



Easter Lunch



APPETIZERS

- CALAMARI FRITTI 19.50
 PAN FRIED CRABCAKE 19.50
 TUNA CEVICHE 16.50
 CHILLED MAINE CRABMEAT 25.50
 CARPACCIO OF BEEF TENDERLOIN 18.95
 NEWPORT CLAM CHOWDER TODAY'S SOUP *cup 9 bowl* 11.50
 MIXED FIELD GREENS 11.50 CAESAR SALAD 15.

SANDWICHES

- THE LOBSTER SALAD ROLL
New England style, hand cut fries & coleslaw 36.
 SMOKED SALMON ON PUMPERNICKEL
cucumber, tomato, onion, sprouts, dill cream cheese 18.25
 TUNA TARTINE
*tuna salad, Tuscan bread, capers, dill, celery, Bermuda onion, tomato, arugula salad,
 cucumber, kalamata olives* 19.75
 ROAST BEEF
chèvre, marinated tomatoes, caramelized onions, Tuscan bread 19.75
 OUR OWN HAND-CUT FRIES 6.95
 HAMBURGER
on brioche with hand-cut fries 20.
cheddar, Swiss, American, bacon, sautéed mushrooms or onions add each 2.00
 CANDY STORE BURGER 22.
stuffed with blue cheese, topped with bacon and blue cheese, on an english muffin, with fries
 NO BUN BURGER 18.75
mixed field greens, onion, herb vinaigrette

ENTRÉES

- ROAST LEG OF SPRING LAMB
potato and turnip gratin, caramelized onion, peas, carrots and rosemary jus 39.95
 NATIVE LOBSTER
sautéed out of the shell, corn crespelle, wild mushrooms, sauce poivre rose 48
 WOOD GRILLED FILET MIGNON
*green onion, leek, and potato purée, asparagus, red onion marmalade,
 sauce bordelaise* 57.50
 SAUTÉED FILET OF BIG GLORY BAY KING SALMON
*mango apple salad, caramelized garlic, jasmine rice, baby bok choy,
 ginger lime vinaigrette* 39.75
 PENNE WITH CHICKEN
parmigiana cream reduction with tomato, mushrooms, basil and toasted almonds 29.75
 NEWPORT LOBSTER SALAD
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing 32.50
 RARE-SEARED SESAME TUNA SALAD
mixed greens, shiitake, fried leeks, orange-sesame vinaigrette 26.75
 ROASTED DEBONED HALF CHICKEN SALAD
*romaine salad, kalamata olives, avocado, pickled red onion,
 creamy red wine vinaigrette* 29.75
 WOOD GRILLED SIRLOIN SALAD
6-oz sirloin, chèvre, tomatillo salsa, corn tortillas 31.50



Clarke Cooke



EASTER BRUNCH

Prix Fixe \$30.

served with complimentary Mimosa or Bloody Mary
and chocolate mousse for dessert
(no substitutions)



EGGS BENEDICT

two poached eggs on an english muffin, canadian bacon and hollandaise

STEAK AND EGGS

wood grilled sirloin with an egg benedict and sauce béarnaise

EGGS HOMARD

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

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

FROM OUR OYSTER BAR

Chef's Daily selection of Oysters on the Half Shell 3.50 ea.

Little necks on the Half Shell 2.75 ea.

Chilled Jumbo Shrimp 4.50 ea.

Chilled Lobster in the Shell *half* 19.00 *whole* 37.00

Le Sampler

2 oysters, 2 little necks, 2 jumbo shrimp 20.00

Le Petit Plateau de Fruits de Mer 69.00
6 oysters, 6 little necks, 4 shrimp, half lobster

Le Grand Plateau de Fruits de Mer 160.00
12 oysters, 12 little necks, 12 shrimp