

## 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**  
*confit tomato, 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.