

# 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	

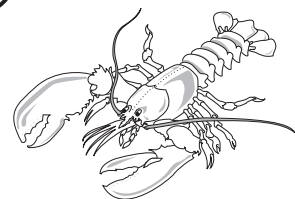
## APPETIZERS

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

NEWPORT CLAM CHOWDER  
or SOUP DU JOUR  
Cup 7.50    Bowl 9.75

## BURGERS

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



## NATIVE LOBSTER

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

## LUNCH

### SALADS

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

### SANDWICHES

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

### LUNCH ENTRÉES

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

- 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

April 2022

# Clarke Cooke

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LE SAMPLER	19.00
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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  
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

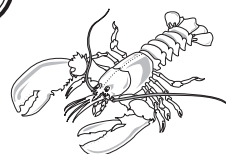
## SALADS

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* avocado, watercress, fennel, carrot, cucumber, orange and lime dressing, "Green Goddess"	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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www.clarkecooke.com

April 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



*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"

### MANHATTAN

Sazerac Rye, Carpano Antica Sweet Vermouth, Dash Angostura bitters



## THE CLASSICS

### BOULEVARDIER

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Campari

### PIMMS CUP

Lemon Juice, Ginger Ale

### CAPE CODDER

Ketel One, Cranberry Juice

### SALTY DOG

Tito's Vodka, Grapefruit Juice

### 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

Little Sheep, Marlborough, N.Z. 10.00/36

#### RIESLING

Newport Vineyards, RI 10.00/36

#### PINOT GRIGIO

Tomaiolo, 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 14.00/45

#### CÔTES DU RHÔNE

Domaine Clavel "Clarke Cooke" 10.00/36

### ROSÉ

Château Montaud, Provence, FR 10.00/36  
Château les Mesclances, Provence, FR 16.00/52

### CHAMPAGNE

Veuve Clicquot Yellow Label 28.00/120

### 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