

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	24.00
CHILLED JUMBO SHRIMP	4.50 each
— Plateaux de Fruits de Mer —	
LE SAMPLER	20.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	69.00
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	
CHILLED MAINE CRABMEAT	24.95
avocado, tomatillo, tomato sherry vinaigrette	
STEAMED NATIVE MUSSELS GF	18.00
white wine, garlic, tomato, basil (moules frites marinières add 5.25)	
JONAH CRABCAKE	18.50
roast corn salsa, red pepper coulis	
SMOKED SALMON	17.75
arugula, eggplant “caviar”, garlic croutons, Bermuda onions, kalamata olives	
TUNA CEVICHE* GF	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN* GF	18.95
arugula, Reggiano, white truffle oil, lemon	

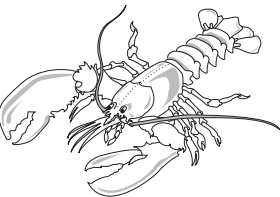
NEWPORT CLAM CHOWDER GF
Cup 8.50 Bowl 11.00

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*	18.50
on brioche, hand-cut fries add cheddar, swiss, American, bacon, caramelized onions, sautéed mushrooms, sautéed onions add each 2.00	
NO BUN BURGER* GF	17.75
on mesclun greens	
OUR OWN FRENCH FRIES	6.95



NATIVE LOBSTER



STEAMED GF	45.00
sautéed vegetables, roasted potatoes	
THE LOBSTER SALAD ROLL	33.50
New England style, hand-cut fries, coleslaw	

LUNCH

SALADS

MIXED FIELD GREENS GF	11.50
onion, herb vinaigrette	
CAESAR SALAD	13.50
garlic croutons, Parmigiano-Reggiano	
KALE	19.25
pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	
WARM BRUSSELS SPROUTS “CAESAR”	15.75
white anchovy, shaved parmesan, garluc croutons	
NEWPORT LOBSTER SALAD GF	29.50
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
RARE-SEARED SESAME TUNA*	25.75
mesclun, fried leeks, shiitake mushrooms, orange sesame vinaigrette	
WOOD GRILLED SIRLOIN SALAD*	29.95
6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, lime vinaigrette	

SANDWICHES

THE LOBSTER SALAD ROLL	33.50
New England style, hand-cut fries, coleslaw	
TUNA TARTINE	18.75
tuna salad, on Tuscan bread, capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula	
SMOKED SALMON ON PUMPERNICKEL	17.25
cucumber, tomato, onion, sprouts, dill cream cheese	
BERKSHIRE SMOKED HAM SANDWICH	17.75
on ciabatta, with arugula, aged cheddar, pickled red onion, scallion aioli	
ROAST BEEF ON TUSCAN BREAD	18.75
horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion	
OUR OWN HAND-CUT FRIES	6.95

LUNCH ENTRÉES

CHICKPEA CRÊPES	17.50
ratatouille, couscous, baby arugula, eggplant caviar, yellow pepper coulis	
TOFU & MIXED VEGETABLE VEGAN “TIKKA MASALA” V GF	22.95
curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro	
NATIVE COD GF	33.75
lobster and spring vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	24.75
zucchini, broccoli rabe, brussels sprouts, tomato confit, pistachios, basil pesto cream reduction	
JAMON MANGALICA	20.50
premium cured Spanish ham, semi-dried tomato confit, mozzarella di bufala, roasted vinegar	
STEAK FRITES*	46.50
12-oz. NY sirloin, French fries, maître d'hôtel 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

CHILDREN'S MENU AVAILABLE
PLEASE NO SUBSTITUTIONS

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

401.849.2900
www.clarkecooke.com

V VEGAN
GF GLUTEN FREE
Most items can be prepared gluten free

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

April 24, 2025

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LOBSTER:	whole tail 19.00 single claw 9.00
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CHILLED JUMBO SHRIMP	4.50 each
— Plateaux de Fruits de Mer —	
LE SAMPLER	20.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	69.00
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 GF
Cup 8.50 Bowl 11.00

APPETIZERS

WILD MUSHROOM GARGANELLI	17.75
shallots, thyme, mushroom cream	
JONAH CRABCAKE	18.50
roast corn salsa, red pepper coulis	
CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
CHILLED MAINE CRABMEAT	24.95
avocado, tomatillo, tomato sherry vinaigrette	
STEAMED NATIVE MUSSELS GF	18.00
white wine, garlic, tomato, basil (MOULES FRITES MARINIÈRES add 5.25)	
SMOKED SALMON	17.75
arugula, eggplant caviar, Bermuda onion, kalamata olives, garlic croutons	
BURRATA	19.00
chilled spring vegetables, asian pear, hazelnut, caramelized mushroom and soy vinaigrette	
COUNTRY PATÉ	19.75
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 TENDERLOIN* GF	18.95
arugula, Reggiano, white truffle oil, lemon	
JAMON MANGALICA	20.50
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	

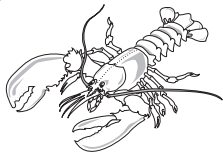
SALADS

MIXED FIELD GREENS GF	11.50
onion and herb vinaigrette	
CAESAR SALAD	13.50
garlic croutons and Parmigiano-Reggiano	
ARUGULA SALAD GF	17.50
prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette	
KALE SALAD	19.25
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*	25.75
mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette	
NEWPORT LOBSTER SALAD* GF	29.50
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
WOOD GRILLED SIRLOIN SALAD*	29.95
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	



DINNER
ENTRÉES

NATIVE COD GF	33.75
lobster and spring vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce	
SAUTÉED FILET OF SOLE "LYONNAISE"	33.25
spinach, caramelized onions, beurre meunière	
PEPPERED TUNA STEAK	37.75
pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes	
SAUTÉED FILET OF BIG GLORY BAY	37.75
KING SALMON apple, rhubarb, radish, spring vegetable julienne, yuzu vinaigrette, mustard miso dressing	
OVEN-ROASTED DEBONED HALF CHICKEN	29.75
ragout of corn, scallion, and roasted peppers, chèvre, roasted potatoes, arugula and apple salad, cider vinaigrette	
STEAK FRITES* 12 oz. wood grilled NY sirloin	46.50
steak, hand-cut fries, maître d'hôtel butter	
WOOD GRILLED 8 oz. FILET MIGNON* GF	56.50
green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	
CLASSIC PRIME 12 oz. NEW YORK SIRLOIN	64.75
STEAK AU POIVRE* GF potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	24.75
zucchini broccoli rabe, brussels sprouts, tomato confit, pistachios, basil pesto cream reduction	
SEAFOOD LINGUINE	34.00
shrimp, scallops, littleneck clams with shiitake mushrooms, scallion, sesame, 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	22.95
curry-spiced tomato sauce, basmati rice, okra, cashew purée, lime, cilantro	



NATIVE LOBSTER

STEAMED GF	45.00
sautéed vegetables, roasted potatoes	
THAI STYLE SAUTÉED LOBSTER	47.50
Thai curry, julienne carrot, apple, kaffir lime, lemongrass, coconut milk	
THE LOBSTER SALAD ROLL	33.50
New England style, coleslaw, hand-cut fries	

SIDES

Asparagus GF	6.50	Mashed Potatoes GF	6.75
French Fries	6.95	Sautéed Wild Mushrooms GF	9.50
Spinach GF	6.50		

BURGERS

HAMBURGER*	20.00
brioche roll, hand-cut fries	
cheddar, swiss, american, bacon, caramelized onion, sautéed mushrooms, sautéed onions, ADD EACH	
CANDY STORE BURGER*	21.75
stuffed with blue cheese, topped with bacon and blue cheese, english muffin, hand-cut fries	
NO BUN BURGER* GF	17.75
on mesclun greens	

20% gratuity on parties of 8

Split checks in whole amounts only. No itemization.

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BRUNCH SUNDAY

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FIRST SIGNS OF SUSHI

ROLLS

Mt. Fuji

*fresh Maine crab meat, apple slice, cucumber, King
salmon on top, pickled apple 23*

Newport Heat

*fresh Maine crabmeat, avocado, cucumber, spicy tuna
topped with spicy aioli 23*

Ocean Delight

*(no rice) salmon, tuna, yellowtail, komikama, avocado,
cucumber 21*

Mango Tango

*tuna, avocado, topped with salmon
and mango 20*

SUSHI AND SASHIMI

5.50

5.75

Tuna, Salmon, Hamachi

SUMMER

APPETIZERS

Miso Soup 6.95

Edamame

steamed japanese soy beans 8.50

Hiyashi Wakame Salad

cold marinated seaweed salad 8.95

Kani Su

crab and avocado, wrapped with cucumber, vinegar sauce 18.25

Torch Salmon

salmon, ponzu, truffle oil, kizami-wasabi 18

Tuna Blossom

tuna, uzu, wasabi sauce, kizami 18

SPECIAL PLATES

Hamachi Jalapeño

sliced yellow tail, jalapeño, ponzu 19.50

Spicy Sashimi

assorted fish, cucumber, kimchee vinaigrette 19

Salmon Carpaccio

basil, parmesan cheese, ponzu 18.50

Tiki Roll

tuna, crab, avocado, rolled in cucumber, kimchee vinaigrette 19.25

Summer Salad

romaine lettuce, tomato, avocado, asparagus, cucumber,
orange with honey miso dressing 17.50

SUSHI AND SASHIMI

5.50 each 5.75

tuna, salmon, hamachi, escolar, snapper,
mackerel, shrimp, crab,
eel, octopus, ikura

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CLARKE COOKE HOUSE

May 15, 2025

SUSHI

MAKI rolled sushi

Vegetable Roll assorted vegetables 12.75

California Roll crab, avocado, cucumber 15

Spicy Tuna Roll

with crunch and spicy mayo, inside out 16

Kamikazi Roll

tuna, avocado, cucumber, scallion,
masago, kimchee sauce 18.75

Shrimp Tempura Roll

shrimp tempura, avocado,
inside-out 17

New York Roll shrimp tempura

roll, spicy tuna, crunch, asparagus,
avocado, spicy mayo, eel sauce 22

Salmon Avocado Roll

salmon and avocado inside out 15.50

Abi Roll salmon and avocado with shrimp

and wasabi, tobiko on top 19

Green Tail Roll spicy yellow tail, crunch,

cucumber, basil yuzu sauce 23

Honshu Roll fresh Maine crab meat,

salmon and cucumber, topped with tuna,
avocado and bonito flakes, sweet
Honshu sauce 23

Kansai Roll fresh Maine crabmeat

and shrimp tempura topped with
avocado, kosho mayonnaise and
tempura kanikoma 23

Kanto Roll fried shishito pepper

and spicy tuna topped with hamachi,
kosho mayonnaise and shredded
spicy red pepper 22

Tochigi Roll fresh Maine crabmeat,

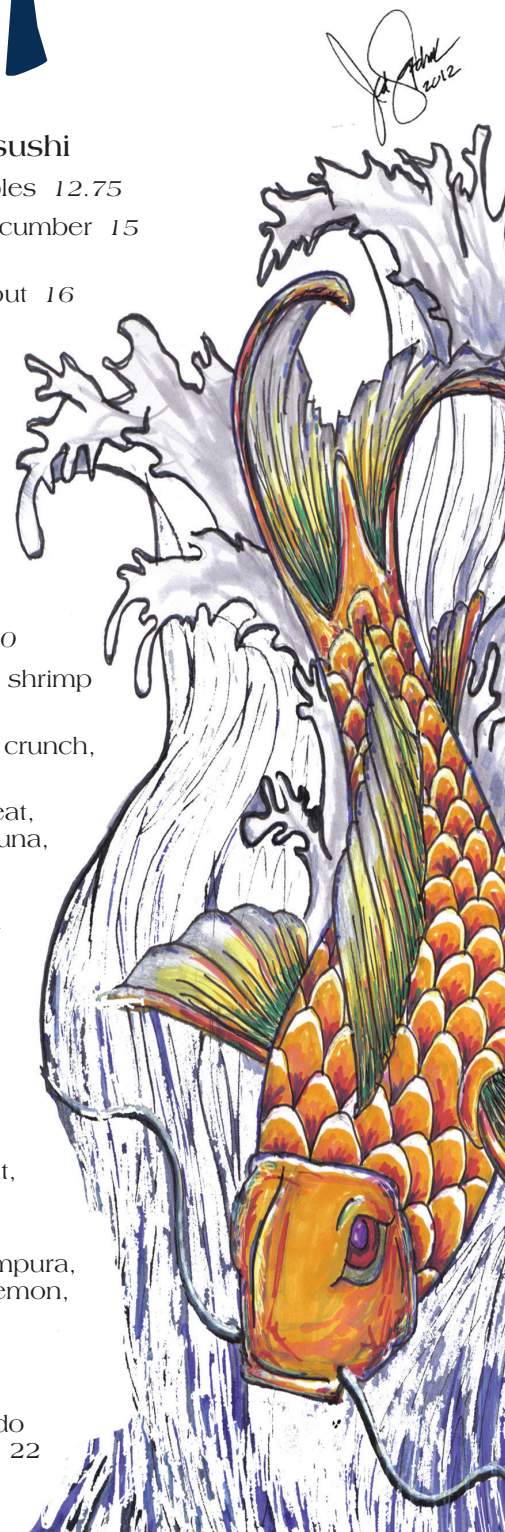
avocado, cucumber, topped with
spicy tuna and aioli 23

Salmon Delight Roll shrimp tempura,

avocado, topped with king salmon, lemon,
blossom dressing 22

Dancing Eel crab, avocado,
cucumber topped with eel 20

Mango Tango Roll tuna, avocado
topped with king salmon and mango 22



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

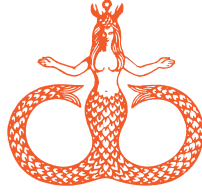
OMELETTE PROVENÇAL

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



DESSERTS

THE SNOWBALL IN HELL 16

"Newport in a glass" NB

a chocolate coated goblet, chocolate roulade,
vanilla ice cream, warmed Callebaut chocolate sauce
and toasted coconut

FRANGELICO CHOCOLATE TORTE 13

hazelnut Bavarian and Frangelico chocolate mousse cake

CHOCOLATE MOUSSE CAKE 11.50

with raspberries and crème anglaise

VANILLA CRÈME BRULÉE 11.50

KEY LIME PIE 11.50

LOCKE-OBER'S MACAROONS 12

OUR OWN ICE CREAM & SORBET 9.50



Beers

DRAFT

Narragansett Lager	8.00
Little Sister Session IPA	8.50
Kona Big Wave Golden Ale	8.50
Mighty Squirrel “Cloud Candy” New England IPA	8.50
Whaler’s Rise	8.50
Stella Artois	8.50

BOTTLE

Budweiser	7.00
Bud Light	7.00
Coors Light	7.00
Michelob Ultra	7.50
Guinness Widget Draught	7.50
Heineken	7.50
Harpoon IPA	7.50
Corona	7.50
Peroni	7.50
Corona (non alcoholic)	7.50

DRINK LIKE A LOCAL

NEWPORT WATER 30

Veuve Clicquot, St. Germain, Grand Marnier

PAINKILLER 14

Myers dark rum, coco lopez, pineapple juice

SUNSET ON BANNISTER’S 14

Bombay gin, grapefruit juice, Aperol

GARDEN PARTY 14

Hendricks gin, prosecco, basil simple syrup, lemon juice, soda water

NEGRONO 14

Campari, sweet vermouth, prosecco, soda

MARTINIS

ESPRESSO 14

Absolut Vanilla, Kahlua, dark cacao, Springline espresso

JANE FONDA 14

(a light and skinny espresso martini)

Keel Vodka, Wild Arbor cacao, Kahlua, Springline espresso

BASIL 14

Ketel 1, basil simple syrup, lemon juice

CANDY GIRL 16

Casamigos, cranberry juice, lime, Cointreau

Bottled Water

750 ml

ACQUA PANNA still water

SAN PELLEGRINO
sparkling water



MARGARITAS

EXCEL 40

Clase Azul Reposado, Cointreau, lime juice

PIÑA 14

Casa Mexico Blanco, coco lopez, pineapple juice, sour

SPICY PALOMA 14

Casa Noble Blanco, grapefruit juice, triple sec, lime juice, fresh jalapeños

MOCKTAILS

CUCUMBER MINT FIZZ 14

muddled cucumber and mint, simple syrup, soda water

CRANBERRY FLOWER SPARKLE 14

cranberry juice, elderflower, lemon juice, club soda, mint

Bistro Wine Selections

WHITE

glass

bottle

CHARDONNAY

Vin de Pays, R. Dutoit, FR	12	42
Wente, Riva Ranch, CA	16	58
Chablis, Le Vieux Clochet, FR	18	64

SAUVIGNON BLANC

Sea Pearl, N.Z.	12	42
Sancerre, Grand Fossil, FR	22	75

PINOT GRIGIO

Sessola, IT	12	42
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RED

BORDEAUX

Château Les Grands Maréchaux, FR	18	64
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PINOT NOIR

Bourgogne, Les Genevrières, FR	18	64
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CABERNET SAUVIGNON

Hamilton Creek, Napa, CA	18	64
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CÔTES DU RHÔNE

Domaine Clavel “Clarke Cooke”, FR	12	42
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ROSÉ

Lavendette Provence, FR	14	48
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CHAMPAGNE

Veuve Clicquot, FR	29	120
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SPARKLING

Prosecco, Spellbound, IT	12	42
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DESSERT

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

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE

May 2025