

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 19.00 whole 37.00
LOBSTER: whole tail	19.00
single claw	9.00
CHILLED CAROLINA SHRIMP COCKTAIL 8pc	22.00
CHILLED JUMBO SHRIMP	4.25 each
— Plateaux de Fruits de Mer —	
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	

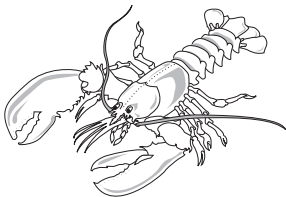
APPETIZERS

CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS �	17.50
white wine, garlic, tomato, basil (moules frites marini�res add 5.25)	
PAN FRIED CRABCAKE	18.50
roast corn salsa, red pepper coulis	
SMOKED SALMON	16.75
arugula, eggplant "caviar"	
TUNA CEVICHE*	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalape�o, cilantro	
CARPACCIO OF BEEF TENDERLOIN*	18.95
arugula, Reggiano, white truffle oil, lemon	

NEWPORT CLAM CHOWDER  
Cup 8.00 Bowl 10.00

BURGERS

THE CANDY STORE BURGER*	21.50
stuffed with blue cheese, topped with bacon and blue cheese, served on an english muffin with hand-cut fries	
WOOD-GRILLED HAMBURGER* 18.00	
on brioche, hand-cut fries	
add cheddar, swiss, American, bacon, caramelized onions, saut�ed mushrooms, saut�ed onions	
	add each 2.00
NO BUN BURGER* �	17.75
on mesclun greens	
OUR OWN FRENCH FRIES	6.95



NATIVE LOBSTER

STEAMED �	41.00
saut�ed vegetables, roasted potatoes	
THE LOBSTER SALAD ROLL	33.50
New England style, hand-cut fries and coleslaw	

CHILDREN'S MENU AVAILABLE
PLEASE NO SUBSTITUTIONS

November 2023

LUNCH FRIDAY, SATURDAY & SUNDAY
BRUNCH SUNDAY
PLEASE REFRAIN FROM USING YOUR PHONE

401.849.2900
www.clarkecooke.com

LUNCH

SALADS

MIXED FIELD GREENS �	10.50
CAESAR SALAD	12.75
garlic croutons and Parmigiano-Reggiano	
KALE pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	17.75
WARM BRUSSELS SPROUTS "CAESAR"	15.75
white anchovy, shaved parmesan	
NEW ENGLAND LOBSTER SALAD �	29.50
avocado, blood orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
RARE-SEARED SESAME TUNA*	25.50
mesclun, fried leeks, shiitake mushrooms, orange sesame vinaigrette	
WOOD GRILLED SIRLOIN SALAD*	29.25
6-oz sirloin with tomatillo and tomato salsas, ch�vre, corn tortillas, j�cama, avocado pur�e, lime vinaigrette	

SANDWICHES

TUNA TARTINE	17.25
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	16.75
on ciabatta, with arugula, aged cheddar, pickled red onion, scallion aioli	
ROAST BEEF ON TUSCAN BREAD	17.75
horseradish-black pepper mayonnaise, marinated tomatoes, ch�vre, caramelized onion	
OUR OWN HAND-CUT FRIES	6.95

LUNCH ENTR ES

CHICKPEA CR�PES	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 pur�e, lime, cilantro	
NATIVE COD	32.50
caramelized fennel, celery root pur�e, bouillabaisse jus	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	23.50
butternut squash, brussels sprouts, zucchini, tomato confit, and sage in a lemon cream reduction with pistachios and parmesan	
JAMON MANGALICA	19.75
premium cured Spanish ham, semi-dried tomato confit, mozzarella di bufala, roasted vinegar	
STEAK FRITES*	44.50
12-oz. NY sirloin with French fries and ma�tre d'h�tel butter	

20% gratuity on parties of 8 -
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

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

OYSTER BAR*

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LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
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LOBSTER:	whole tail 19.00 single claw 9.00
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CHILLED JUMBO SHRIMP	4.25 each
— Plateaux de Fruits de Mer —	
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	

NEWPORT CLAM CHOWDER
Cup 8.00 Bowl 10.00

APPETIZERS

NATIVE LOBSTER GF	19.00
butternut squash, maitake mushrooms, lemongrass lobster bouillon, citrus emulsion, crispy kale	
WILD MUSHROOM GARGANELLI	17.75
shallots, thyme, mushroom cream	
PAN FRIED CRABCAKE	18.50
roast corn salsa, red pepper coulis	
CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS GF	17.50
white wine, garlic, tomato, basil (MOULES FRITES MARINIÈRES add 5.25)	
SMOKED SALMON	16.75
arugula, eggplant caviar, Bermuda onion, kalamata olives	
COUNTRY PATÉ	18.75
rilette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread	
TUNA CEVICHE* GF	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF	18.95
TENDERLOIN* GF	arugula, Reggiano, white truffle oil, lemon
JAMON MANGALICA	19.75
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	

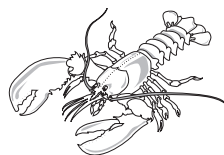
SALADS

MIXED FIELD GREENS GF	10.50
onion and herb vinaigrette	
CAESAR SALAD	12.75
garlic croutons and Parmigiano-Reggiano	
ARUGULA SALAD GF	17.25
prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette	
KALE SALAD	17.75
pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette	
WARM BRUSSELS SPROUTS "CAESAR"	15.75
white anchovy, shaved parmesan	
SALAD OF ROASTED RED AND GOLDEN BEETS GF	16.75
marinated vegetables à la grecque, Marcona almonds, Bluebird cheese, citrus vinaigrette	
RARE-SEARED SESAME TUNA*	25.50
mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette	
NEW ENGLAND LOBSTER SALAD* GF	29.50
avocado, blood orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
WOOD GRILLED SIRLOIN SALAD*	29.25
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	



DINNER
ENTRÉES

NATIVE COD GF	32.50
lobster and autumn vegetable salpicon, spinach and leek purée, shallot bacon jam, curried lobster sauce	
SAUTÉED FILET OF SOLE "LYONNAISE"	32.75
spinach, caramelized onions, beurre meunière	
PEPPERED TUNA STEAK	35.00
pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes	
OVEN-ROASTED DEBONED HALF CHICKEN	29.75
whipped potatoes, butternut squash purée, Italian sausage and bread stuffing, caramelized apples, cider vinaigrette	
STEAK FRITES* 12 oz. wood grilled NY sirloin	45.50
steak with our own fries and maître d'hôtel butter	
WOOD GRILLED 8 oz. FILET MIGNON* GF	55.50
green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	
CLASSIC PRIME 12 oz. NEW YORK SIRLOIN	63.50
STEAK AU POIVRE* GF	potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce
BRAISED LAMB SHANK GF	35.00
butternut squash risotto, pancetta, black trumpet mushrooms	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	23.50
butternut squash, brussels sprouts, zucchini, tomato confit, and sage in a lemon cream reduction with pistachios and parmesan	
SEAFOOD LINGUINE	32.95
shrimp, scallops, littleneck clams with shiitake mushrooms, scallion, and sesame in an Asian-style shrimp vinaigrette	
VEGETABLE FARFALLE	23.50
shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chèvre	
TOFU & MIXED VEGETABLE "TIKKA MASALA" GF V	22.75
curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro	



NATIVE LOBSTER

BAKED STUFFED	62.50
STEAMED GF	41.00
sautéed vegetables, roasted potatoes	
THE LOBSTER SALAD ROLL	33.50
New England style with coleslaw and our own fries	

SIDES

Asparagus GF	5.75	Mashed Potatoes GF	5.25
French Fries	6.95	Sautéed Wild Mushrooms GF	8.95
Spinach GF	5.75		

BURGERS

HAMBURGER*	20.00
on brioche roll with our own fries	
cheddar, swiss, american, bacon, caramelized onion, sautéed mushrooms, sautéed onions, ADD EACH	2.00
CANDY STORE BURGER*	21.50
stuffed with blue cheese, topped with bacon and blue cheese on an english muffin, with our own fries	
NO BUN BURGER* GF	on mesclun greens 17.75

20% gratuity on parties of 8
Split checks in whole amounts only. No itemization.
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BRUNCH SUNDAY

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V VEGAN
GF GLUTEN FREE
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



Beers

DRAFT

Narragansett Lager	7.00
Little Sister Session IPA	7.50
Kona Big Wave Golden Ale	7.50
Mighty Squirrel “Cloud Candy” New England IPA	7.50
Whaler’s Rise	7.50
Stella Artois	7.50

BOTTLE

Budweiser	6.00
Coors Light	6.00
Michelob Ultra	6.50
Guinness Widget Draught	6.50
Heineken	6.50
Harpoon Light Lager “American Flyer”	6.50
Corona	6.50
Peroni	6.50
O’Doul’s (non alcoholic)	6.50

DRINK LIKE A LOCAL

NEWPORT WATER

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

SPICY PINEAPPLE MARGARITA

Casa Mexico Silver Tequila, jalepeño, pineapple, sour mix, triple sec

BLACK MANHATTAN

Knob Creek bourbon, splash of Amaro Averna Siciliano, cherry

RICKY RIC

Ketel One vodka, club soda, lime, raspberry

HOT APPLE PIE

apple cider, Tuaca, whipped cream

MARTINIS

TRYST

Casa Noble tequila, grapefruit juice, elderflower liqueur, bordeaux cherry

ESPRESSO

Absolut Vanilla, Kahlua, Dark Crème de Cacao, Springline Espresso
(Bailey’s on request)

THE JANE FONDA

(a light and skinny espresso martini)
Keel Vodka, Kahlua, Springline Espresso,
Wild Arbor clear “cream” liqueur

PROVENÇAL MARTINI

Hendrix, lavender syrup, dash of lemon juice topped with prosecco

Bottled Water

750 ml

ACQUA PANNA still water

SAN PELLEGRINO
sparkling water



THE CLASSICS

BOULEVARDIER

High West Bourbon, Carpano Antica Sweet Vermouth, Campari

NUTS AND BERRIES

Frangelico, Chambord, cream

FRENCH MARTINI

Grey Goose vodka, Chambord, pineapple juice

PUMPKIN CRANBERRY MULE

pumpkin whiskey, cranberry, ginger beer, dash of orange juice

MOCKTAILS

CRANBERRY FLOWER SPARKLE

cranberry juice, elderflower syrup, lemon juice, club soda,
on the rocks, mint and lemon

LAVENDER FIZZ

lavender syrup, grapefruit juice, club soda

Bistro Wine Selections

WHITE

glass

bottle

CHARDONNAY

Vin de Pays, R. Dutoit, FR	12	38
Deloach, Russian River, CA	16	58

SAUVIGNON BLANC

Sea Pearl, N.Z.	12	38
Sancerre, Jean Bojour, FR	18	64

PINOT GRIGIO

Sessola, IT	12	38
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RED

CHIANTI

Villacorti	14	48
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BORDEAUX

Château Les Grands Maréchaux	18	64
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PINOT NOIR

Bourgogne, Hautes-Côtes de Beaune	18	64
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CABERNET SAUVIGNON

Clos Sonoma, Dry Creek Valley, CA	16	54
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CÔTES DU RHÔNE

Domaine Clavel “Clarke Cooke”	12	38
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ROSÉ

La Roche Palais, FR	14	48
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CHAMPAGNE

Veuve Clicquot	29	120
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SPARKLING

Maschio, Prosecco, IT	12	42
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DESSERT

Sauternes, Nicolas	14	40
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Premium Offerings from our Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE

November 2023