



Clarke Cooke

Christmas 2021

### Oyster Bar

Chilled Oysters on the Half Shell 4 each

Littleneck Clams on the Half Shell 3 each

Chilled Lobster in the Shell half 19 whole 36

Lobster whole tail 19 single claw 10

Chilled Jumbo Shrimp 5.25 each

--- Plateaux de Fruits de Mer ---

Le Sampler 25

2 oysters, 2 littlenecks, 2 shrimp

Le Petit 70

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

Le Grand 175

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

### Soups

Newport Clam Chowder 12

Crab, Clam and Mussel Chowder 12  
with orange and saffron

### Appetizers

Chilled Lobster Mélange 28

avocado, watercress, fennel, carrot, cucumber, orange and lime dressing, "Green Goddess"

Tuna Ceviche 21

shaved black winter truffle, lemon, radish, fennel, truffle aioli

House Cured Gravlox of Salmon 20

multigrain toast, avocado, pickled red onion, meyer lemon confit vinaigrette

Ravioli of Lobster and Wild Mushroom 22

leeks, morels, and beurre de champignon

Country Paté 20

terraine of duck, pork, and foie gras, marinated vegetables à la grecque, mesclun, dijon, toasted bread

### Salads

Kale Salad 18

pear, farro, pickled onion, prufrock cheese, honey dijon vinaigrette

Salad of Roasted Red and Golden Beets 19

pickled vegetables, Marcona almonds, Fourme d'Ambert, citrus vinaigrette

### Entrées

Native Cod 47

lobster and chanterelle mushroom galette, fennel and apple salad, bouillabaisse coulis

Native Lobster 52

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

Roast Breast of Pheasant 48

pheasant mousse stuffing, spaghetti squash, apples, shallot, sage, mushroom jus

Roast Rack of Lamb "Persillade" 52

caramelized onion, farro, chanterelles, swiss chard, minted tarragon glaze

Wood-Grilled Venison Tournedos "Rossini" 60

foie gras crouton, black winter truffle, sauce perigourdine

Wood-Grilled Filet Mignon 60

green onion, leek, potato purée, asparagus, red onion marmalade, sauce bordelaise

Tofu and Mixed Vegetable "Tikka Masala" 35

curry spiced tomato sauce, basmati rice, cashew purée, lime, cilantro

TED GIDLEY EXECUTIVE CHEF



# Clarke Cooke

## Beers

| DRAFT                   |      | BOTTLE                    |      |
|-------------------------|------|---------------------------|------|
| Narragansett Lager      | 6.50 | Budweiser                 | 6.00 |
| Flagship Cream Ale      | 7.00 | Bud Light                 | 6.00 |
| Shock Top Belgian White | 7.00 | Michelob Ultra            | 6.50 |
| Harpoon IPA             | 7.00 | Harpoon IPA               | 6.50 |
| Whaler's Rise           | 7.00 | Guinness Widget Draught   | 6.50 |
| Stella Artois           | 7.00 | Heineken                  | 6.50 |
|                         |      | Corona                    | 6.50 |
|                         |      | Stella Artois             | 6.50 |
|                         |      | Beck's NA (non alcoholic) | 6.50 |

## Premium Offerings from our Napa Wine Station

|                                      |           |
|--------------------------------------|-----------|
| Bordeaux, Bourgogne, Piedmonte, Napa | 3 oz/6 oz |
| The Prisoner, Napa                   | 15.00/28  |
| Banfi Brunello di Montalcino         | 25.00/50  |
| Alain Voge, Cornas Rhone Rive Droite | 30.00/60  |
| Sommelier's Choice                   |           |

## Bistro Wine Selections

| WHITE                           | glass/bottle |
|---------------------------------|--------------|
| CHARDONNAY                      |              |
| Castelbeaux, Vin de Pays, FR    | 9.50/32      |
| B.R. Cohn, CA                   | 12.00/45     |
| SAUVIGNON BLANC                 |              |
| Little Sheep, Marlborough, N.Z. | 9.50/36      |
| RIESLING                        |              |
| Newport Vineyards, RI           | 9.50/30      |
| PINOT GRIGIO                    |              |
| Tomaiolo, IT                    | 9.50/35      |

### RED

|                                   |          |
|-----------------------------------|----------|
| PINOT NOIR                        |          |
| Latour, Valmoissine, Burgundy, FR | 12.00/45 |
| CABERNET SAUVIGNON                |          |
| Wente, Charles Wetmore, CA        | 12.00/45 |
| CÔTES DU RHÔNE                    |          |
| Domaine Clavel "Clarke Cooke"     | 9.50/32  |
| MALBEC                            |          |
| Origèn Reserva, Argentina         | 9.50/32  |

### ROSÉ

|                                      |          |
|--------------------------------------|----------|
| Château Montaud, Provence, FR        | 9.50/30  |
| Château les Mesclances, Provence, FR | 15.00/48 |

### CHAMPAGNE

|                             |           |
|-----------------------------|-----------|
| Veuve Clicquot Yellow Label | 25.00/120 |
| Laurent Perrier Brut        | 20.00/100 |

### SPARKLING

|                                   |          |
|-----------------------------------|----------|
| Gooseneck Vineyards, Prosecco, IT | 10.00/35 |
|-----------------------------------|----------|

### DESSERT

|                                     |         |
|-------------------------------------|---------|
| Royal Tokaji, Late Harvest, Hungary | 9.00/35 |
|-------------------------------------|---------|

## FULL WINE LIST AVAILABLE

DRINK  
LIKE A LOCAL



### NEWPORT WATER

Laurent Perrier champagne, Grand Marnier, St. Germain, on the rocks

### MOJITO

Bacardi Silver Rum, muddled lime, sugar, mint

### PERFECT MANHATTAN

Bourbon or Canadian, dry & sweet vermouth, rocks or straight up

### BOULEVARDIER

Sazerac Rye, Campari, sweet vermouth, orange peel, on the rocks

### ESPRESSO MARTINI

Absolut Vanilia, Kahlua (Bailey's on request)

### WILLIAM'S BOW TIE (AN ODE TO WILLIAM ROSE)

Pernod swirl, 1792 Bourbon, Licor 43, Hine Rare VSOP, shaken and strained  
"If you have to ask the price, Darling, you can't afford it"



December 2021

