

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

DEVEILED 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
*served warm
15

FORMAGGIO KITCHEN CHEESE PLATE
*3 1 oz portions,
seasonal accompaniments, grilled sourdough*
23

ALCOVE CHICKEN WINGS
colatura caramel, Calabrian chili
16

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

BEET+ GOAT CHEESE SALAD
cassis, fig leaf
15

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

TAKE OUT + DELIVERY AVAILABLE

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

entrées

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

LOCH DUART SALMON
*bamboo rice, cipollini onion,
saffron aioli*
32

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

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.