

OYSTER BAR*

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL	3.50 each
LITTLENECK CLAMS ON THE HALF SHELL	2.50 each
CHILLED LOBSTER IN THE SHELL	half 17.00 whole 32.00
LOBSTER: whole tail	17.00
single claw	8.50
CHILLED JUMBO SHRIMP	4.25 each
— Plateaux de Fruits de Mer —	
LE SAMPLER	18.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	60.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	150.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

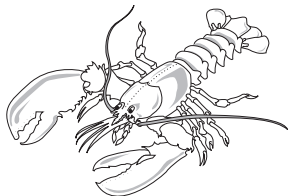
APPETIZERS

CALAMARI FRITTI	14.75
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS	14.75
white wine, garlic, tomato, basil (moules frites marinières add 5.25)	
PAN FRIED CRABCAKE	17.25
roast corn salsa, red pepper coulis	
SMOKED SALMON	15.25
arugula, eggplant “caviar”	
TUNA CEVICHE*	14.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN*	13.95
arugula, Reggiano, white truffle oil	
GRILLED EGGPLANT BRUSCHETTA	12.75
eggplant caviar, mozzarella di bufala, tomato coulis, aged balsamic	

NEWPORT CLAM CHOWDER
or GAZPACHO
Cup 5.95 Bowl 7.95

BURGERS

THE CANDY STORE BURGER*	16.75
stuffed with blue cheese, topped with bacon and blue cheese, served on an english muffin with hand-cut fries	
WOOD GRILLED HAMBURGER*	13.25
on brioche, hand-cut fries	
add cheddar, swiss, American, bacon	each 2.00
NO BUN BURGER*	12.25
on mesclun greens	
OUR OWN FRENCH FRIES	6.95



NATIVE LOBSTER

STEAMED	38.95
THE LOBSTER SALAD ROLL	24.25
New England style with our own hand cut fries and coleslaw	

CHILDREN'S MENU AVAILABLE
BAR BEVERAGE PRICES INCLUDE 8% RI TAX
PLEASE NO SUBSTITUTIONS

June 2021

LUNCH
SALADS

MIXED FIELD GREENS	6.50
CAESAR	8.75
KALE pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	14.95
WARM BRUSSELS SPROUTS “CAESAR”	13.75
white anchovy, shaved parmesan	
NEW ENGLAND LOBSTER SALAD	26.00
mesclun, tomato, haricots verts, corn, orange & lime dressing	
RARE-SEARED SESAME TUNA*	23.50
mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette	
WOOD GRILLED SIRLOIN SALAD*	25.50
6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, lime vinaigrette	

SANDWICHES

TUNA TARTINE	13.75
tuna salad, open-faced on Tuscan bread, with capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula	
SMOKED SALMON ON PUMPERNICKEL	13.75
cucumber, tomato, onion, sprouts, dill cream cheese	
CHICKEN ON GRILLED FOCACCIA BREAD	12.75
arugula, avocado, tomato, chèvre, Bermuda onion, tarragon scallion remoulade	
ROAST BEEF ON TUSCAN BREAD	15.25
horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion	
OUR OWN HAND-CUT FRIES	6.95

LUNCH ENTRÉES

TOFU & MIXED VEGETABLE	22.95
“TIKKA MASALA” curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	
NATIVE COD	29.75
niçoise vegetable salad, caramelized fennel, chickpea panisse, sherry balsamic vinaigrette	
PENNE WITH CHICKEN	28.75
in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds	
JAMON MANGALICA	18.50
premium cured Spanish ham, semi dried tomato confit, mozzarella di bufala, roasted vinegar	
STEAK FRITES*	38.95
12-oz. NY sirloin with French fries and maître d'hôtel butter	

DESSERTS

THE SNOWBALL IN HELL	15.00
in a chocolate-coated goblet	
CHOCOLATE MOUSSE CAKE	10.00
with raspberries and crème anglaise	
FRANGELICO TORTE	11.00
hazelnut Bavarian and Frangelico chocolate mousse cake	
KEY LIME PIE	9.75
VANILLA CRÈME BRULÉE	9.75
LOCKE-OBER'S MACAROONS	9.50

- 20% gratuity on parties of 8 or more -
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

LUNCH FRIDAY & SATURDAY
BRUNCH & LUNCH SUNDAY
DANCING in the BOOM BOOM ROOM
401.849.2900
www.clarkecooke.com

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

OYSTER BAR*

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LITTLENECK CLAMS ON THE HALF SHELL	2.50 each
CHILLED LOBSTER IN THE SHELL	half 17.00 whole 32.00
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single claw	8.50
CHILLED JUMBO SHRIMP	4.25 each
— Plateaux de Fruits de Mer —	
LE SAMPLER	18.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	60.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	150.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

NEWPORT CLAM CHOWDER
or TONIGHT'S SOUP
Cup 6.50 Bowl 8.50

APPETIZERS

PAN FRIED CRABCAKE	17.25
roast corn salsa, red pepper coulis	
CALAMARI FRITTI	16.50
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS GF	14.75
white wine, garlic, tomato, basil	
(MOULES FRITES MARINIÈRES add 5.25)	
SMOKED SALMON	15.25
arugula, eggplant caviar	
TUNA CEVICHE* GF	14.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeno, cilantro	
CARPACCIO OF BEEF	16.95
TENDERLOIN* GF arugula, Reggiano, white truffle oil	
JAMON MANGALICA GF	18.50
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	
GRILLED EGGPLANT BRUSCHETTA	12.75
eggplant caviar, mozzarella di bufala, tomato coulis, aged balsamic	

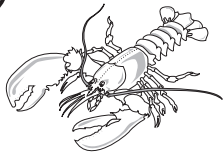
SALADS

MIXED FIELD GREENS	6.50
onion, and herb vinaigrette	
CAESAR SALAD	9.75
garlic croutons and parmigiano-Reggiano	
KALE SALAD	14.95
pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette	
WARM BRUSSELS SPROUTS"CAESAR"	13.75
white anchovy, shaved parmesan	
SALAD OF ROASTED RED AND GOLDEN BEETS	14.95
marinated vegetables à la grecque, Marcona almonds, Fourme d'Ambert, citrus vinaigrette	
RARE-SEARED SESAME TUNA*	23.50
on mixed greens, fried leeks, shiitake mushrooms, orange-sesame vinaigrette	
SALAD OF CHILLED MAINE CRABMEAT	19.25
avocado, tomatillo, tomato sherry vinaigrette	
NEW ENGLAND LOBSTER SALAD*	26.00
mesclun, tomato, haricots verts, corn, avocado, orange & lime dressing	
WOOD GRILLED SIRLOIN SALAD*	25.50
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	



DINNER
ENTRÉES

NATIVE COD	29.75
niçoise vegetable salad, caramelized fennel, chickpea panisse, sherry balsamic vinaigrette	
PEPPERED TUNA STEAK	33.75
pancetta, collard greens, pommes allumettes	
OVEN-ROASTED DEBONED HALF CHICKEN	29.75
red bliss potatoes, sautéed corn, chèvre, arugula and apple salad, cider vinaigrette	
STEAK FRITES* 12 oz. wood grilled NY sirloin steak with our own fries and maître d'hôtel butter	41.95
WOOD GRILLED 8 oz. FILET MIGNON* GF	46.95
with green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	
CLASSIC PRIME NEW YORK SIRLOIN STEAK AU POIVRE* GF 12 oz. potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce	57.95
PENNE WITH CHICKEN	28.75
in a parmigiano cream reduction with 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	22.95
shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chèvre	
Gluten-free pasta available upon request	
TOFU & MIXED VEGETABLE "TIKKA MASALA" GF V	22.75
curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	



NATIVE LOBSTER

STEAMED GF	38.95
THE LOBSTER SALAD ROLL	27.95
New England style with coleslaw and fries	

SIDES

Asparagus	5.75	Mashed Potatoes	4.75
French Fries	6.95	Sautéed Wild Mushrooms	8.95
Spinach	4.75		

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* on mesclun greens	17.25

DESSERTS

THE SNOWBALL IN HELL	15.00
in a chocolate-coated goblet	
CHOCOLATE MOUSSE CAKE	10.00
with raspberries and crème anglaise	
FRANGELICO TORTE	11.00
hazelnut Bavarian and Frangelico chocolate mousse cake	
KEY LIME PIE	9.75
VANILLA CRÈME BRULÉE	9.75
LOCKE-OBER'S MACAROONS	9.50

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June 2021

PRIVATE SPACE AVAILABLE
We love a Party!
LUNCH FRIDAY & SATURDAY · BRUNCH & LUNCH SUNDAY
DANCING in the BOOM BOOM ROOM

GF GLUTEN FREE
V VEGAN
Most items can be prepared gluten free

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

SUMMER SUSHI

APPETIZERS

EDAMAME 7.95

WAKAME SALAD
seaweed salad 8.95

KANI SU
crab and avocado, wrapped with cucumber, vinegar sauce 16.95

SPECIAL PLATES

HAMACHI JALAPEÑO
sliced yellow tail, jalapeño, ponzu 16.25

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

SUSHI AND SASHIMI

5.00 each 5.25

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

SUMMER SUSHI

MAKI (rolled sushi)

VEGETABLE ROLL *assorted vegetables* 10.25

CALIFORNIA ROLL *crab, avocado, cucumber* 12.25

RAINBOW ROLL *rainbow of fish on top of California Roll* 16.95

SPICY TUNA ROLL *with crunch and spicy mayo, inside out* 11.25

KAMIKAZI ROLL *tuna, avocado,
cucumber, scallion, masago, kimchee sauce* 16.25

NEGIHAMA *Japanese yellowtail and scallions* 11.95

SHRIMP TEMPURA ROLL *shrimp tempura, avocado, inside out* 14.25

NEW YORK ROLL *shrimp tempura roll, spicy tuna,
crunch, asparagus, avocado, spicy mayo, eel sauce* 18.95

SALMON AVOCADO ROLL *salmon and avocado, inside out* 12.25

ABI ROLL *salmon & avocado with shrimp & wasabi, tobiko on top* 16.25

PHILADELPHIA ROLL *smoked salmon, cream cheese, avocado, tamago* 13.25

DRAGON EEL ROLL *shrimp tempura, avocado, topped with eel* 16.25

JILL ROLL *sweet squash, scallions and sprouts with hamachi & jalapeño* 16.25

Summer Porch & Skybar Menu

Appetizer

OYSTERS ON THE HALF SHELL

cocktail sauce and mignonette 24

CARPACCIO OF YELLOWFIN TUNA

*basil and black olive anchoyade, provençal vegetable timbale,
extra virgin olive oil, capers, lemon 18*

CHILLED CRABMEAT AND AVOCADO “LOUIE”

pickled vegetables, sherry dijon dressing, kale aioli 21

RHODE ISLAND JONNYCAKES

smoked salmon, crème fraîche, caviar 18

RAVIOLO OF LOBSTER AND WILD MUSHROOM

leeks, morels, and beurre de champignon 20

JAMON MANGALICA

*premium cured Spanish ham, burrata, apricot mostarda,
Marcona almonds, honey 21*

LOBSTER AND SPRING VEGETABLE SAUTE

*asparagus, peas, radish, watercress, cauliflower, vegetable nage,
red pepper jus, herb oil 20*

STEAK TARTARE

capers, cornichons, Bermuda onion, egg yolk, brioche, summer truffle 20

Soup

NEWPORT CLAM CHOWDER 12

SOUP OF THE EVENING 12

Salad

KALE

*Asian pear, farro, Marcona almonds, pickled onion, Fourme d’Ambert,
honey Dijon vinaigrette 16*

WARM ASPARAGUS

*roasted red and golden beets, pickled shallots, capers, herb vinaigrette,
avocado mousse 16*

Caviar

BELGIAN SIBERIAN 30 grams 150

FRENCH OSETRA 30 grams 180

buckwheat blini, traditional condiments

Main Course

SAUTÉED FILET OF HALIBUT

lobster and spring vegetable salpicon, caviar vin blanc, lobster vinaigrette 48

PEPPERED TUNA STEAK

*pancetta and collard greens, sweet and sour sherry vinegar glaze
and pommes allumette 48*

NATIVE LOBSTER

*sautéed out of the shell with wild mushrooms, roast corn
crespelle and sauce poivre rose 52*

TWIN LOBSTERS

*steamed in court bouillon, served with clarified butter,
asparagus and potato turnip gratin 70*

ROAST RACK OF LAMB “PERSILLADE”

caramelized onion, English peas, asparagus, minted tarragon glaze 52

WOOD GRILLED FILET MIGNON

*green onion, leek, and potato purée, asparagus, peas,
shallot confit, sauce Bordelaise 58*

PRIME NEW YORK SIRLOIN STEAK AU POIVRE

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 59

TIKKA MASALA

*tofu and seasonal vegetables in a curry-spiced tomato sauce, basmati rice,
cashew purée, lime cilantro 39*

TED GIDLEY, Executive Chef

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or any partially cooked foods can increase your risk of illness*

Summer Porch & Skybar
DESSERTS

The Snowball in Hell

A chocolate-coated goblet filled with chocolate
roulade and vanilla ice cream, topped with
Callebault chocolate sauce and toasted coconut

17

Frangelico Chocolate Torte

Hazelnut Bavarian and Frangelico chocolate
mousse cake 15

Key Lime Pie 13

Locke-Ober Macaroons

With dipping sauces 13

Our Own Ice Cream and Sorbet

13

Clarke Cooke

SUNDAY BRUNCH

à la Carte \$17.50

or

Prix Fixe \$23.50

(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

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LITTLENECK CLAMS ON THE HALF SHELL 2.50 each
CHILLED LOBSTER IN THE SHELL
half 17.00 whole 32.00 whole tail 17.00 single claw 8.50
CHILLED JUMBO SHRIMP 4.25 each
LE SAMPLER 18.00
2 oysters 2 littlenecks 2 shrimp

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
Harpoon IPA 6.50
Guinness Widget Draught 6.50
Heineken 6.50
Corona 6.50
Stella Artois 6.50
Beck's NA (non alcoholic) 6.50

FULL WINE LIST AVAILABLE

BISTRO WINE SELECTIONS

WHITE glass/bottle

CHARDONNAY

Castelbeaux, Vin de Pays, FR 9.00/32
Ferrari-Carano, CA 12.00/45

SAUVIGNON BLANC

Little Sheep, Marlborough, N.Z. 9.00/36

RIESLING

Newport Vineyards, RI 9.00/30

PINOT GRIGIO

Tomaiole, IT 9.00/35

RED

PINOT NOIR

Latour, Valmoissine, Burgundy, FR 12.00/45
Belles Eaux, FR 9.00/32

CABERNET SAUVIGNON

Wente, Charles Wetmore, CA 12.00/45

CÔTES DU RHÔNE

Domaine Clavel "Clarke Cooke" 9.00/32

MALBEC

Origèn Reserva, Argentina 9.00/32

ROSÉ

Château Montaud, Provence, FR 9.00/30
Château Peyrasoll, FR 15.00/45

CHAMPAGNE

Veuve Clicquot Yellow Label, FR 20.00/100

SPARKLING

Gooseneck Vineyards, Prosecco, IT 10.00/35

DESSERT

Royal Tokaji, Late Harvest, Hungary 9.00/35

PREMIUM OFFERINGS FROM OUR NAPA WINE STATION

Bordeaux, Bourgogne, Piedmonte, Napa



DRINK LIKE A LOCAL

NEWPORT WATER

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

PERFECT MANHATTAN

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

BOULEVARDIER

Buffalo Trace Bourbon or Sazerac Rye, Campari, sweet
vermouth, orange peel, on the rocks

ESPRESSO MARTINI

Absolut Vanilia, Kahlua
(Bailey's on request)

CIDER HOUSE RULES

tequila, hot apple cider, agave syrup, lemon juice

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

Pernod swirl, 1792 Bourbon, Licor 43,
Hine Triomphe, shaken and strained

"If you have to ask the price, Darling, you can't afford it"