

# 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
— <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	

## 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	

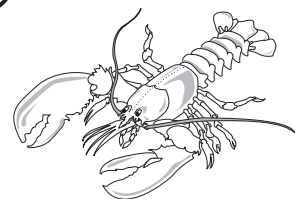


NEWPORT CLAM CHOWDER ☞  
CHILLED GAZPACHO ☞  
or SOUP DU JOUR  
Cup 7.50 Bowl 9.75



## 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, jícama, 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

# Clarke Cooke

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single claw	8.50
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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, Bermuda onion, kalamata olives	16.25
COUNTRY PATÉ rilette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread	18.75
TUNA CEVICHE* ☞ passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, 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

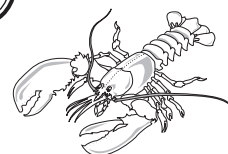
## SALADS

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
WOOD GRILLED SWORDFISH ☞ grilled caponata, scallion couscous, tomato coulis, black olive vinaigrette (or simply grilled with maître d'hôtel butter and lemon)	32.75
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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July 2022

LUNCH DAILY  
LUNCH & BRUNCH SUNDAY

☞ GLUTEN FREE  
☑ VEGAN  
Most items can be  
prepared gluten free

EXECUTIVE CHEF  
Ted Gidley  
CHEF DE CUISINE  
Bryan Waugh

# SUMMER

# SUSHI

Chef Sang Chung

## APPETIZERS

Miso Soup 6.95

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

Torch Salmon

salmon, ponzu, sesame seeds, truffle oil, kizami-wasabi 16.00

## SPECIAL PLATES

Hamachi Jalapeño

sliced yellow tail, jalapeño, ponzu 16.25

Kanpachi Jalapeño

amber jack, jalapeño, ginger vinaigrette 16.00

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

Summer Salad

romaine lettuce, tomato, avocado, asparagus, cucumber,  
orange with honey miso dressing 16.25

## SUSHI AND SASHIMI

5.00 each 5.25

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

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## MAKI rolled sushi

Vegetable Roll assorted vegetables 11.25

California Roll crab, avocado, cucumber 13.25

Rainbow Roll

rainbow of fish on top of  
California roll 17.95

Spicy Tuna Roll

with crunch and spicy mayo,  
inside out 12.25

Kamikazi Roll

tuna, avocado, cucumber, scallion,  
masago, kimchee sauce 17.25

Negihama

Japanese yellowtail and scallions 12.95

Shrimp Tempura Roll

shrimp tempura, avocado, inside-out 15.25

New York Roll

shrimp tempura roll, spicy tuna, crunch,  
asparagus, avocado, spicy mayo,  
eel sauce 19.95

Salmon Avocado Roll

salmon and avocado inside out 13.25

Abi Roll

salmon and avocado with shrimp and  
wasabi, tobiko on top 17.25

Philadelphia Roll

smoked salmon, cream cheese,  
avocado, tamago 14.25

Dragon Eel Roll

shrimp tempura, avocado,  
topped with eel 17.25

Jill Roll

sweet radish, scallions and sprouts  
with hamachi and jalapeño 17.25

Spider Roll

softshell crab, avocado,  
asparagus, eel sauce 18.95



# CLARKE COOKE HOUSE

*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

### OEUF 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

## DRINK LIKE A LOCAL

### 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

### DARK AND STORMY

Gosling's Dark Rum, ginger beer, lime

### THE SCREAMING ANGEL

Whispering Angel Rosé, Perrier water, lemon

### JUAN DALY

Casa Mexico Silver Tequila, ice tea, lemonade

## MARTINIS

### 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

### 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  
Hamilton Creek, Napa, CA 16.00/52

### SAUVIGNON BLANC

Sea Pearl, N.Z. 10.00/36  
Sancerre, Le Simple, FR 16.00/52

### RIESLING

Newport Vineyards, RI 10.00/36

### PINOT GRIGIO

Sessola, IT 10.00/36

### RED

### PINOT NOIR

Laroque, FR 10.00/36  
Hahn "SLH", CA 16.00/52

### CABERNET SAUVIGNON

Clos Sonoma, Dry Creek Valley, 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

Veuve-Clicquot 28.00/120  
Taittinger 24.00/90

### SPARKLING

Villa Jolanda, Prosecco, IT 10.00/36

### DESSERT

Muscat, Beaufort de Venise Fenouillet 14.00/39

**Premium Offerings from our  
Napa Wine Station**

Bordeaux, Bourgogne, Piedmonte, Napa

**FULL WINE LIST AVAILABLE**