

Clarke Cooke

OYSTER BAR*

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL	3.50 each
LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
CHILLED LOBSTER IN THE SHELL	half 18.00 whole 37.00
LOBSTER: whole tail	19.00
single claw	8.50
CHILLED JUMBO SHRIMP	4.25 each
— Plateaux de Fruits de Mer —	
LE SAMPLER	19.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	65.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	160.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

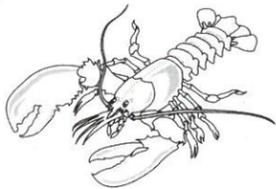
APPETIZERS

CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS	15.00
white wine, garlic, tomato, basil (moules frites marinières add 5.25)	
PAN FRIED CRABCAKE	18.00
roast corn salsa, red pepper coulis	
SMOKED SALMON	16.25
arugula, eggplant "caviar"	
TUNA CEVICHE*	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN*	18.95
arugula, Reggiano, white truffle oil	

NEWPORT CLAM CHOWDER
CHILLED GAZPACHO
or SOUP DU JOUR
Cup 7.50 Bowl 9.75

BURGERS

THE CANDY STORE BURGER*	18.50
stuffed with blue cheese, topped with bacon and blue cheese, served on an english muffin with hand-cut fries	
WOOD GRILLED HAMBURGER*	16.50
on brioche, hand-cut fries add cheddar, swiss, American, bacon each 2.00	
NO BUN BURGER*	14.75
on mesclun greens	
OUR OWN FRENCH FRIES	6.95



NATIVE LOBSTER

STEAMED	41.00
THE LOBSTER SALAD ROLL	32.50
New England style with our own hand cut fries and coleslaw	

LUNCH

SALADS

MIXED FIELD GREENS	8.50
CAESAR SALAD	9.75
garlic croutons and parmigiano-reggiano	
KALE pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	16.75
WARM BRUSSELS SPROUTS "CAESAR"	15.50
white anchovy, shaved parmesan	
NEW ENGLAND LOBSTER SALAD	29.50
mesclun, avocado, corn, haricots verts, cucumber, orange and lime dressing	
RARE-SEARED SESAME TUNA*	25.50
mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette	
WOOD GRILLED SIRLOIN SALAD*	28.50
6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	

SANDWICHES

TUNA TARTINE	16.50
tuna salad, open-faced on Tuscan bread, with capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula	
SMOKED SALMON ON PUMPERNICKEL	15.75
cucumber, tomato, onion, sprouts, dill cream cheese	
BERKSHIRE SMOKED HAM SANDWICH	16.50
on ciabatta, with arugula, aged cheddar, pickled red onion, scallion aioli	
ROAST BEEF ON TUSCAN BREAD	17.25
horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion	
OUR OWN HAND-CUT FRIES	6.95

LUNCH ENTRÉES

CHICKPEA CRÊPES	16.75
ratatouille, couscous, baby arugula, eggplant caviar, yellow pepper coulis	
TOFU & MIXED VEGETABLE	22.95
"TIKKA MASALA" curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	
NATIVE COD	32.50
niçoise vegetable salad, caramelized fennel, chickpea panisse, sherry balsamic vinaigrette	
PENNE WITH CHICKEN	28.75
in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds	
JAMON MANGALICA	19.75
premium cured Spanish ham, semi dried tomato confit, mozzarella di bufala, roasted vinegar	
STEAK FRITES*	43.25
12-oz. NY sirloin with French fries and maître d'hôtel butter	

- 20% gratuity on parties of 8 or more -
Split checks in whole amounts only. No itemization.

*The RI Department of Health reminds you that consuming raw shellfish or any partially cooked foods can increase your risk of illness

CHILDREN'S MENU AVAILABLE
PLEASE NO SUBSTITUTIONS

LUNCH FRIDAY & SATURDAY
BRUNCH & LUNCH SUNDAY

401.849.2900
www.clarkecooke.com

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

May 2022

Clarke Cooke

OYSTER BAR*

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LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
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LOBSTER: whole tail	19.00
single claw	8.50
CHILLED JUNBO SHRIMP	4.25 each
— <i>Plateaux de Fruits de Mer</i> —	
LE SAMPLER	19.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	65.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	160.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

NEWPORT CLAM CHOWDER
CHILLED GAZPACHO
or SOUP OF THE EVENING
Cup 7.50 Bowl 9.75

APPETIZERS

WILD MUSHROOM GARGANELLI shallots, thyme, mushroom cream	17.50
PAN FRIED CRABCAKE roast corn salsa, red pepper coulis	18.00
CALAMARI FRITTI capers, parsley, lemon, marinara	18.00
STEAMED NATIVE MUSSELS  white wine, garlic, tomato, basil (MOULES FRITES MARINIÈRES add 5.25)	15.00
SMOKED SALMON arugula, eggplant caviar, arugula, Bermuda onion, kalamata olives	16.25
TUNA CEVICHE*  passionfruit leche de tigre, avocado, Bermuda onion, jalapeno, cilantro	15.75
CARPACCIO OF BEEF TENDERLOIN*  arugula, Reggiano, white truffle oil	18.95
JAMON MANGALICA  cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	19.75

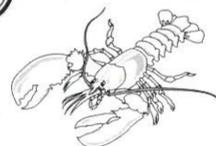
SALADS

MIXED FIELD GREENS onion and herb vinaigrette	8.50
CAESAR SALAD garlic croutons and parmigiano-Reggiano	9.75
ARUGULA SALAD prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette	16.25
KALE SALAD pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette	16.75
WARM BRUSSELS SPROUTS "CAESAR" white anchovy, shaved parmesan	15.50
SALAD OF ROASTED RED AND GOLDEN BEETS marinated vegetables à la grecque, Marcona almonds, Fourme d'Ambert, citrus vinaigrette	16.50
RARE-SEARED SESAME TUNA* on mixed greens, fried leeks, shiitake mushrooms, orange-sesame vinaigrette	25.50
NEW ENGLAND LOBSTER SALAD* mesclun, avocado, corn, haricots verts, cucumber, orange and lime dressing	29.50
WOOD GRILLED SIRLOIN SALAD* 6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	28.50



DINNER ENTRÉES

NATIVE COD niçoise vegetable salad, caramelized fennel, chickpea panisse, sherry balsamic vinaigrette	32.50
SAUTÉED FILET OF SOLE "LYONNAISE" spinach, caramelized onions, beurre meunière	32.75
PEPPERED TUNA STEAK pancetta, collard greens, pommes allumettes	36.50
OVEN-ROASTED DEBONED HALF CHICKEN red bliss potatoes, sautéed corn, chèvre, arugula and apple salad, cider vinaigrette	29.75
STEAK FRITES* 12 oz. wood grilled NY sirloin steak with our own fries and maître d'hôtel butter	43.25
WOOD GRILLED 8 OZ. FILET MIGNON*  with green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	53.25
CLASSIC PRIME 12 OZ. NEW YORK SIRLOIN STEAK AU POIVRE*  potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce	59.95
PENNE WITH CHICKEN in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds	28.75
SEAFOOD LINGUINE shrimp, scallops, littleneck clams with shiitake mushrooms, scallion, and sesame in an Asian-style shrimp vinaigrette	32.95
VEGETABLE FARFALLE shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chèvre	23.50
TOFU & MIXED VEGETABLE "TIKKA MASALA"   curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	22.75



NATIVE LOBSTER

STEAMED 	41.00
THE LOBSTER SALAD ROLL New England style with coleslaw and fries	32.50

SIDES

Asparagus	5.75	Mashed Potatoes	5.25
French Fries	6.95	Sautéed Wild Mushrooms	8.95
Spinach	5.75		

BURGERS

HAMBURGER* on brioche roll with our own fries	17.95
cheddar, swiss, american, bacon, sautéed mushrooms, sautéed onions, ADD EACH	2.00
CANDY STORE BURGER* stuffed with blue cheese, topped with bacon and blue cheese on an english muffin, with our own fries	19.75
NO BUN BURGER* on mesclun greens	17.25

- 20% gratuity on parties of 8 or more -

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Late May 2022

LUNCH FRIDAY & SATURDAY
LUNCH & BRUNCH SUNDAY

 GLUTEN FREE
 VEGAN
Most items can be prepared gluten free

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

SUMMER

SUSHI

APPETIZERS

Edamame
steamed japanese soy beans 7.95

Hiyashi Wakame Salad
cold marinated seaweed salad 8.95

Kani Su
crab and avocado, wrapped with cucumber, vinegar sauce 16.95

SPECIAL PLATES

Hamachi Jalepeño
sliced yellow tail, jalepeño, ponzu 16.25

Spicy Sashimi
assorted fish, cucumber, kimchee vinaigrette 16.25

Salmon Carpaccio
basil, parmesan cheese, ponzu 16.25

Tiki Roll
tuna, crab, avocado, rolled in cucumber, kimchee vinaigrette 16.95

SUSHI AND SASHIMI

5.00 each 5.25

tuna, salmon, hamachi, escolar, snapper, mackerel,
smoked salmon, shrimp, crab, tamago, eel

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CLARKE COOKE HOUSE

MAKI rolled sushi

Vegetable Roll assorted vegetables 10.25

California Roll crab, avocado, cucumber 12.25

Rainbow Roll
rainbow of fish on top of
California roll 16.95

Spicy Tuna Roll
with crunch and spicy mayo,
inside out 11.25

Kamikazi Roll
tuna, avocado, cucumber, scallion,
masago, kimchee sauce 16.25

Negihama
Japanese yellowtail and scallions 11.95

Shrimp Tempura Roll
shrimp tempura, avocado, inside-out 14.25

New York Roll
shrimp tempura roll, spicy tuna, crunch,
asparagus, avocado, spicy mayo,
eel sauce 18.95

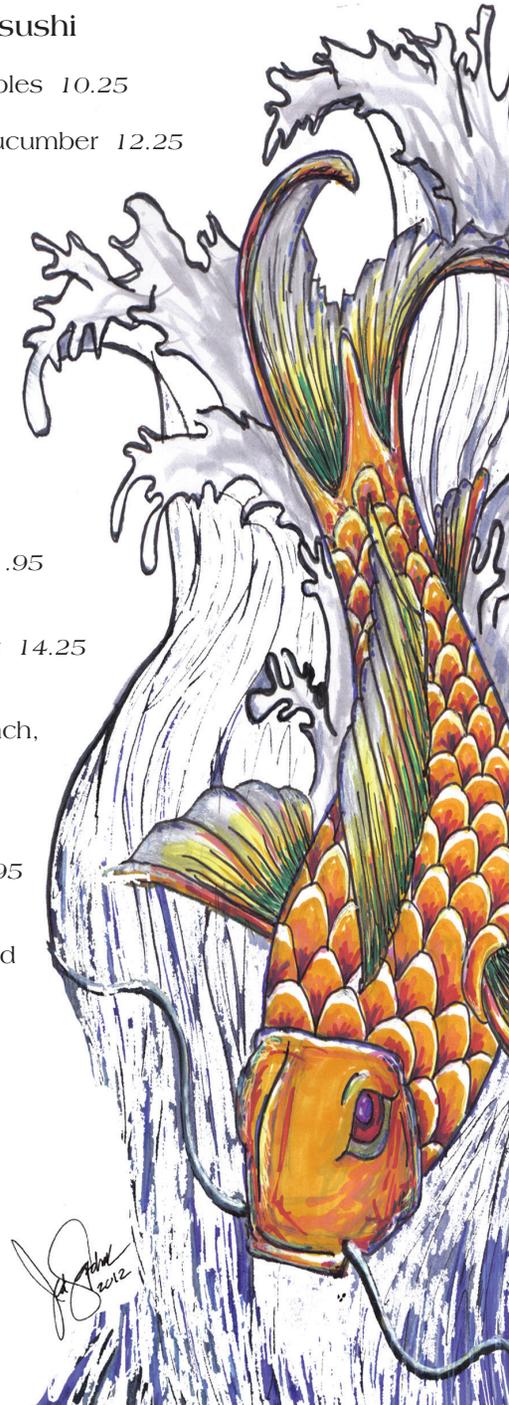
Salmon Avocado Roll
salmon and avocado inside out 10.95

Abi Roll
salmon and avocado with shrimp and
wasabi, tobiko on top 16.25

Philadelphia Roll
smoked salmon, cream cheese,
avocado, tamago 13.25

Dragon Eel Roll
shrimp tempura, avocado,
topped with eel 16.25

Jill Roll
sweet squash, scallions and sprouts
with hamachi and jalapeño 16.25



Clarke Cooke

SUNDAY BRUNCH

à la Carte \$24

or

Prix Fixe \$30

(with chocolate mousse for dessert
and a complimentary Mimosa or Bloody Mary)

coffee & tea service \$3.50 espresso \$3.50 cappuccino \$4.50

all egg dishes served with mixed greens

EGGS BENEDICT

two poached eggs on an English muffin with Canadian bacon
and hollandaise

STEAK AND EGGS (add \$5)

wood grilled flatiron steak with an egg benedict and sauce béarnaise

R.I. JONNYCAKES

two poached eggs with smoked salmon, dill crème fraîche,
and chive beurre blanc

SOUTHWESTERN STYLE POACHED EGGS

two poached eggs on corn pancakes with avocado and mole

NEW ORLEANS POACHED EGGS (add \$4)

two poached eggs on cajun spiced crabcakes with a ragout of tasso ham,
onions and peppers with cajun choron

LOW COUNTRY POACHED EGGS

two poached eggs over pan-fried grits, with collard greens,
smoked ham hocks, and giblet gravy

EGGS HOMARD

two poached eggs on portobello mushroom with lobster, spinach,
mushroom duxelle, sauce americain, and beurre de champignon

EGGS STRASBOURG

two poached eggs on a crouton with duck liver mousseline and
whole grain mustard hollandaise

OEUFS EN MEURETTE

two poached eggs in red wine on a crouton with bacon,
pearl onions, mushrooms, and frisée

OMELETTE PROVENÇAL

with spinach, chèvre, roasted peppers, olives, pinenuts, raisins,
balsamic vinegar, and tomato coulis

BRIOCHE FRENCH TOAST

with smoked bacon, fresh fruit, and Vermont maple syrup

Clarke Cooke

Beers

DRAFT

Narragansett Lager	6.50
Flagship Cream Ale	7.00
Shock Top Belgian White	7.00
Harpoon IPA	7.00
Whaler's Rise	7.00
Stella Artois	7.00

BOTTLE

Budweiser	6.00
Bud Light	6.00
Michelob Ultra	6.50
Harpoon IPA	6.50
Guinness Widget Draught	6.50
Heineken	6.50
Corona	6.50
Stella Artois	6.50
Beck's NA (non alcoholic)	6.50

SIGNS OF SPRING

NEWPORT WATER

Taittinger Champagne, Grand Marnier, St. Germain, on the rocks

PEACH PALOMA

Casa Mexico Silver Tequila, Peach Schnapps, Peach Nectar, Lime Juice, Club Soda

GREEN SLIP

Seaport Shines Moonshine Corn Whiskey, Little Sheep Sauvignon Blanc, Midori, Sprite

RED SKY

Mezcal, Ruby Port, Fernet Branca

MARTINIS

ESPRESSO

Absolut Vanilla, Kahlua, Dark Crème de Cacao, "TLC" Espresso (Bailey's on request)

WILLIAM'S BOW TIE (An Ode to William Rose)

Pernod Swirl, 1792 Bourbon, Licor 43, Remy VSOP, shaken and strained
"If you have to ask the price Darling, you can't afford it"

Bottled Water

EVIAN still water
PERRIER sparkling water
750 ml



THE CLASSICS

MANHATTAN

Sazerac Rye, Carpano Antica Sweet Vermouth, Dash Angostura bitters

BOULEVARDIER

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Campari

PIMMS CUP N°1

Lemon Juice, Ginger Ale

CAPE CODDER

Ketel One, Cranberry Juice

SALTY DOG

Tito's Vodka, Grapefruit Juice, Salted Rim

TOM COLLINS

Bombay Gin, Sour Lemon, Splash of Club Soda

Bistro Wine Selections

WHITE

glass/bottle

CHARDONNAY

Vin de Pays, R. Dutoit, FR 10.00/36
Gehricke, CA 16.00/52

SAUVIGNON BLANC

Sea Pearl, N.Z. 10.00/36

RIESLING

Newport Vineyards, RI 10.00/36

PINOT GRIGIO

Sessola, IT 10.00/36

RED

PINOT NOIR

La Villette, FR 10.00/36
Hahn "SLH", CA 16.00/52

CABERNET SAUVIGNON

Wente, Charles Wetmore, CA 16.00/52

CÔTES DU RHÔNE

Domaine Clavel "Clarke Cooke" 10.00/36

ROSÉ

Château Saint-Baillon, Provence, FR 12.00/42
Whispering Angel, Provence, FR 18.00/55

CHAMPAGNE

Laurent-Perrier 28.00/100
Taittinger 24.00/90

SPARKLING

Villa Jolanda, Prosecco, IT 10.00/36

DESSERT

Muscat, Beames de Venise Fenouillet 14.00/39

Premium Offerings from our Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE