

raw bar

NEW ENGLAND OYSTER*
4 each

COCKTAIL SHRIMP
4.5 each

LITTLENECK CLAM*
2.5 each

SHELLFISH PLATTER*
*halibut 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

CHILLED CORN SOUP
ricotta salata, pimentón oil
14

MONKFISH CROQUETTES
Tabasco tartar sauce
12

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
*cherry tomato, focaccia crouton,
green goddess dressing*
15

ARUGULA + CHICORY SALAD
*pickled peach, Great Hill blue cheese,
spiced pistachio, sherry vinaigrette*
15

**TAKE OUT + DELIVERY
AVAILABLE**

entrées

MUSHROOM RADIATORI
*grilled corn, Kalamata olive,
confit tomato, Parmigiano-Reggiano*
27

MONKFISH MILANESE
*summer vegetable salad, golden raisin,
arugula pesto*
31

PAN ROASTED HALIBUT
*green rice, cipollini onion,
saffron aioli*
38

BERKSHIRE PORK CHOP*
*creamy polenta, green beans,
jalapeño jam*
36

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

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
POLE BEANS**
*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**

PLANNING A SPECIAL EVENT?

**CONTACT JENI AT
EVENTS@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.