

# Clarke Cooke

## DINNER APPETIZERS

- PAN FRIED CRABCAKE 16.25  
SMOKED SALMON *arugula, eggplant caviar* 14.75  
TUNA CEVICHE *passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro* 14.75  
CARPACCIO OF BEEF TENDERLOIN *arugula, Reggiano, white truffle oil* 13.75  
JAMON MANGALICA *cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers* 18.00  
NEWPORT CLAM CHOWDER *cup 5.95 bowl 7.95* TODAY'S SOUP

## SALADS

- MIXED FIELD GREENS 6.50 CAESAR SALAD 8.75  
KALE SALAD  
*pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette* 14.75  
WARM BRUSSELS SPROUTS "CAESAR"  
*white anchovy, shaved parmesan* 13.50  
SALAD OF ROASTED RED AND GOLDEN BEETS  
*marinated vegetables à la grecque, Marcona almonds, Fourme d'Ambert, citrus vinaigrette* 14.75  
RARE-SEARED SESAME TUNA  
*on mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette* 22.75  
NEW ENGLAND LOBSTER SALAD  
*mesclun, tomato, haricot verts, corn, avocado, orange & lime dressing* 25.50  
WOOD-GRILLED SIRLOIN SALAD  
*6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado puree, lime vinaigrette* 24.75

## BURGERS

- HAMBURGER *on brioche with our own fries* 16.25  
*cheddar, swiss, American, bacon, sautéed mushrooms or onions add each 2.00*  
CANDY STORE BURGER 18.75  
*stuffed with blue cheese, topped with bacon and blue cheese, on an english muffin, with our own fries*  
NO BUN BURGER *on mesclun greens* 16.25  
OUR OWN FRENCH FRIES 6.95



## ENTRÉES

- THE LOBSTER SALAD ROLL  
*New England style with coleslaw and fries* 23.75  
NATIVE LOBSTER *steamed* 36.75  
NATIVE COD  
*cauliflower, caper and Marcona almond gremolata, cauliflower purée, in a prosciutto and green peppercorn-infused broth* 27.75  
PEPPERED TUNA STEAK *pancetta, collard greens, pommes allumettes* 32.75  
WINTER CHICKEN  
*over-roasted deboned half chicken, Italian sausage and bread stuffing, butternut squash purée, whipped potatoes, caramelized apples, cider vinaigrette* 28.75  
BRAISED LAMB SHANK *butternut squash risotto, pancetta, black trumpet mushrooms* 28.75  
STEAK FRITES *12 oz wood grilled NY sirloin with our own fries and maître d'hotel butter* 38.75  
WOOD-GRILLED 8 OZ. FILET MIGNON  
*with green onion, leek and potato puree, asparagus, red onion marmalade, sauce bordelaise* 43.75  
CLASSIC PRIME NEW YORK SIRLOIN STEAK au POIVRE  
*12 oz, potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce* 55.75  
PENNE WITH CHICKEN  
*in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds* 28.75  
SEAFOOD LINGUINE  
*shrimp, scallops, littleneck clams with shiitake mushrooms, scallion & sesame in an Asian-style shrimp vinaigrette* 29.75  
VEGETABLE FARFALLE  
*shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chevre* 22.75  
TOFU & MIXED VEGETABLE "TIKKA MASALA"  
*curry-spiced tomato sauce, basmati rice, cashew puree, lime cilantro* 22.75

## DESSERTS

- THE SNOWBALL IN HELL *in a chocolate-coated goblet* 15.00  
CHOCOLATE MOUSSE CAKE *with raspberries and crème anglaise* 10.00  
FRANGELICO TORT *hazelnut Bavarian and Frangelico chocolate mousse cake* 10.00  
KEY LIME PIE 9.50  
VANILLA CRÈME BRULÉE 9.50  
LOCKE OBER'S MACAROONS 9.00

*\*The RI Department of Health reminds you that consuming raw shellfish or any partially cooked foods can increase your risk of illness*

10/19/2020

# WINTER SUSHI

Wed. - Sun. 5pm

## APPETIZERS

EDAMAME 7.95

WAKAME SALAD *seaweed salad* 8.95

## SPECIAL PLATES

HAMACHI JALAPEÑO *sliced yellow tail, jalapeño, ponzu* 15.95

SPICY SASHIMI *assorted fish, cucumber, kimchee vinaigrette* 15.95

SALMON CARPACCIO *basil, parmesan cheese, ponzu* 15.95

## SUSHI AND SASHIMI

4.50 à la carte 4.75

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

## MAKI rolled sushi

VEGETABLE ROLL *assorted vegetables* 9.95

CALIFORNIA ROLL *crab, avocado, cucumber* 11.95

SPICY TUNA ROLL *with crunch and spicy mayo, inside out* 10.95

SHRIMP TEMPURA ROLL *shrimp tempura, avocado, inside out* 13.95

SALMON AVOCADO ROLL *salmon and avocado, inside out* 11.95

PHILADELPHIA ROLL *smoked salmon, cream cheese, avocado, tamago* 12.95

DRAGON EEL ROLL *shrimp tempura, avocado, topped with eel* 15.95

JILL ROLL *sweet squash, scallions and sprouts with hamachi & jalapeño* 15.95

Chef Andy Chan