

CLINK.

PLATTERS TO SHARE

CHILLED SEAFOOD PLATTER* ... 46

*Local Oysters | Wellfleet Clam Escabeche | Shrimp
Raspberry Lime Mignonette | Fresh Horseradish
Cocktail Sauce | Lemon*

Add Two Pound Chilled Maine Lobster ... MP

NEW ENGLAND ARTISAN CHEESES* ... 36

*Marcona Almonds | Local Honeycomb
Cranberry Pecan Toast*

ARTISAN CHARCUTERIE SELECTION* ... 36

*Summer Peach Gastrique | Pickled Vegetables
Grain Mustard | House Crackers*

CHEF'S TASTING PLATTER... 36

*Artisan Cheeses And Charcuterie**

LOCAL ARTISAN CHEESES

Blue Rind Goat ... 7

*Goat's Milk Cheese Crusted with Spores of Roquefort
Westfield Farms, Hubbardston, MA*

Invierno ... 7

*Raw Sheep's Milk
VT Shepard Cheeses, Putney Vermont*

Landaff ... 7

*Raw Cow's Milk
Landaff Creamery, Vermont*

Fiddlehead Tomme... 7

*Raw Organic Cow's Milk
Boggy Meadow Farm, Walpole, NH*

Middlebury Blue ... 7

*Raw Cow's Milk Blue Cheese
Blue Ledge Farms, Salisbury, Vermont*

STARTERS

Maine Lobster "Chowder" | Lardons | Celery Root | Brown Butter ... 19

East Coast Oysters on Ice* | Raspberry Lime Mignonette | Horseradish Cocktail ... 24

Prince Edward Island Mussels | Garlic | Basil | White Wine | Country Toast ... 19

Handmade Mozzarella Burrata | 30-Year-Old Balsamic | Crip Prosciutto | Heirloom Tomato ... 18

Organic Summer Greens | Local Goat Cheese | Garden Vegetables | Aged Sherry Vinaigrette ... 15

Shaved Asparagus Salad | Benton's Ham | Fiddlehead Tomme | Lemon Vinaigrette ... 16

Watermelon | Narragansett Feta Cheese | Watercress | Pistachio Oil ... 16

Heritage Pork Meatball | Heirloom Tomato Sugo | Polenta | Grana Padano ... 18

MAINS

Butter Roasted Two Pound Maine Lobster ... MP

Hand-Cut Pasta | Heirloom Tomatoes | Native Butter and Sugar Corn | Aged Goat Cheese ... 30

East Coast Salmon* | Miso Glaze | Soybeans | Crispy Rice ... 31

Squid Ink Pasta | Piquillo Peppers | Sea Urchin | Point Judith Calamari | Fine Herbs ... 30

Block Island Swordfish | Littleneck Clams | Pork Belly | Salsa Verde | Fingerling Potato | Radish ... 32

Lemon Fennel Roasted Free Range Chicken | Native Corn | Heirloom Tomatoes ... 35

Long Island Duck Breast | Summer Peaches | Ginger Honey ... 39

Thyme Roasted Filet Mignon* | Golden Potato Fondant | Shallot Fennel Confit | Foie Gras Jus ... 51

Add Seared Hudson Valley Foie Gras* ... 19

EXTRAS

Summer Asparagus | Sea Salt ... 15

Broccoli Rabe | Crispy Shallots ... 8

Truffle Parmesan Fries ... 10

Creamy Polenta ... 8

Honey Glazed Summer Vegetables ... 10

@eatdrinkclink on instagram

**cooked to order; consumption of raw animal and/or undercooked proteins may increase your risk of food borne illness
before placing your order, please inform your server if a person in your party has a food allergy
gratuity of 18% is added to parties of 6 or more*