

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

SALMON TARTARE*
*bamboo rice, crushed avocado,
pickled mango, tamari*
21

DEVILED CRAB DIP
corn tortilla chips
17

HALIBUT CEVICHE*
*coconut, grilled pineapple,
jalapeño, lime*
16

appetizers

FRENCH ONION DIP
housemade kettle chips
10

WARM FOCACCIA
whipped ricotta + evoo
11

SPINACH ARTICHOKE DIP
grated parmesan, grilled sourdough
15

**FORMAGGIO KITCHEN
CHEESE PLATE**
23

MONKFISH CROQUETTES
Tabasco tartar sauce
13

BLUE CRAB CAKE
confit tomato, avocado
23

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

PANZANELLA SALAD
*tomatoes, cucumber, arugula,
country croutons, parmesan,
red wine vinaigrette*
15

CRUNCHY KALE SALAD
*crispy chickpeas, biber-spiced carrot,
cabbage, sumac buttermilk*
15

**TAKE OUT + DELIVERY
AVAILABLE**

entrées

MUSHROOM RADIATORI
*grilled corn, Kalamata olive,
confit tomato*
28

ROASTED HALIBUT
*bamboo rice, cipollini onion,
saffron aioli*
38

**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*
24

GRAB YOUR TICKETS FOR CELLAR SATURDAYS!

EVERY SATURDAY IN JANUARY, WE
HOST AN INTIMATE EXPLORATION OF
DIFFERENT WINE REGIONS,
PAIRED WITH LIGHT SNACKS.

\$115 PER CLASS
ALL 4 CLASSES FOR \$400

JANUARY 4TH: SONOMA COAST

JANUARY 12TH: TUSCANY

JANUARY 18TH: BORDEAUX

JANUARY 25TH: CHAMPAGNE

PLANNING A HOLIDAY PARTY?

TO BOOK A PRIVATE EVENT,
YOU CAN VISIT OUR WEBSITE OR
CONTACT US AT EVENTS@ALCOVEBOSTON.COM

50 Lovejoy Wharf | Boston, MA 02114
617.248.0050 | alcoveboston.com

sides

LITTLE LEAF GREENS
*roasted fennel, cucumber, red onion,
cider vinaigrette*
10

FRIED SHISHITO PEPPERS
Aleppo
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

**\$1 PEARLS
NEW ENGLAND OYSTERS**
WITH THE PURCHASE OF A BEVERAGE
**MONDAY THRU FRIDAY
3PM-5PM**

**BRUNCH
EVERY SATURDAY + SUNDAY
11AM- 4PM**

*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.

cocktails

big love great for sharing

CHAMPSIDE 15 | 60

black pepper tequila,
blackberry sage, ginger

PITCHER FOR 4

PARTY FOUL 110

Tequila Ocho Plata,
cherry, cacao,
lemon

PUNCH BOWL FOR 8

APEROL SPRITZ 15 | 60

Aperol, cava,
soda water

PITCHER FOR 4

CHAMPSIDE - 15
black pepper tequila,
blackberry, sage, ginger

**RASPBERRY
LIME RICKEY - 15**
Brigham's style

APEROL SPRITZ - 15
Aperol, cava, soda water

AUTOPILOT - 17
bourbon, pumpkin jam,
egg white*

MILK PUNCH - 9
jalapeño, agave

SMOKE SIGNALS - 15
Del Maguey Vida de Muertos mezcal,
ginger, cassis

ZAKIM - 14
bourbon, Punt e Mes, Alcove
falernum

ESPRESSO MARTINI - 15
vodka, espresso, cardamom

hot drinks

**HOT BUTTERED
RUM CIDER - 15**
2009 Alcove Plantation Australian
Rum, clove, cinnamon,
ginger butter

HOT CHOCOLATE - 16
Green Chartreuse, cardamom,
fennel whipped cream

spirit free

POMELO - 11
grapefruit, tonic, rosemary

MILES' COLLINS - 11
orange, ginger, lime

draft

**VONN TRAPP
'PILSNER' - 10**
Bohemian Pilsner, Stowe, VT
16OZ | 5.4%

**LONE PINE
'BRIGHTSIDE' - 11**
IPA, Portland, ME
16OZ | 7.1%

**TRUE NORTH
'NORTHERN HAZE' IPA - 11**
IPA, Ipswich, MA
16OZ | 6.7%

**OXBOW
'FARMHOUSE
PALE ALE' - 10**
Saison, Newcastle, ME
12 OZ | 6%

**FIDDLEHEAD
'WHITE' - 11**
Witbier, Shelburne, VT
16OZ | 5.3%

**MAST LANDING
'GUNNER'S
DAUGHTER' - 10**
Milk Stout, Westbrook, ME
12 OZ | 5.5%

bottles & cans

**NIGHTSHIFT
'NITE LITE' - 7**
Light Lager, Everett, MA
12 OZ | 4.3%

TECATE - 6
Lager, Monterrey, Mexico
12OZ | 4.5%

BUD LIGHT - 6
Light Lager, St. Louis, MO
12OZ | 4.2%

**BLACK HOG BREWING
'HAZY' - 10**
IPA, Oxford, CT
16OZ | 6.2%

**BELL'S BREWING
'KALAMAZOO STOUT' - 8**
Stout, Comstock, MI
12OZ | 5.7%

**BRASSERIE D'ACHOUFFE
'LA CHOUFFE' - 10**
Belgian Ale, Achouffe, Belgium
11.2 OZ | 8%

**ISASTEGI
SAGARDO NATURALA - 10**
Cider, Basque, Spain
330 ML | 6%

**HIGH LIMB
'HONEY POT' - 11**
Cider, Plymouth, MA
16OZ | 6.8%

**ATHLETIC BREWING CO
'FREE WAVE' - 7**
Non-Alcoholic, San Diego, CA
12OZ | 0.5%

wine by the glass

sparkling

BISOL JEIO PROSECCO - 15
NV, Valdobbiadene, Italy

LINI '910' LAMBRUSCO ROSÉ - 16
NV, Emilia-Romagna, Italy

white

CHÂTEAU NICOT - 15
'23, Entre-Deux-Mers, France

LE MONDE PINOT GRIGIO - 14
'22, Prata Di Pordenone, Italy

**MARINE LAYER 'LAS BRISAS VINEYARD'
VERMENTINO - 20**
'22, Sonoma, CA

MICHEL DELHOMMEAU 'ST. VINCENT' - 14
'20, Muscadet Sèvre et Maine, France

HOOK + WINE CHARDONNAY - 16
'22, Russian River Valley, CA

C.H. BERRES ESTATE RIESLING - 14
'20, Mosel, Germany

rosé

DOMAINE DU BAGNOL - 19
'23, Cassis, France

red

VALLE DELL'ACATE 'IL FRAPPATO' - 17
'21, Vittoria, Italy

PAVETTE PINOT NOIR - 15
'21, Lodi, CA

DAMILANO 'MARCHE' NEBBIOLO - 18
'21, Langhe, Italy

**CHÂTEAU TROQUART
'CLOS SAINT-JACQUES' - 16**
'19, St. Georges St. Émilion, France

sherry

BODEGAS LA CIGARRERA MANZANILLA - 8
NV, Sanlúcar de Barrameda, Spain

half bottle

sparkling

JOSE DHONDT BLANC DE BLANCS GRAND CRU - 68
NV, Oger, France

RAVENTOS I BLANC 'DE NIT' ROSÉ - 38
'19, Conca Del Riu Anoia, Spain

white

TIEFENBRUNER PINOT GRIGIO - 32
'22, Alto Adige, Italy

PASCAL JOLIVET - 63
'22, Sancerre, France

**KRUGER RUMPH 'IM PITTERBERG'
RIESLING 'GG' - 56**
'19, Nahe, Germany

red

DAMILANO 'LE CINQUEVIGNE' - 52
'20, Barolo, Italy