

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 19.00 whole 37.00
LOBSTER: whole tail	19.00
single claw	9.00
CHILLED CAROLINA SHRIMP COCKTAIL 8pc	24.00
SHRIMP COCKTAIL	4.50 each
— Plateaux de Fruits de Mer —	
LE SAMPLER	20.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	69.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	160.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

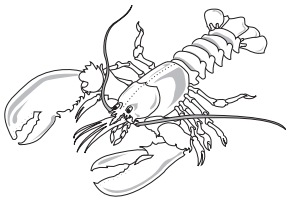
APPETIZERS

CALAMARI FRITTI	19.50
capers, parsley, lemon, marinara	
CHILLED MAINE CRABMEAT	25.50
avocado, tomatillo, tomato sherry vinaigrette	
STEAMED NATIVE MUSSELS GF	19.50
white wine, garlic, tomato, basil (moules frites marinières add 5.25)	
JONAH CRABCAKE	19.50
roast corn salsa, red pepper coulis	
SMOKED SALMON	18.25
arugula, eggplant “caviar”, garlic croutons, Bermuda onions, kalamata olives	
TUNA CEVICHE* GF	16.50
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN* GF	18.95
arugula, Reggiano, white truffle oil, lemon	

NEWPORT CLAM CHOWDER GF
Cup 9.00 Bowl 11.50

BURGERS

THE CANDY STORE BURGER*	22.00
stuffed with blue cheese, topped with bacon and blue cheese, served on an english muffin with hand-cut fries	
WOOD-GRILLED HAMBURGER*	20.00
on brioche, hand-cut fries add cheddar, swiss, American, bacon, caramelized onions, sautéed mushrooms, sautéed onions	add each 2.00
NO BUN BURGER* GF	18.75
on mesclun greens	
OUR OWN FRENCH FRIES	6.95



NATIVE LOBSTER

STEAMED GF	45.00
sautéed vegetables, roasted potatoes	
THE LOBSTER SALAD ROLL	36.00
New England style, hand-cut fries, coleslaw	

LUNCH
SALADS

MIXED FIELD GREENS GF	11.50
onion, herb vinaigrette	
CAESAR SALAD	15.00
garlic croutons, Parmigiano-Reggiano	
KALE pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	19.25
WARM BRUSSELS SPROUTS “CAESAR”	15.75
white anchovy, shaved parmesan, garluc croutons	
NEWPORT LOBSTER SALAD GF	32.50
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
ROASTED DEBONED HALF CHICKEN	32.50
romaine salad, feta, kalamata olives, avocado, pickled red onion, creamy red wine vinaigrette	
RARE-SEARED SESAME TUNA*	26.75
mesclun, fried leeks, shiitake mushrooms, orange sesame vinaigrette	
WOOD GRILLED SIRLOIN SALAD*	31.50
6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, lime vinaigrette	

SANDWICHES

THE LOBSTER SALAD ROLL	36.00
New England style, hand-cut fries, coleslaw	
TUNA TARTINE	19.75
tuna salad, on Tuscan bread, capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula	
SMOKED SALMON ON PUMPERNICKEL	18.25
cucumber, tomato, onion, sprouts, dill cream cheese	
BERKSHIRE SMOKED HAM SANDWICH	18.25
on ciabatta, with arugula, aged cheddar, pickled red onion, scallion aioli	
ROAST BEEF ON TUSCAN BREAD	19.75
horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion	
OUR OWN HAND-CUT FRIES	6.95

MAIN COURSES

CHICKPEA CRÊPES	17.50
ratatouille, couscous, baby arugula, eggplant caviar, yellow pepper coulis	
TOFU & MIXED VEGETABLE VEGAN	22.95
“TIKKA MASALA” V GF	curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro
NATIVE COD	34.50
lobster and vegetable matignon, spinach purée, shallot bacon jam, curried lobster sauce	
PENNE WITH CHICKEN	29.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	26.00
zucchini, roasted squash, Brussels sprouts, tomato confit, pistachios, and sage in a lemon cream reduction with parmesan	
JAMON MANGALICA	21.00
premium cured Spanish ham, semi-dried tomato confit, mozzarella di bufala, roasted vinegar	
STEAK FRITES*	47.50
12-oz. NY sirloin, French fries, maître d'hôtel butter	

20% gratuity on parties of 8
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 & SUNDAY
BRUNCH SUNDAY
PLEASE REFRAIN FROM USING YOUR PHONE

401.849.2900
www.clarkecooke.com

V VEGAN
GF GLUTEN FREE
Most items can be prepared gluten free

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

OYSTER BAR*

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LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
CHILLED LOBSTER IN THE SHELL	half 19.00 whole 37.00
LOBSTER:	whole tail 19.00 single claw 9.00
CHILLED CAROLINA SHRIMP COCKTAIL 8pc	24.00
SHRIMP COCKTAIL	4.50 each

— Plateaux de Fruits de Mer —

LE SAMPLER	20.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	69.00
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	GF
Cup 9.00	Bowl 11.50

APPETIZERS

WILD MUSHROOM GARGANELLI	17.75
shallots, thyme, mushroom cream	
JONAH CRABCAKE	19.50
roast corn salsa, red pepper coulis	
CALAMARI FRITTI	19.50
capers, parsley, lemon, marinara	
CHILLED MAINE CRABMEAT	25.50
avocado, tomatillo, tomato sherry vinaigrette	
STEAMED NATIVE MUSSELS	GF 19.50
white wine, garlic, tomato, basil	
(MOULES FRITES MARINIÈRES add 5.25)	
SMOKED SALMON	18.25
arugula, eggplant caviar, Bermuda onion, kalamata olives, garlic croutons	
BURRATA	19.00
ragoût of seasonal vegetables, caramelized mushroom and soy bouillon, fines herbs, aged balsamic vinegar	
COUNTRY PATÉ	19.75
rilette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread	
TUNA CEVICHE*	GF 16.50
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN*	GF 18.95
arugula, Reggiano, white truffle oil, lemon	
JAMON MANGALICA	21.00
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	

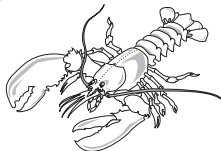
SALADS

MIXED FIELD GREENS	GF 11.50
onion and herb vinaigrette	
CAESAR SALAD	15.00
garlic croutons and Parmigiano-Reggiano	
ARUGULA SALAD	GF 17.50
prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette	
KALE SALAD	19.25
pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette	
WARM BRUSSELS SPROUTS “CAESAR”	15.75
white anchovy, shaved parmesan	
SALAD OF ROASTED RED AND GOLDEN BEETS	GF 16.75
marinated vegetables à la grecque, Marcona almonds, Bluebird cheese, citrus vinaigrette	
RARE-SEARED SESAME TUNA*	26.75
mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette	
NEWPORT LOBSTER SALAD*	GF 32.50
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
WOOD GRILLED SIRLOIN SALAD*	31.50
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	



DINNER
MAIN COURSES

NATIVE COD	34.50
lobster and vegetable matignon, spinach purée, shallot bacon jam, curried lobster sauce	
SAUTÉED FILET OF SOLE “LYONNAISE”	34.25
spinach, caramelized onions, beurre meunière	
PEPPERED TUNA STEAK*	38.75
pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes	
OVEN-ROASTED DEBONED HALF CHICKEN	32.50
whipped potatoes, butternut squash purée, Italian sausage and bread stuffing, caramelized apples, cider vinaigrette	
BRAISED LAMB SHANK	butternut squash risotto, 38.75
pancetta, black trumpet mushrooms, lamb jus	
STEAK FRITES*	12 oz. wood grilled NY sirloin 47.50
steak, hand-cut fries, maître d'hôtel butter	
WOOD GRILLED 8 oz. FILET MIGNON*	GF 57.50
green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	
CLASSIC PRIME 12 oz. NEW YORK SIRLOIN	65.75
STEAK AU POIVRE*	GF potato turnip gratin, 57.50
caramelized onions, brandy Madeira peppercorn sauce	
PENNE WITH CHICKEN	29.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	26.00
zucchini, roasted squash, Brussels sprouts, tomato confit, pistachios, and sage in a lemon cream reduction with parmesan	
SEAFOOD LINGUINE	36.00
shrimp, scallops, littleneck clams with shiitake mushrooms, scallion, sesame, Asian-style shrimp vinaigrette	
VEGETABLE FARFALLE	23.50
shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chèvre	
TOFU & MIXED VEGETABLE	22.95
“TIKKA MASALA”	GF 17 curry-spiced tomato sauce, 22.95
basmati rice, okra, cashew purée, lime, cilantro	



NATIVE LOBSTER

STEAMED	GF 45.00
sautéed vegetables, roasted potatoes	
THAI STYLE SAUTÉED LOBSTER	47.50
Thai curry, julienne carrot, apple, kaffir lime, lemongrass, coconut milk	
THE LOBSTER SALAD ROLL	36.00
New England style, coleslaw, hand-cut fries	

SIDES

Asparagus	GF 6.50	Mashed Potatoes	GF 6.75
French Fries	6.95	Sautéed Wild Mushrooms	GF 9.50
Spinach	GF 6.50		

BURGERS

HAMBURGER*	22.00
brioche roll, hand-cut fries	
cheddar, swiss, american, bacon, caramelized onion, sautéed mushrooms, sautéed onions, ADD EACH	2.00
CANDY STORE BURGER*	23.00
stuffed with blue cheese, topped with bacon and blue cheese, english muffin, hand-cut fries	
NO BUN BURGER*	GF on mesclun greens 18.75

20% gratuity on parties of 8

Split checks in whole amounts only. No itemization.

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December 2025

LUNCH FRIDAY, SATURDAY & SUNDAY
BRUNCH SUNDAY

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VEGAN
 GLUTEN FREE
Most items can be prepared gluten free

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

Fuyu Sushi

(served Thursday thru Sunday dinner)
*****menu subject to change nightly*****

SUSHI and SASHIMI*

5.50 each 5.75
tuna, king salmon, hamachi, snapper

Okinawa Roll 24.00

lobster, avocado, crunch, crawfish, kewpie mayonnaise,
kizami wasabi, eel sauce

Wagyu Beef Roll * 25.50

hamachi, basil leaves, avocado, jalapeño, wagyu beef,
jalapeño sauce, pickled morel, truffle oil, yuzu, blossom sauce

Rock Shrimp Roll* 19.75

in soy paper, spicy tuna, crunchy kanikoma, tempura shrimp,
spicy mayonnaise, eel sauce, tempura crunch

Green Tail Roll* 23.00

spicy yellow tail, crunch, cucumber, basil, yuzu sauce

December 2025

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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

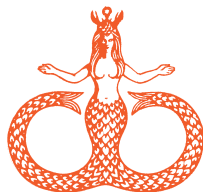
OMELETTE PROVENÇAL

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



DESSERTS

THE SNOWBALL IN HELL 18

"Newport in a glass" NB

a chocolate coated goblet, chocolate roulade,
vanilla ice cream, warmed Callebaut chocolate sauce
and toasted coconut

BERRY MARMALADE 15

raspberry sorbet

FRANGELICO CHOCOLATE TORTE 14

hazelnut Bavarian and Frangelico chocolate mousse cake

CHOCOLATE MOUSSE CAKE 12.50

raspberries and crème anglaise

VANILLA CRÈME BRULÉE 12.50

KEY LIME PIE 12.50

BREAD PUDDING 12

vanilla ice cream, rum caramel

LOCKE-OBER INDIAN PUDDING 12

vanilla ice cream

OUR OWN ICE CREAM & SORBET 9.50

Winter 2025

Clarke Cooke

FROM OUR BAR

Veuve Clicquot Champagne glass 29

Nicolas, Sauternes glass 14

Snowball From the Well 16

Bailey's chocolate, Monin Vanilla, toasted coconut

PORT

Graham's Six Grape 10

20 Year Old Tawny Taylor Fladgate 17

VINTAGE ARMAGNAC

Puységur

2005 40

1980 60

1970 70

COGNAC AND BRANDY

Courvoisier VS 10 Courvoisier VSOP 12

Hennessy VS 12 Hennessy VSOP 19

Hennessy XO 60

Remy Martin VSOP 15

Remy Martin XO 60

Remy Louis XIII 1oz 325

Petit Louis.5 oz 200

Clarke Cooke

Beers

DRAFT

Narragansett Lager	8.00
Little Sister Session IPA	9.00
Kona Big Wave Golden Ale	9.00
Mighty Squirrel “Cloud Candy” New England IPA	9.00
Whaler’s Rise	9.00
Stella Artois	9.00

BOTTLE

Budweiser	8.00
Bud Light	8.00
Coors Light	8.00
Michelob Ultra	8.50
Guinness Widget Draught	8.50
Heineken	8.50
Harpoon IPA	8.50
Corona	8.50
Peroni	8.50
Corona (non alcoholic)	8.50

DRINK LIKE A LOCAL

NEWPORT WATER 30
Veuve Clicquot, St. Germain, Grand Marnier

BELLINI 18
prosecco, peach nectar, on the rocks

PAINKILLER 16
Myers dark rum, coco lopez, pineapple juice

SUNSET ON BANNISTER’S 16
Bombay gin, grapefruit juice, Aperol

HOT APPLE PIE 16
Tuaca, cider, whipped cream

NEGRONO 14
Campari, sweet vermouth, prosecco, soda

BOULEVARDIER 16
bourbon, Carpano Antica sweet vermouth, Campari

MARTINIS

ESPRESSO 16
Absolut Vanilla, Kahlua, dark cacao,
Springline espresso

JANE FONDA 16
(a light and skinny espresso martini)
Keel Vodka, Wild Arbor cacao,
Kahlua, Springline espresso

CANDY GIRL 18
Casamigos, cranberry juice, lime,
Cointreau

THE “WARD 8” 16
(originated Locke-Ober in 1898)
Redemption rye, lemon and
orange juice, grenadine



Bottled Water

750 ml
ACQUA PANNA still water
SAN PELLEGRINO
sparkling water

MARGARITAS

EXCEL 40
Clase Azul Reposado, Cointreau, lime juice

PIÑA 16
Casa Mexico Blanco, coco lopez, pineapple juice, sour

SPICY PALOMA 16
Casa Noble Blanco, grapefruit juice, triple sec, lime juice, fresh jalapeños

MOCKTAILS

CRANBERRY FLOWER SPARKLE 14
cranberry juice, elderflower, lemon juice, club soda, mint

PIERRE ZERO SPARKLING WINE 14

Bistro Wine Selections

WHITE

glass bottle

CHARDONNAY
Vin de Pays, R. Dutoit, FR 12 42
Wente, Riva Ranch, CA 16 58

SAUVIGNON BLANC
Dashwood, N.Z. 12 42
Sancerre, Le Petit Silex, FR 22 75

PINOT GRIGIO
Sessola, IT 12 42

RED

BORDEAUX
Château Les Grands Maréchaux, FR 18 64

PINOT NOIR
Bourgogne, Les Genevrières, FR 18 64

CABERNET SAUVIGNON
Hamilton Creek, Napa, CA 18 64

CÔTES DU RHÔNE
Domaine Clavel “Clarke Cooke”, FR 12 42

ROSÉ

Lavendette Provence, FR 14 48

CHAMPAGNE

Veuve Clicquot, FR 29 120

SPARKLING

Prosecco, Spellbound, IT 12 42

DESSERT

Sauternes, Nicolas, FR 14 40

Premium Offerings from our Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE