

Clarke Cooke

APPETIZERS

- PAN FRIED CRABCAKE 16.25
SMOKED SALMON *arugula, eggplant caviar* 14.75
STRIPED BASS CEVICHE *jalapeño, lime, cilantro, bermuda onion, kimchee, olive oil* 14.75
CARPACCIO OF BEEF TENDERLOIN *arugula, Reggiano, white truffle oil* 13.75
NEWPORT CLAM CHOWDER *cup 5.95 bowl 7.95* GAZPACHO

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
RARE-SEARED SESAME TUNA SALAD
mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette 22.75
LOBSTER SUMMER SALAD
mesclun, tomato, haricot verts, corn, orange & lime dressing 25.50

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

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- THE LOBSTER SALAD ROLL
New England style with coleslaw and fries 23.75
NATIVE LOBSTER *steamed* 36.75
NATIVE STRIPED BASS
apple, mango, jasmine rice, ginger-lime vinaigrette 32.25
PEPPERED TUNA STEAK
pancetta, collard greens, pommes allumettes 32.75
OVEN-ROASTED DEBONED HALF CHICKEN
roasted red bliss potatoes, red pepper, corn, scallions, goat cheese, cider vinaigrette 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
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 9.50
KEY LIME PIE 9.50
VANILLA CRÈME BRULEE 9.50

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

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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
Blue Moon Belgian Ale 7.00
Harpoon IPA 7.00
Whaler's Rise 7.00
Seasonal 7.50

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

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, Italy 9.00/35

RED

PINOT NOIR

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

CABERNET SAUVIGNON

Wente, Charles Wetmore, CA 12.00/45

MALBEC

Origèn Reserva, Argentina 9.00/32

ROSÉ

Château Montaud, Provence, France 9.00/30
Peyrasoll Commanderie 15.00/45

CHAMPAGNE

Veuve Clicquot Yellow Label 20.00/100

SPARKLING

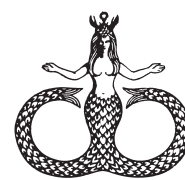
Gooseneck Vineyards, Prosecco, IT 10.00/35

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

CAPTAIN BANNISTER

Tito's, elderflower, prosecco spritz, straight up

ESPRESSO MARTINI

Absolut Vanilia, Kahlua
(Bailey's on request)

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

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

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