



Clarke Cooke

Christmas 2025

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 whole 37

Chilled Lobster whole tail 19 single claw 9

Carolina Shrimp French cocktail sauce 8 pieces 24

Shrimp Cocktail 4.50 each

--- Plateaux de Fruits de Mer ---

Le Sampler 20

2 oysters, 2 littlenecks, 2 shrimp

Le Petit 69

6 oysters, 6 littlenecks, 4 shrimp, half chilled lobster

Le Grand 160

12 oysters, 12 littlenecks, 12 shrimp, whole chilled lobster

Soups

Newport Clam Chowder 11.50

Cream of Lobster and Wild Mushroom 12

Appetizers

Tuna Ceviche 16.50

shaved black winter truffle, fennel, radish, extra virgin olive oil, lemon, truffle aioli

House Cured Gravlox of Salmon 22

Royal White Sturgeon caviar, cauliflower purée, green apple gelée, orange and lemon confit vinaigrette

Chilled Maine Crabmeat 25.50

avocado, tomatillo, tomato sherry vinaigrette

Warm Asparagus 18

roasted red and golden beets, grapefruit, apple, pickled shallots, avocado, honey, lemon and vanilla bean vinaigrette

Terrine of Duck Foie Gras 25

winter fruit chutney, black mission figs, maple and sherry vinegar caramel, toasted brioche

Salad of Roasted Red and Golden Beets 17

Bluebird cheese, Marcona almonds, marinated vegetables à la grecque, citrus vinaigrette

Entrées

Caramelized Nantucket Bay Scallops 53

celery root purée, wild mushrooms, celery root and black truffle salad, yuzu brown butter sauce

Native Lobster 52

sautéed out of the shell, corn crespelle, wild mushrooms, fried leeks, sauce poivre rose

Native Cod 40

lobster and winter vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce

Poulet Roti 44

roast breast of chicken, truffle and foie gras mousse stuffing, creamed leeks, winter squash, mustard jus, sauce supreme

Roast Rack of Lamb "Persillade" 64

caramelized onion, farro, swiss chard, wild mushrooms, minted tarragon glaze

Wood-Grilled Filet Mignon 61

green onion, leek and potato purée, asparagus, red onion marmalade, sauce Bordelaise

Wood-Grilled Venison Loin "Rossini" 64

foie gras, black truffle, sauce Perigourdine, winter vegetables

Tofu and Mixed Vegetable "Tikka Masala" 30

curry spiced tomato sauce, lime, cilantro, cashew purée

TED GIDLEY EXECUTIVE CHEF



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

December 2025