Clarke Cooke

Thanksgiving

Soups and Salads

Newport Clam Chowder 9.00/11.50

Beef, Barley and Autumn Vegetable Soup 9.00/11.50

Mixed Green Salad
onions, herb vinaigrette 12.00

Salad of Roasted Red and Golden Beets
marinated vegetables à la grecque, bluebird cheese, marcona almonds, citrus dressing 17.25

Oyster Bar*

Chef's Daily Selection of Oysters on the Half Shell
cocktail sauce, mignonette 3.60 each

Chilled Carolina Shrimp Cocktail 8 pc 25.00

Littlenecks on the Half Shell 2.75 each

Shrimp Cocktail 4.50 each

Chilled Lobster in the Shell half 19.00 whole 37.00

––– Plateaux de Fruits de Mer –––

Le Sampler *2 oysters, 2 littlenecks, 2 shrimp* 20.00
Le Petit *6 oysters, 6 littlenecks, 4 shrimp, half chilled lobster* 69.00
Le Grand *12 oysters, 12 littlenecks, 12 shrimp, whole chilled lobster* 160.00

Appetizers

Tuna Ceviche*
passion fruit, leche de tigre, avocado, Bermuda onion, jalapeño, cilantro 17.50

Chilled Maine Crabmeat
avocado, tomatillo, tomato, sherry vinaigrette 28.00

Country Paté
rillette of duck and pork, marinated vegetables à la grecque, dijon, toasted bread 19.75

Zucchini Carpaccio
pistachios, mint, honey Dijon vinaigrette 17.00

Entrées

Native Cod
lobster and autumn vegetable salpicon, spinach and leek purée, shallot bacon jam, curried lobster sauce 37.50

Native Lobster
out of the shell, corn crespelle, trumpet royale mushrooms, crisp onions, sauce poivre rose 55.00

Roast Loin of Venison*
autumn fruit chutney, roasted red and golden beets, creamed cabbage with bacon, sauce poivrade 58.00

Wood Grilled 8oz Filet Mignon*
green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise 59.50

Tofu and Mixed Vegetable "Tikka Masala"
curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro 22.95

Roasted All Natural Turkey from Jaindl Farms

traditional stuffing, cranberries, butternut squash, mashed potatoes, giblet gravy

(includes soup or green salad; choice of pumpkin pie, apple crisp, or crème brulée)

Adult 75.00 Child 31.00

*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
2026