

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 19.00 whole 37.00
LOBSTER: whole tail	19.00
single claw	9.00
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	

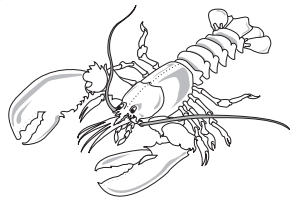
APPETIZERS

CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS 	16.00
white wine, garlic, tomato, basil (moules frites marinières add 5.25)	
PAN FRIED CRABCAKE	18.50
roast corn salsa, red pepper coulis	
SMOKED SALMON	16.25
arugula, eggplant "caviar"	
TUNA CEVICHE*	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN*	18.95
arugula, Reggiano, white truffle oil, lemon	

NEWPORT CLAM CHOWDER 
or SOUP DU JOUR
Cup 8.00 Bowl 10.00

BURGERS

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



NATIVE LOBSTER

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

LUNCH

SALADS

MIXED FIELD GREENS 	9.75
CAESAR SALAD	11.50
garlic croutons and Parmigiano-Reggiano	
KALE pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	17.75
WARM BRUSSELS SPROUTS "CAESAR"	15.50
white anchovy, shaved parmesan	
NEW ENGLAND LOBSTER SALAD 	29.50
avocado, blood orange, radish, fennel, asparagus, cucumber, orange and lime dressing	
RARE-SEARED SESAME TUNA*	25.50
mesclun, fried leeks, shiitake mushrooms, orange sesame vinaigrette	
WOOD GRILLED SIRLOIN SALAD*	28.50
6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, 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, chèvre, caramelized onion	
OUR OWN HAND-CUT FRIES	6.95

LUNCH ENTRÉES

CHICKPEA CRÊPES	16.75
ratatouille, couscous, baby arugula, eggplant caviar, yellow pepper coulis	
TOFU & MIXED VEGETABLE "TIKKA MASALA" 	22.95
curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	
NATIVE COD	32.50
caramelized fennel, Niçoise vegetable salad, chickpea panisse, aged balsamic and sherry vinaigrette	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
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 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
BRUNCH & LUNCH SUNDAY

401.849.2900
www.clarkecooke.com

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

May 2023

Clarke Cooke

OYSTER BAR*

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LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
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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 8.00 Bowl 10.00

APPETIZERS

WILD MUSHROOM GARGANELLI shallots, thyme, mushroom cream	17.75
PAN FRIED CRABCAKE roast corn salsa, red pepper coulis	18.50
CALAMARI FRITTI capers, parsley, lemon, marinara	18.00
STEAMED NATIVE MUSSELS ☞ white wine, garlic, tomato, basil (MOULES FRITES MARINIÈRES add 5.25)	16.00
SMOKED SALMON arugula, eggplant caviar, Bermuda onion, kalamata olives	16.25
COUNTRY PATÉ rilette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread	18.75
TUNA CEVICHE* ☞ passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	15.75
CARPACCIO OF BEEF TENDERLOIN* ☞ arugula, Reggiano, white truffle oil, lemon	18.95
JAMON MANGALICA cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	19.75

SALADS

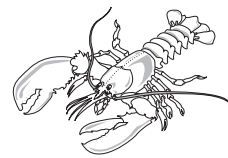
MIXED FIELD GREENS ☞ onion and herb vinaigrette	9.75
CAESAR SALAD garlic croutons and Parmigiano-Reggiano	11.50
ARUGULA SALAD ☞ prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette	17.25
KALE SALAD pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette	17.75
WARM BRUSSELS SPROUTS "CAESAR" white anchovy, shaved parmesan	15.50
SALAD OF ROASTED RED AND GOLDEN BEETS ☞ marinated vegetables à la grecque, Marcona almonds, Bluebird cheese, citrus vinaigrette	16.75
RARE-SEARED SESAME TUNA* mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette	25.50
NEW ENGLAND LOBSTER SALAD* ☞ avocado, blood orange, radish, fennel, asparagus, cucumber, orange and lime dressing	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 caramelized fennel, Niçoise vegetable salad, chickpea panisse, aged balsamic and sherry vinaigrette	32.50
SAUTÉED FILET OF SOLE "LYONNAISE" spinach, caramelized onions, beurre meunière	32.75
PEPPERED TUNA STEAK pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes	35.00
SAUTÉED FILET OF ORA KING SALMON morels, English peas, bacon, caramelized pearl onions, shallot vinaigrette	35.00
OVEN-ROASTED DEBONED HALF CHICKEN arugula and apple salad, sautéed corn, roasted potatoes, cider vinaigrette	29.75
STEAK FRITES* 12 oz. wood grilled NY sirloin steak with our own fries and maître d'hôtel butter	44.50
WOOD GRILLED 8 oz. FILET MIGNON* ☞ green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	54.50
CLASSIC PRIME 12 oz. NEW YORK SIRLOIN STEAK AU POIVRE* ☞ potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce	59.95
PENNE WITH CHICKEN parmigiano cream reduction, 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



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

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, caramelized onion, 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

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May 2023

LUNCH FRIDAY, SATURDAY & SUNDAY
BRUNCH SUNDAY

☞ GLUTEN FREE
☑ VEGAN
Most items can be prepared gluten free

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

SUMMER

SUSHI

Chef Sang Chung

APPETIZERS

Miso Soup 6.95

Edamame

steamed japanese soy beans 7.95

Hiyashi Wakame Salad

cold marinated seaweed salad 8.95

Kani Su

crab and avocado, wrapped with cucumber, vinegar sauce 16.95

Torch Salmon

salmon, ponzu, sesame seeds, truffle oil, kizami-wasabi 16.00

SPECIAL PLATES

Hamachi Jalapeño

sliced yellow tail, jalapeño, ponzu 16.25

Kanpachi Jalapeño

amber jack, jalapeño, ginger vinaigrette 16.00

Spicy Sashimi

assorted fish, cucumber, kimchee vinaigrette 16.25

Salmon Carpaccio

basil, parmesan cheese, ponzu 16.25

Tiki Roll

tuna, crab, avocado, rolled in cucumber, kimchee vinaigrette 16.95

Summer Salad

romaine lettuce, tomato, avocado, asparagus, cucumber,
orange with honey miso dressing 16.25

SUSHI AND SASHIMI

5.00 each 5.25

tuna, salmon, hamachi, escolar, snapper, mackerel,
smoked salmon, shrimp, crab, tamago, eel,
octopus, tobiko

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MAKI rolled sushi

Vegetable Roll assorted vegetables 11.25

California Roll crab, avocado, cucumber 13.25

Rainbow Roll

rainbow of fish on top of
California roll 17.95

Spicy Tuna Roll

with crunch and spicy mayo,
inside out 12.25

Kamikazi Roll

tuna, avocado, cucumber, scallion,
masago, kimchee sauce 17.25

Negihama

Japanese yellowtail and scallions 12.95

Shrimp Tempura Roll

shrimp tempura, avocado, inside-out 15.25

New York Roll

shrimp tempura roll, spicy tuna, crunch,
asparagus, avocado, spicy mayo,
eel sauce 19.95

Salmon Avocado Roll

salmon and avocado inside out 13.25

Abi Roll

salmon and avocado with shrimp and
wasabi, tobiko on top 17.25

Philadelphia Roll

smoked salmon, cream cheese,
avocado, tamago 14.25

Dragon Eel Roll

shrimp tempura, avocado,
topped with eel 17.25

Jill Roll

sweet radish, scallions and sprouts
with hamachi and jalapeño 17.25

Spider Roll

softshell crab, avocado,
asparagus, eel sauce 18.95



CLARKE COOKE HOUSE

Clarke Cooke

SUNDAY BRUNCH

à la Carte \$29

or

Prix Fixe \$35

(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	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
Harpoon IPA	6.50
O'Doul's (non alcoholic)	6.50

DRINK LIKE A LOCAL

NEWPORT WATER

Pommery 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

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)

WILLIAMS 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"

THE JANE FONDA

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

Bottled Water 750 ml

ACQUA PANNA still water
SAN PELLEGRINO sparkling water



THE CLASSICS

BOULEVARDIER

High West Bourbon, Carpano Antica Sweet Vermouth, Campari

COCONUT MOJITO

Parrot Bay rum, club soda, mint, simple syrup, lime juice

LEMON SPRITZ

prosecco, lemoncello, club soda, lemon

FRENCH MARTINI

Tito's vodka, Chambord, pineapple juice

DARK AND STORMY DANIELS

diet ginger beer, Gosling's, lime

MOCKTAIL

CRANBERRY FLOWER SPARKLE

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

Bistro Wine Selections

WHITE

glass

CHARDONNAY

Vin de Pays, R. Dutoit, FR 10.00
DeLoach, Russian River, CA 16.00

SAUVIGNON BLANC

Sea Pearl, N.Z. 12.00
Sancerre, Le Simple, FR 17.00

RIESLING

Newport Vineyards, RI 12.00

PINOT GRIGIO

Sessola, IT 10.00

RED

PINOT NOIR

Bourgogne, Hautes-Côtes de Beaune 18.00

CABERNET SAUVIGNON

Clos Sonoma, Dry Creek Valley, CA 16.00

CÔTES DU RHÔNE

Domaine Clavel "Clarke Cooke" 10.00

ROSÉ

Domaine de la Courtade, Provence, FR 14.00
Whispering Angel, Provence, FR 18.00

CHAMPAGNE

Veuve-Clicquot 29.00

SPARKLING

Villa Jolanda, Prosecco, IT 12.00

DESSERT

Muscat, Beames de Venise Fenouillet 14.00

Premium Offerings from our Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE

May 2023