

Minnow



Starters GREAT FOR SHARING!

| | |
|---|----|
| KINGFISH CRUDO* | 14 |
| jalapeño, cilantro, cucumber | |
| ARUGULA SALAD | 12 |
| watermelon radish, fennel, sunchoke, date vinaigrette | |
| CAESAR SALAD | 13 |
| parmesan, Iggy's croutons | |
| MAPLEBROOK FARM BURRATA | 16 |
| roasted beets, blood orange, hazelnut, red watercress | |
| ZA'ATAR CRUSTED TUNA LOIN* | 19 |
| grapefruit, Alfonzo olive, salsify, avocado | |
| SPICY BROWN BUTTER CRAB DIP | 16 |
| kimchi, Gouda, grilled focaccia | |
| NEW ENGLAND CLAM CHOWDER | 13 |
| bacon, oyster crackers | |
| STUFFIES | 16 |
| buttery breadcrumbs, chorizo | |
| WOOD GRILLED CUTTLEFISH | 15 |
| confit potatoes, gribiche, Espelette | |
| HERBED SHRIMP TOAST | 14 |
| sourdough, Caesar dressing | |
| FRIED SPARE RIBS | 16 |
| nuoc cham, pickled chili, thai herbs | |

SHOW OUR CREW
SOME LOVE!

BUY THE KITCHEN A 6-PACK

12

Take Out Available

From The Depths

| | |
|-----------------------------------|----|
| WOOD GRILLED YELLOWFIN | 44 |
| TUNA STEAK* | |
| jalapeño, pickled pineapple salsa | |
| WOOD GRILLED ATLANTIC | 39 |
| SWORDFISH STEAK* | |
| sesame citrus sauce | |
| WHOLE ROASTED BRANZINO | 42 |
| hazelnut, Calabrian chili crisp | |
| WOOD GRILLED | 34 |
| LOCH DUART SCOTTISH SALMON* | |
| chimichurri | |

Above Shore

| | |
|-----------------------------|----|
| ALCOVE GRILLED HALF CHICKEN | 34 |
| fennel pollen, jus | |
| 8oz HANGER STEAK* | 38 |
| chimichurri | |

WE'VE GOT A MENU FOR YOUR MINNOWS,
TOO!
JUST ASK YOUR SERVER.

5.1.24

Wood-Fired Feasts



BIG PORTIONS, EVEN BIGGER FLAVOR!

| | | | | | |
|--|-----|---|----|---------------------|----|
| BAKED STUFFED LOBSTER | MKT | ALCOVE WHOLE CHICKEN | 63 | 16oz GRILLED RIBEYE | 78 |
| gnocchetti, spinach, slow roasted tomato | | SERVED WITH POTATO GRATIN, WOOD GRILLED CARROTS | | | |
| SERVED WITH ARUGULA SALAD | | | | | |

New England Classics

SERVED WITH FRIES, COLESLAW + MALT ONION SOUBISE

| | |
|---------------|--------------------------|
| FRIED PLATES | SM/LG |
| SCALLOPS | MAKE IT A ROLL! +2 20/38 |
| FISH + CHIPS | 27 |
| IPSWICH CLAMS | 19/37 |

HANDHELDS

| | |
|---------------------------------------|-----|
| MAINE LOBSTER ROLL | MKT |
| two ways | |
| FRIED FISH SANDWICH | 19 |
| coleslaw, B+B pickles | |
| GRILLED KAYEM HOT DOG | 12 |
| add H+L Siberian sturgeon caviar + 27 | |

Sides

| | |
|----------------------------------|----|
| WOOD GRILLED CARROTS | 12 |
| burnt honey, pistachio, date jam | |
| GRILLED BROCCOLINI | 12 |
| colatura, lemon | |
| MELTED LEEKS | 15 |
| uni butter, Pernod breadcrumbs | |
| BUTTER POACHED WHITE ASPARAGUS | 16 |
| spring onion, trout roe, bonito | |
| POTATO GRATIN | 12 |
| leek + Gruyere | |
| SQUID INK CAMPANELLE | 34 |
| lobster, 'Nduja, meyer lemon | |
| FRENCH FRIES | 8 |
| COLESLAW | 6 |
| ARUGULA | 7 |
| white balsamic vinaigrette | |

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.