

## raw bar

### NEW ENGLAND

#### OYSTER\*

4 each

#### COCKTAIL SHRIMP

4.5 each

#### SHELLFISH PLATTER\*

halibut ceviche, oysters (16),  
shrimp cocktail (4), crab dip  
104

#### DEVILED CRAB DIP

everything bagel chips  
17

#### HALIBUT CEVICHE\*

coconut milk, grilled pineapple,  
jalapeño, lime  
16

## appetizers

#### FRENCH ONION DIP

housemade kettle chips  
10

#### SPINACH ARTICHOKE DIP

grilled sourdough  
15

#### FORMAGGIO KITCHEN CHEESE PLATE

23

#### CHILLED CORN SOUP

ricotta salata, pimentón oil  
13

#### MONKFISH CROQUETTES

tabasco tartar sauce  
12

#### BLUE CRAB CAKE

confit tomato, avocado mousse  
23

#### LAMB KOFTA

cucumber, tahini yogurt  
17

#### PROSCIUTTO BITES

stracciatella cheese, aged balsamic,  
fried wheat dough  
(3 pieces)  
13

#### WARM FOCACCIA

mozzarella house ricotta + evoo  
11

#### PANZANELLA

farm tomatoes, cucumber, arugula,  
country croutons, parmesan,  
red wine vinaigrette  
15

#### CRUNCHY KALE

crispy chickpeas, biber spiced carrot,  
cabbage, sumac buttermilk  
15

## TAKE OUT + DELIVERY AVAILABLE

## ALCOVE WHISKEY DINNER

WEDNESDAY SEPTEMBER 25<sup>TH</sup> @ 6:00PM

RECEPTION + 4-COURSE DINNER

\$125

## ALCOVE WINEMAKER SERIES

WITH SCOTT WEINSTEIN

WEDNESDAY OCTOBER 16<sup>TH</sup> @ 6:00PM

RECEPTION + 4-COURSE DINNER

\$155

## entrées

#### MUSHROOM RADIATORI

grilled corn, kalamata olive,  
confit tomato  
27

#### MONKFISH MILANESE

raisin, arugula, caper pesto  
31

#### ROASTED HALIBUT

green rice, cipollini onion,  
saffron aioli  
38

#### GRILLED PORK CHOP\*

creamy polenta, green beans,  
fresno chili 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

#### ALCOVE BURGER\*

iggy's brioche, bacon, caramelized  
onion, sharp cheddar, house pickles  
23

## sides

#### LITTLE LEAF GREENS

roasted fennel, cucumber, red onion,  
cider vinaigrette  
10

#### FRIED SHISHITO PEPPERS

Aleppo chili flake  
10

#### ALCOVE MARKET PICKLE

rotating selection  
7

#### RAINBOW CARROTS

English pea hummus,  
toasted pine nuts  
11

#### GREEN BEANS

pancetta, Dijon mustard vinaigrette,  
Parmigiano-Reggiano  
11

#### SMASHED POTATOES

fines herbs  
10

#### SHOESTRING FRIES

urfa chili salt + pink peppercorn ranch  
11

## kid's meals

#### CHICKEN FINGERS + FRIES

14

#### MAC + CHEESE

10

#### GRILLED CHEESE

14

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\*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.