

Clint Eats



By Clint Hamblin

Clink. “In the Clink” is not usually a good thing unless you’re visiting one of the featured restaurants within The Liberty Hotel, where you’ll enjoy a night of fun, frolic and fine food. Executive chef Joseph Margate has created an exceptional menu that will tantalize your taste buds.

Duxbury oysters served with champagne mignonette will get you off to a great start, and then the sky’s the limit. Sazzadur’s eggplant with pappadam crackers, tuna and citrus tartine, an array of artisan cheeses, seared sea scallops and grilled lamb rack with baby artichokes are all beautifully cooked and waiting for you behind cell block 8.

After dinner, have a Singapore Switch at Clink’s 90-foot-tall lobby bar, where you may find yourself rubbing elbows with television personalities, film stars and just about anybody spending time in the Clink.

Turner Fisheries Clambake. Just hearing the word “clambake” conjures up images of clams, corn on the cob and a delectable boiled red lobster. Turner Fisheries offers that same delicious trio for lunch or dinner, brought to your table in a red mesh bag ready for you to tear apart and devour. Enjoy the glass-enclosed atrium while you dunk that sweet lobster meat in melted butter. With great service, cocktails and desserts, Turner Fisheries continues to be one of Boston’s best seafood restaurants.

The Barking Crab. Located on the edge of Boston’s historic Fort Point Channel, The Barking Crab is celebrating its 15th summer in Boston with great cocktails, live music and open air dining on

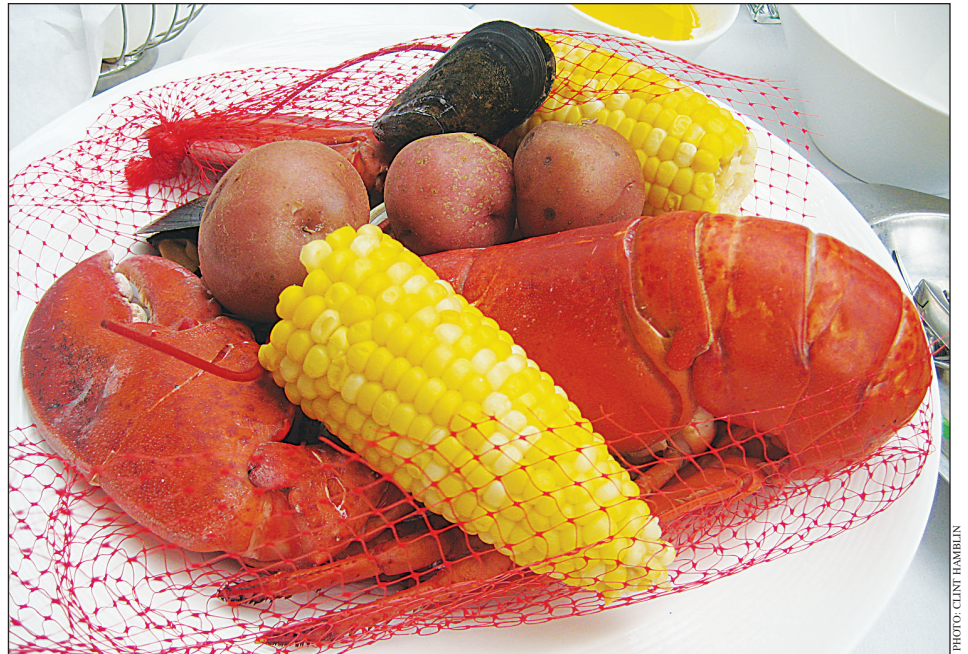


Executive chef Joseph Margate of Clink

their deck. Open daily for lunch and dinner, this laid-back dining restaurant offers an atmosphere of a coastal clam shack in an urban setting and with a marina alongside for easy access by water.

New chef Allen Bohnert’s menu includes “Atlantic Rim Cuisine” and a full assortment of oysters, lobster, scallops, fish and some great cocktails, including frozen piña colodas, strawberry daiquiris, frozen mudslides and a crab cocktail, a blend of four rums, assorted juices and a hint of bitters, served in a souvenir Barking Crab glass to take home.

Cirque du Soleil. There’s nothing like the partnership of a buttery box of popcorn and a thrilling circus performance, especially if you have VIP tickets for a performance of Kooza, Cirque du Soleil’s newest production now touring the world. Running from Friday, September 5 to Sunday, October 5 at the Bayside Exposition Center, Tapis Rouge VIP is Cirque’s very special dining deal offering an array of mouth-watering food, fine



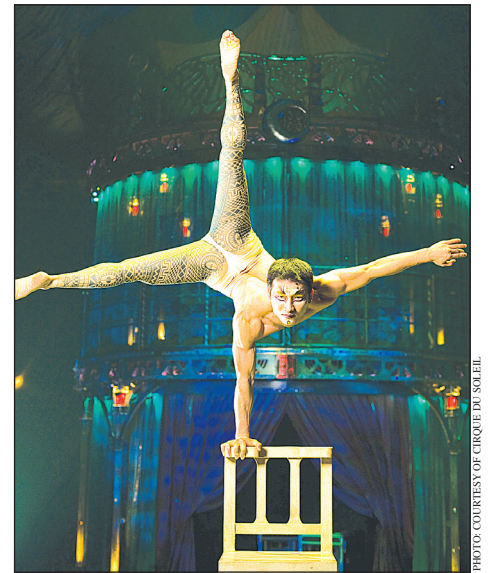
Clambake lunch at Turner Fisheries

wines and unique entertainment all served up in a colorful setting within the Cirque du Soleil grounds.

When it’s show time, you’ll be whisked off to the best seats in the house to enjoy a presentation of daring acrobatics, clowns and thrilling acts that have become the trademark of a Cirque du Soleil performance.

Sage Restaurant. The South End’s upscale Italian eatery continues their Summer Series, presenting a variety of reasons to visit their 1395 Washington Street location. Sunday features a special on pasta, Monday is dedicated to classic Italian films, Tuesday and Thursday offers complimentary Antipasto, Wednesday features an ice cream party with lots of gelato, and Friday is Martini Night when bartender Michael McSheffrey skillfully pours several \$5 mini-martinis to sample. From lemon martinis to martinis with sage or thyme, the variety is great and the taste is even better.

Try the blueberry sangria. It goes well



Cirque du Soleil performer

with Sage’s salami and cheese or their Kobe beef crostini. Both food and drink at this hot spot are worthy of a visit, but you’d better hurry to get there. Sage’s Summer Series ends on Thursday, September 25.

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