



# Clarke Cooke

## Thanksgiving

### Soups and Salads

Newport Clam Chowder 8.50/11.00

Beef, Barley and Autumn Vegetable Soup 8.50/11.00

Mixed Green Salad  
*onions, herb vinaigrette* 11.50

Kale Salad  
*prufrock cheese, marcona almonds, farro, pickled onions, pear, honey dijon vinaigrette* 19.25

### Oyster Bar

Chef's Daily Selection of Oysters on the Half Shell  
*cocktail sauce, mignonette* 3.50 each

Chilled Carolina Shrimp Cocktail 8 pc 24.00

Littlenecks on the Half Shell 2.75 each

Chilled Jumbo Shrimp 4.50 each

Chilled Lobster in the Shell half 19.00 whole 37.00

— *Plateaux de Fruits de Mer* —

Le Sampler 2 oysters, 2 littlenecks, 2 shrimp 20.00

Le Petit 6 oysters, 6 littlenecks, 4 shrimp, half chilled lobster 69.00

Le Grand 12 oysters, 12 littlenecks, 12 shrimp, whole chilled lobster 160.00

### Appetizers

Lobster Salad  
*avocado, blood orange, radish, fennel, cucumber, haricots verts, orange and lime dressing* 29.50

Tuna Ceviche  
*passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro* 15.75

Chilled Maine Crabmeat  
*avocado, tomatillo, tomato, sherry vinaigrette* 22.00

Country Paté  
*rilette of duck and pork, marinated vegetables à la grecque, dijon, toasted bread* 19.75

Warm Asparagus  
*avocado, roasted red and golden beets, pickled shallots, grapefruit, lemon-honey-vanilla bean vinaigrette, green apple* 18.50

### Entrées

Native Cod  
*lobster and autumn vegetable salpicon, spinach and leek purée, shallot bacon jam, curried lobster sauce* 33.75

Native Lobster  
*out of the shell, corn crespelle, trumpet royale mushrooms, crisp onions, sauce poivre rose* 49.00

Roast Loin of Venison  
*autumn fruit chutney, roasted red and golden beets, creamed cabbage with bacon, sauce poivrade* 50.75

Wood Grilled Filet Mignon  
*green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise* 56.50

Tofu and Mixed Vegetable Tikka Masala  
*curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro* 22.95

### Roasted All Natural Turkey from Jaindl Farms

*traditional stuffing, cranberries, butternut squash, mashed potatoes, giblet gravy*  
(includes soup or green salad; choice of pumpkin pie, apple crisp, or crème brûlée)

Adult 70.00 Child 28.00