Clarke Cooke

LUNCH

Oyster Bar*

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL	3.60 each
LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
CHILLED LOBSTER IN THE SHELL	half 19.00 whole 37.00
LOBSTER: whole tail single claw	19.00 9.00
CHILLED CAROLINA SHRIMP COCKTAIL 8pc	25.00
SHRIMP COCKTAIL	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

ZUCCHINI CARPACCIO 17.00
pistachios, mint, honey dijon vinaigrette

CALAMARI FRITTI 19.50
capers, parsley, lemon, marinara

CHILLED MAINE CRABMEAT 28.00
avocado, tomatillo, tomato sherry vinaigrette

TUNA TARTARE* 23.50
Thai chile, scallion, radish, avocado mousse, soy ginger dressing

STEAMED NATIVE MUSSELS GF 19.50
white wine, garlic, tomato, basil
(moules frites marinières add 5.25)

JONAH CRABCAKE 21.50
roast corn salsa, red pepper coulis

SMOKED SALMON 18.75
arugula, eggplant "caviar", garlic croutons, Bermuda onions, kalamata olives

TUNA CEVICHE* GF 17.50
passion fruit 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
SOUP DU JOUR GF
Cup 9.00 Bowl 11.50

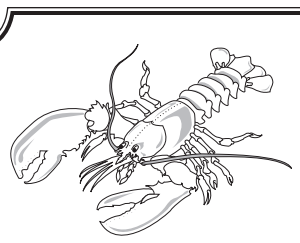
Burgers

THE CANDY STORE BURGER* 22.00
stuffed with blue cheese, topped with bacon and blue cheese, served on an english muffin with hand-cut fries

WOOD-GRILLED HAMBURGER* 20.00
on brioche, hand-cut fries
add cheddar, swiss, American, bacon, caramelized onions, sautéed mushrooms, sautéed onions add each 2.00

NO BUN BURGER* GF 18.75
on mesclun greens

OUR OWN FRENCH FRIES 6.95



Native Lobster

STEAMED GF 45.00
sautéed vegetables, roasted potatoes

THE LOBSTER SALAD ROLL 37.00
New England style, hand-cut fries, coleslaw

Salads

MIXED FIELD GREENS GF 12.00
onion, herb vinaigrette

CAESAR SALAD 15.00
garlic croutons, Parmigiano-Reggiano

KALE pear, farro, pistachio, pickled onion, Taleggio cheese, honey Dijon dressing 19.75

WARM BRUSSELS SPROUTS "CAESAR" 16.50
white anchovy, shaved parmesan, garlic croutons

NEWPORT LOBSTER SALAD GF 32.75
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing

ROASTED DEBONED HALF CHICKEN 34.50
romaine salad, feta, kalamata olives, avocado, pickled red onion, creamy red wine vinaigrette

RARE-SEARED SESAME TUNA* 27.75
mesclun, fried leeks, shiitake mushrooms, orange sesame vinaigrette

WOOD GRILLED SIRLOIN SALAD* 32.00
6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, lime vinaigrette

Sandwiches

THE LOBSTER SALAD ROLL 37.00
New England style, hand-cut fries, coleslaw

TUNA TARTINE 20.50
tuna salad, on Tuscan bread, capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula

SMOKED SALMON ON PUMPERNICKEL 18.75
cucumber, tomato, onion, sprouts, dill cream cheese

BERKSHIRE SMOKED HAM SANDWICH 18.75
on ciabatta, with arugula, aged cheddar, pickled red onion, Dijon mustard

ROAST BEEF ON TUSCAN BREAD 20.50
horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion

OUR OWN HAND-CUT FRIES 6.95

Main Courses

CHICKPEA CRÊPES 18.50
ratatouille, couscous, baby arugula, eggplant caviar, yellow pepper coulis

SAUTÉED BREAST OF CHICKEN "SCHNITZEL" 26.00
panko breaded chicken breast, potato salad, beurre meuniere

TOFU & MIXED VEGETABLE VEGAN "TIKKA MASALA" V GF 22.95
curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro

NATIVE COD 37.50
lobster and vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce

PENNE WITH CHICKEN 29.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds

CAVATELLI 26.00
zucchini, roasted squash, Brussels sprouts, tomato confit, and sage in a lemon cream reduction with pistachios and parmesan

JAMON IBERICO 36.00
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers, arugula, aged balsamic vinegar

STEAK FRITES* 48.50
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
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V VEGAN
GF GLUTEN FREE
Most items can be prepared gluten free

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

October 2026

Clarke Cooke

Oyster Bar*

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LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
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LOBSTER:	whole tail 19.00 single claw 9.00
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SHRIMP COCKTAIL	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
SOUP DU JOUR
Cup 9.00 Bowl 11.50

Appetizers

ZUCCHINI CARPACCIO 17.00
pistachios, mint, honey dijon vinaigrette

TUNA TARTARE* 23.50
Thai chile, scallion, radish, avocado mousse, soy ginger dressing

JONAH CRABCAKE 21.50
roast corn salsa, red pepper coulis

CALAMARI FRITTI 19.50
capers, parsley, lemon, marinara

CHILLED MAINE CRABMEAT 28.00
avocado, tomatillo, tomato sherry vinaigrette

STEAMED NATIVE MUSSELS GF 19.50
white wine, garlic, tomato, basil
(MOULES FRITES MARINIÈRES add 5.25)

SMOKED SALMON 18.75
arugula, eggplant caviar, Bermuda onion, kalamata olives, garlic croutons

BURRATA 19.50
seasonal vegetables, asian pear, hazelnuts, caramelized mushroom, hazelnut, and soy vinaigrette

COUNTRY PATÉ 19.75
rillette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread

TUNA CEVICHE* GF 17.50
passion fruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro

CARPACCIO OF BEEF TENDERLOIN* GF 18.95
arugula, Reggiano, white truffle oil, lemon

JAMON IBERICO 36.00
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers, arugula, aged balsamic vinaigrette

WILD MUSHROOM GARGANELLI 17.75
shallots, thyme, mushroom cream

Salads

MIXED FIELD GREENS GF 12.00
onion and herb vinaigrette

CAESAR SALAD 15.00
garlic croutons and Parmigiano-Reggiano

ARUGULA SALAD GF 17.75
prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette

KALE SALAD 19.75
pear, farro, pistachio, pickled onion, Taleggio cheese, honey dijon vinaigrette

WARM BRUSSELS SPROUTS "CAESAR" 16.50
white anchovy, shaved parmesan

SALAD OF ROASTED RED AND GOLDEN BEETS GF 17.25
marinated vegetables à la grecque, Marcona almonds, Bayley Hazen blue cheese, citrus vinaigrette

RARE-SEARED SESAME TUNA* 27.75
mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette

NEWPORT LOBSTER SALAD* GF 32.75
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing

WOOD GRILLED SIRLOIN SALAD* 32.00
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, lime vinaigrette

Dinner

Entrées

NATIVE COD 37.50
lobster and vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce

SAUTÉED FILET OF SOLE "LYONNAISE" 37.50
spinach, caramelized onions, beurre meunière

PEPPERED TUNA STEAK* 39.75
pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes

OVEN-ROASTED DEBONED HALF CHICKEN 34.50
whipped potatoes, butternut squash purée, Italian sausage and bread stuffing, caramelized apples, cider vinaigrette

STEAK FRITES* 48.50
12 oz. wood grilled NY sirloin, hand-cut fries, maître d'hôtel butter

WOOD GRILLED 8 oz. FILET MIGNON* GF 59.50
green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise

CLASSIC PRIME 12 oz. NEW YORK SIRLOIN STEAK AU POIVRE* GF 66.75
potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce

BRAISED LAMB SHANK 38.75
butternut squash risotto, pancetta, black trumpet mushrooms, lamb jus

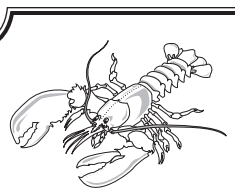
PENNE WITH CHICKEN 29.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds

CAVATELLI 26.50
zucchini, roasted squash, Brussels sprouts, tomato confit, and sage in a lemon cream reduction with pistachios and parmesan

SEAFOOD LINGUINE 37.00
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 37.00
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* 22.00
brioche roll, hand-cut fries

cheddar, swiss, american, bacon, caramelized onion, sautéed mushrooms, sautéed onions, ADD EACH 2.00

CANDY STORE BURGER* 23.00
stuffed with blue cheese, topped with bacon and blue cheese, english muffin, hand-cut fries

NO BUN BURGER* GF on mesclun greens 18.75

20% gratuity on parties of 8

Split checks in whole amounts only. No itemization.

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October 2026

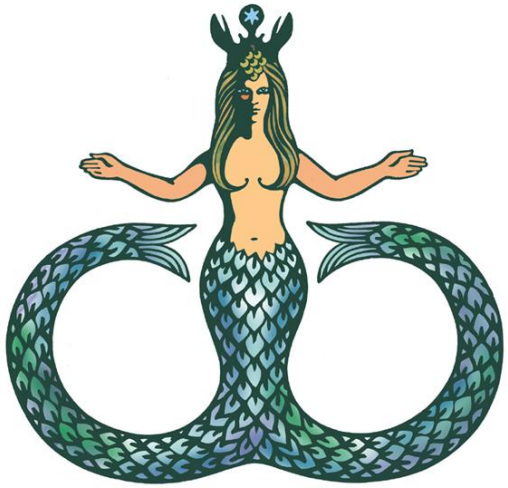
LUNCH FRIDAY, SATURDAY, SUNDAY
BRUNCH SUNDAY

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Bryan Waugh



Clarke Cooke

WINTER SUSHI

クラークハス

クゥーキハウス



富上寿司

冬yuの園 寿司メニュー

Bannister's Wharf, Newport, RI

Appetizers

Cucumber Salad 12.75
seaweed, kani, pickled cucumber, rice bubu,
goma dressing, sesame seeds

Hiyashi Wakame Salad 8.95
cold marinated seaweed salad

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Sushi* and Sashimi*

5.75 each 6.00
tuna, salmon, Hamachi, kani kama

~*~*~*~

Maki

Spicy Tuna Roll* 16
with crunch and spicy mayo, inside out

Spicy Hamachi Roll* 16
scallions, cucumber, rice bubu

Spicy Salmon Roll* 16
crispy kanikoma

Salmon Avocado Roll* 15.50
salmon and avocado inside out

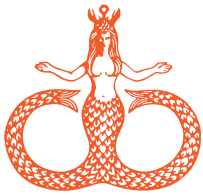
Tuna Avocado Roll* 17.50
tuna and avocado inside out

Shrimp Tempura Roll 18
shrimp tempura, avocado, inside out

California Roll 15.50
kani kama, avocado, cucumber

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Clarke Cooke



DESSERTS

THE SNOWBALL IN HELL 18

"Newport in a glass" NB

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

BERRY MARMALADE 15
raspberry sorbet

BREAD PUDDING 13
vanilla ice cream, rum caramel

FRANGELICO CHOCOLATE TORTE 14
hazelnut Bavarian and Frangelico chocolate mousse cake

LOCKE-OBER'S MACAROONS 12.75
chocolate ganache, crème anglaise

CHOCOLATE MOUSSE CAKE 12.50
raspberries and crème anglaise

LOCKE-OBER INDIAN PUDDING 13
vanilla ice cream

VANILLA CRÈME BRULÉE 12.50

KEY LIME PIE 12.50

OUR OWN ICE CREAM & SORBET 9.50

Fall 2026

Clarke Cooke

Veuve Clicquot Champagne glass 29

Nicolas, Sauternes glass 14

Snowball From the Well 16
Bailey's chocolate, Monin Vanilla, toasted coconut

Port

Graham's Six Grape 10
20 Year Old Tawny Taylor Fladgate 17

Vintage Armagnac

Puységur
2005 40
1980 60
1970 70

Cognac and Brandy

Courvoisier VS 10 Courvoisier VSOP 12
Hennessy VS 12 Hennessy VSOP 19
Hennessy XO 60
Remy Martin VSOP 15
Remy Martin XO 60
Remy Louis XIII 1oz 325
Petit Louis.5 oz 200

Fall 2026

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

DRINK LIKE A LOCAL

NEWPORT WATER 30
Veuve Clicquot, St. Germain, Grand Marnier

BELLINI 18
prosecco, peach nectar, on the rocks

PAINKILLER 16
Myers dark rum, coco lopez, pineapple juice

BOULEVARDIER 16
bourbon, Carpano Antica sweet vermouth, Campari

APPLE CIDER MIMOSA 18
on the rocks, cinnamon stick

WINTER WARMERS

HOT APPLE PIE 16
Tuaca, hot apple cider, whipped cream, cinnamon stick

IRISH COFFEE 16
Jameson Irish whiskey, coffee, whipped cream

JAMAICAN COFFEE 16
Mt. Gay rum, Kahlua, coffee, whipped cream

CAFÉ À L'ORANGE 16
Grand Marnier, triple sec, coffee, whipped cream

MEXICAN COFFEE 16
Casa Mexico tequila, Kahlua, coffee, whipped cream

MARTINIS

ESPRESSO 16
Absolut Vanilla, Kahlua, dark cacao, Springline espresso

JANE FONDA 16
(a light and skinny espresso martini)
Keel Vodka, Wild Arbor cacao, Kahlua, Springline espresso

CANDY GIRL 18
Casamigos, cranberry juice, lime, Cointreau

THE "WARD 8" 16
(originated at Locke-Ober in 1898)
Redemption rye, lemon and orange juice, grenadine



Bottled Water 750 ml

ACQUA PANNA still water
PERLAGE
sparkling water

MARGARITAS

EXCEL 40
Clase Azul Reposado, Cointreau, lime juice

PIÑA 16
Casa Mexico Blanco, coco lopez, pineapple juice, sour

SPICY PALOMA 16
Casa Noble Blanco, grapefuit juice, triple sec, lime juice, fresh jalapeños

MOCKTAILS

CRANBERRY FLOWER SPARKLE 14
cranberry juice, elderflower syrup, lemon juice, club soda, mint

THE BELLINO 18
Pierre Zero sparking wine, peach nectar

Beers

DRAFT	
Narragansett Lager	8.00
Little Sister Session IPA	9.00
Kona Big Wave Golden Ale	9.00
Mighty Squirrel "Cloud Candy" New England IPA	9.00
Whaler's Rise	9.00
Stella Artois	9.00

BOTTLE	
Budweiser	8.00
Miller Lite	8.00
Coors Light	8.00
Michelob Ultra	8.50
Guinness Widget Draught	8.50
Heineken	8.50
Harpoon IPA	8.50
Modelo	8.50
Corona	8.50
Peroni	8.50
Corona (non alcoholic)	8.50

Bistro Wine Selections

WHITE	*glass*	*bottle*
CHARDONNAY		
Vin de Pays, R. Dutoit, FR	12	42
Wente, Riva Ranch, CA	16	58
SAUVIGNON BLANC		
Dashwood, N.Z.	12	42
Sancerre, Fournier, FR	22	75
PINOT GRIGIO		
Sessola, IT	12	42
RED		
BORDEAUX		
Château Les Grands Maréchaux, FR	18	64
PINOT NOIR		
Bourgogne, Les Genevrières, FR	20	66
CABERNET SAUVIGNON		
Hamilton Creek, Napa, CA	18	64
CÔTES DU RHÔNE		
Domaine Clavel "Clarke Cooke", FR	12	42
ROSÉ		
Aix Provence, FR	14	48
CHAMPAGNE		
Veuve Clicquot, FR	29	120
SPARKLING		
Prosecco, Gooseneck, IT	12	42
DESSERT		
Sauternes, Nicolas, FR	14	40

Premium Offerings from our Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

FULL WINE LIST AVAILABLE

November 2026