONATA**
pine nut
10

**ROASTED
ASPARAGUS**
*Manchego crema,
gremolata, paprika aioli*
12

**CRISPY SMASHED
POTATOES**
finest herbs
10

KETTLE CHIPS
7

FRENCH FRIES
rosemary, Urfa pepper
9

JOIN US FOR WEEKDAY POWER LUNCH

MONDAY-FRIDAY
12PM-3PM

TWO + THREE COURSE OPTIONS

CINCO DE MAYO IS RIGHT AROUND
THE CORNER!

JOIN US MAY 5TH @ 2PM
FOR FOOD AND BEVERAGE
SPECIALS ON OUR PATIO!

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.