

# Mother's Day

## APPETIZERS

- CALAMARI FRITTI 15. PAN FRIED CRABCAKE 16.  
CARPACCIO OF BEEF TENDERLOIN 14. JAMON MANGALICA 19.  
NEWPORT CLAM CHOWDER 6/8.  
MIXED FIELD GREENS 7. CAESAR SALAD 9.

## ENTRÉES

- SALAD OF CHILLED CRABMEAT  
*avocado, tomatillo, tomato sherry vinaigrette* 19.  
LOBSTER SPRING SALAD  
*mesclun, tomato, haricots verts, corn, orange and lime dressing* 26.  
SESAME TUNA SALAD  
*RARE seared tuna, mixed greens, shiitake, sesame vinaigrette* 24.  
WOOD GRILLED SIRLOIN SALAD  
*6-oz sirloin, chèvre, tomatillo salsa, corn tortillas* 26.  
NATIVE COD  
*niçoise vegetable salad, caramelized fennel, chickpea panisse, sherry balsamic vinaigrette* 30.  
NATIVE LOBSTER  
*steamed in its shell* 37.  
PENNE WITH CHICKEN  
*in a parmigiana cream reduction with tomato, mushrooms, basil and toasted almonds* 29.  
WOOD-GRILLED 8 OZ. FILET MIGNON  
*with green onion, leek and potato purée; asparagus, red onion marmalade, sauce bordelaise* 45.

## SANDWICHES AND BURGERS

- THE LOBSTER SALAD ROLL  
*New England style, hand cut fries & coleslaw* 26.  
ROAST BEEF ON TUSCAN BREAD  
*horseradish/black pepper mayo, marinated tomatoes, chèvre, caramelized onion* 16.  
CHICKEN ON GRILLED FOCACCIA BREAD  
*arugula, avocado, tomato, chèvre, Bermuda onion, tarragon scallion remoulade* 13.  
BERKSHIRE SMOKED HAM SANDWICH  
*aged cheddar, marinated peppers, pickled red onion, scallion aioli* 15.  
HAMBURGER  
*on brioche with hand-cut fries* 17.  
*cheddar, swiss, American, bacon, sautéed mushrooms or onions add each 2.00*  
CANDY STORE BURGER 19.  
*stuffed w/blue cheese, topped w/bacon and blue cheese, on english muffin, with fries*  
NO BUN BURGER 17.  
OUR OWN HAND-CUT FRIES 7.

## BRUNCH

- EGGS BENEDICT 20.  
*two poached eggs on an english muffin, canadian bacon and hollandaise*  
STEAK AND EGGS 25.  
*wood grilled sirloin with an egg benedict and sauce béarnaise*  
EGGS HOMARD 20.  
*two poached eggs on portobello mushrooms with lobster, spinach, mushroom duxelle, sauce americain, and beurre de champignon*  
OMELETTE PROVENÇAL 20.  
*with spinach, chèvre, roasted peppers, olives, pinenuts, raisins, balsamic vinegar, and tomato coulis*  
BRIOCHE FRENCH TOAST 20.  
*with smoked bacon, fresh fruit, and vermont maple syrup*

# Clarke Cooke

## OYSTER BAR

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL 3.25 each  
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

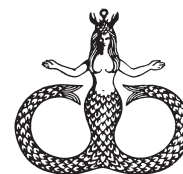
Gooseneck Vineyards, Prosecco, IT 10.00/35

##### 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"