

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 18.00 whole 37.00
LOBSTER: whole tail	19.00
single claw	8.50
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 ☞	15.00
white wine, garlic, tomato, basil (moules frites marinières add 5.25)	
PAN FRIED CRABCAKE	18.00
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	

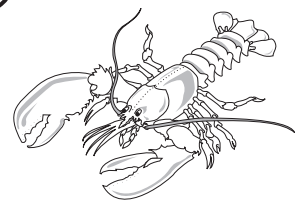


NEWPORT CLAM CHOWDER ☞
or SOUP DU JOUR
Cup 7.50 Bowl 9.75



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 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	32.50
New England style with our own hand cut fries and coleslaw	

LUNCH

SALADS

MIXED FIELD GREENS ☞	8.50
CAESAR SALAD	9.75
garlic croutons and Parmigiano-Reggiano	
KALE pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	16.75
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	16.50
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	16.50
on ciabatta, with arugula, aged cheddar, pickled red onion, scallion aioli	
ROAST BEEF ON TUSCAN BREAD	17.25
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
celery root purée, bouillabaise coulis, caramelized fennel	
PENNE WITH CHICKEN	28.75
in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds	
JAMON MANGALICA	19.75
premium cured Spanish ham, semi dried tomato confit, mozzarella di bufala, roasted vinegar	
STEAK FRITES*	43.25
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

October 2022

Clarke Cooke

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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 7.50 Bowl 9.75

APPETIZERS

WILD MUSHROOM GARGANELLI	17.50
shallots, thyme, mushroom cream	
PAN FRIED CRABCAKE	18.00
roast corn salsa, red pepper coulis	
CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS ☞	15.00
white wine, garlic, tomato, basil (MOULES FRITES MARINIÈRES add 5.25)	
SMOKED SALMON	16.25
arugula, eggplant caviar, Bermuda onion, kalamata olives	
COUNTRY PATÉ	18.75
rilette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread	
TUNA CEVICHE* ☞	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF	18.95
TENDERLOIN* ☞ arugula, Reggiano, white truffle oil, lemon	
JAMON MANGALICA	19.75
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	

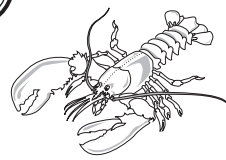
SALADS

MIXED FIELD GREENS ☞	8.50
onion and herb vinaigrette	
CAESAR SALAD	9.75
garlic croutons and Parmigiano-Reggiano	
ARUGULA SALAD ☞	16.25
prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette	
KALE SALAD	16.75
pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette	
WARM BRUSSELS SPROUTS "CAESAR"	15.50
white anchovy, shaved parmesan	
SALAD OF ROASTED RED AND GOLDEN BEETS ☞	16.50
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* ☞	29.50
avocado, blood orange, radish, fennel, asparagus, cucumber, orange and lime dressing	
WOOD GRILLED SIRLOIN SALAD*	28.50
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	



DINNER ENTRÉES

NATIVE COD	32.50
celery root purée, bouillabaisse coulis, caramelized fennel	
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, caramelized apples, italian sausage and bread stuffing, cider vinaigrette	
STEAK FRITES* 12 oz. wood grilled NY sirloin steak with our own fries and maître d'hôtel butter	43.25
WOOD GRILLED 8 oz. FILET MIGNON* ☞	53.25
green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	
CLASSIC PRIME 12 oz. NEW YORK SIRLOIN STEAK AU POIVRE* ☞	59.95
potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce	
BRAISED LAMB SHANK	39.75
butternut squash risotto, pancetta, black trumpet mushrooms, jus naturel	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
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" ☞	22.75
☑️ curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	



NATIVE LOBSTER

STEAMED ☞	41.00
sautéed vegetables, roasted potatoes	
THE LOBSTER SALAD ROLL	32.50
New England style with coleslaw and fries	

SIDES

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

BURGERS

HAMBURGER*	17.95
on brioche roll with our own fries	
cheddar, swiss, american, bacon, sautéed mushrooms, sautéed onions, ADD EACH	2.00
CANDY STORE BURGER*	19.75
stuffed with blue cheese, topped with bacon and blue cheese on an english muffin, with our own fries	
NO BUN BURGER* ☞	17.25
on mesclun greens	

- 20% gratuity on parties of 8

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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

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

Beers

DRAFT

Narragansett Lager	6.50
Flagship Cream Ale	7.00
Shock Top Belgian White	7.00
Harpoon IPA	7.00
Whaler's Rise	7.00
Stella Artois	7.00

BOTTLE

Budweiser	6.00
Bud Light	6.00
Michelob Ultra	6.50
Guinness Widget Draught	6.50
Heineken	6.50
Corona	6.50
Stella Artois	6.50
Beck's NA (non alcoholic)	6.50

DRINK LIKE A LOCAL

NEWPORT WATER

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

PEACH PALOMA

Casa Mexico Silver Tequila, Peach Schnapps, Peach Nectar, Lime Juice, Club Soda

BLACK MANHATTAN

Knob Creek bourbon, splash of Amaro Averna Siciliano, cherry

HOT APPLE PIE

apple cider, Tuaca, whipped cream

MARTINIS

THE 5-0

Absolut Raspberri, triple sec, raspberries

ESPRESSO

Absolut Vanilla, Kahlua, Dark Crème de Cacao, "TLC" Espresso (Bailey's on request)

WILLIAMS'S 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, dark crème de cacao, "TLC" Espresso, Wild Arbor clear "cream" liqueur

Bottled Water 750 ml

EVIAN still water
PERRIER sparkling water



THE CLASSICS

MANHATTAN

Sazerac Rye, Carpano Antica Sweet Vermouth, Dash Angostura bitters, cherry

BOULEVARDIER

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Campari

PIMMS CUP N°1

Lemon Juice, Ginger Ale

TIPSY MERMAID

Tito's on the rocks, Chambord, splash of club soda, orange slice

FRENCH APPLE

hot apple cider, Calvados, crème fraîche topped with caramel syrup

Bistro Wine Selections

WHITE

glass

CHARDONNAY

Vin de Pays, R. Dutoit, FR 10.00
Hamilton Creek, Napa, CA 16.00

SAUVIGNON BLANC

Sea Pearl, N.Z. 10.00
Sancerre, Le Simple, FR 16.00

RIESLING

Newport Vineyards, RI 10.00

PINOT GRIGIO

Sessola, IT 10.00

RED

PINOT NOIR

Laroque, FR 10.00
Hahn "SLH", CA 16.00

CABERNET SAUVIGNON

Clos Sonoma, Dry Creek Valley, CA 16.00

CÔTES DU RHÔNE

Domaine Clavel "Clarke Cooke" 10.00

ROSÉ

Château Saint-Baillon, Provence, FR 14.00

CHAMPAGNE

Veuve-Clicquot 28.00

SPARKLING

Villa Jolanda, Prosecco, IT 10.00

DESSERT

Muscat, Beames de Venise Fenouillet 14.00

Premium Offerings from our
Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE