



Clarke Cooke

Thanksgiving

Soups and Salads

Newport Clam Chowder 7.50/9.75

Beef, Barley and Autumn Vegetable Soup 7.50/9.75

Mixed Green Salad
with onions and herb vinaigrette 8.50

Kale Salad
prufrock cheese, marcona almonds, farro, pickled onions, pear, honey dijon vinaigrette 16.75

Oyster Bar

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

Littlenecks on the Half Shell 2.75 each

Chilled Jumbo Shrimp 4.25 each

Chilled Lobster in the Shell half 18.00 whole 37.00

— Plateaux de Fruits de Mer —

Le Sampler 2 oysters, 2 littlenecks, 2 shrimp 19.00

Le Petit 6 oysters, 6 littlenecks, 4 shrimp, half chilled lobster 65.00

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

Appetizers

Lobster Salad

avocado, mesclun, blood orange, radish, fennel, asparagus, orange and lime dressing 29.50

House Cured Gravlax of Salmon

sterling caviar, cauliflower purée, green apple gelée, orange and lemon confit vinaigrette 21.00

Country Paté

rilette of duck and pork, marinated vegetables à la grecque, dijon, toasted bread 18.75

Warm Asparagus

avocado, roasted red and golden beets, pickled shallots, citrus,
lemon-honey-vanilla bean vinaigrette, yogurt, green apple 18.00

Entrées

Native Cod

celery root purée, bouillabaisse coulis, watercress, fennel, and apple salad 45.00

Native Lobster

out of the shell, corn crespelle, trumpet royale mushrooms, crisp onions, sauce poivre rose 50.00

Roast Loin of Venison

autumn fruit chutney, roasted beets, braised red cabbage, sauce poivrade 48.00

Wood Grilled Filet Mignon

green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise 55.00

Tofu and Mixed Vegetable Tikka Masala

curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro 32.00

Roasted All Natural Turkey from Jaindl Farms

traditional stuffing, cranberries, butternut squash, mashed potatoes, and giblet gravy

(includes soup or green salad; choice of pumpkin pie, apple crisp, or crème brûlée)

Adult 65.00 Child 22.00

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
Guinness Widget Draught	6.50
Heineken	6.50
Corona	6.50
Stella Artois	6.50
Beck's NA (non alcoholic)	6.50

DRINK LIKE A LOCAL

NEWPORT WATER

Veuve Clicquot Champagne, Grand Marnier, St. Germain, on the rocks

PEACH PALOMA

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

BLACK MANHATTAN

Knob Creek bourbon, splash of Amaro Averna Siciliano, cherry

HOT APPLE PIE

apple cider, Tuaca, whipped cream

MARTINIS

THE 5-0

Absolut Raspberri, triple sec, raspberries

ESPRESSO

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

WILLIAMS 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"

THE JANE FONDA

(a light and skinny espresso martini)

Keel Vodka, Kahlua, dark crème de cacao, "TLC" Espresso, Wild Arbor clear "cream" liqueur

Bottled Water 750 ml

EVIAN still water
PERRIER sparkling water



THE CLASSICS

MANHATTAN

Sazerac Rye, Carpano Antica Sweet Vermouth, Dash Angostura bitters, cherry

BOULEVARDIER

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Campari

PIMMS CUP N°1

Lemon Juice, Ginger Ale

TIPSY MERMAID

Tito's on the rocks, Chambord, splash of club soda, orange slice

FRENCH APPLE

hot apple cider, Calvados, crème fraîche topped with caramel syrup

Bistro Wine Selections

WHITE

glass

CHARDONNAY

Vin de Pays, R. Dutoit, FR 10.00
Hamilton Creek, Napa, CA 16.00

SAUVIGNON BLANC

Sea Pearl, N.Z. 10.00
Sancerre, Le Simple, FR 16.00

RIESLING

Newport Vineyards, RI 10.00

PINOT GRIGIO

Sessola, IT 10.00

RED

PINOT NOIR

Laroque, FR 10.00
Hahn "SLH", CA 16.00

CABERNET SAUVIGNON

Clos Sonoma, Dry Creek Valley, CA 16.00

CÔTES DU RHÔNE

Domaine Clavel "Clarke Cooke" 10.00

ROSÉ

Château Saint-Baillon, Provence, FR 14.00

CHAMPAGNE

Veuve-Clicquot 28.00

SPARKLING

Villa Jolanda, Prosecco, IT 10.00

DESSERT

Muscat, Beames de Venise Fenouillet 14.00

**Premium Offerings from our
Napa Wine Station**

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE