

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

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

MONKFISH CROQUETTES
Tabasco tartar sauce
14

PARSNIP SOUP
butter toasted sage, pimentón oil
14

BLUE CRAB CAKE
pickled ramp relish, avocado mousse
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

GEM LETTUCE SALAD
*asparagus, focaccia crouton,
green goddess dressing*
15

ARUGULA + CHICORY SALAD
*pickled rhubarb, Great Hill blue cheese,
spiced walnut, sherry vinaigrette*
15

**TAKE OUT + DELIVERY
AVAILABLE**

entrées

MUSHROOM RADIATORI
*grilled corn, kalamata olive,
Parmigiano-Reggiano*
27

MONKFISH MILANESE
*spring vegetable salad, golden raisin,
ramp pesto*
31

PAN ROASTED HALIBUT
*green rice, cipollini onion,
saffron aioli*
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, horseradish cream,
red wine jus*
42

**BACON
CHEESEBURGER***
cheddar, caramelized onion, pickles
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

ROASTED RAINBOW CARROTS
*english pea hummus,
pine nut gremolata*
12

**ROASTED
ASPARAGUS**
*pancetta, Dijon mustard vinaigrette,
Parmigiano-Reggiano*
13

**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**

**TIME TO WHIP UP SOME PLANS
FOR MOTHER'S DAY!**

**JOIN US FOR MENU SPECIALS
AND ALL-DAY A LA CARTE MENU
ON MAY 12TH!**

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.