

Clarke Cooke

LUNCH

APPETIZERS

- CALAMARI FRITTI *capers, parsley, lemon, marinara* 14.50
STEAMED NATIVE MUSSELS *white wine, garlic, tomato, basil* 14.75 (MOULES FRITES MARINIÈRES add 5.25)
WARM BRUSSELS SPROUTS "CAESAR" *white anchovy, shaved parmesan* 13.50
PAN FRIED CRABCAKE *roast corn salsa, red pepper coulis* 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
GRILLED EGGPLANT BRUSCHETTA *eggplant caviar, mozzarella di bufala, tomato coulis, aged balsamic* 12.75

SOUPS

NEWPORT CLAM CHOWDER

cup 5.95 bowl 7.95

TODAY'S SOUP

SALADS

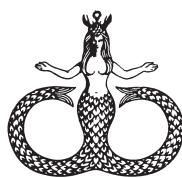
- MIXED FIELD GREENS 6.50 CAESAR 8.75
NEW ENGLAND LOBSTER SALAD *mesclun, tomato, haricots verts, corn, orange & lime dressing* 25.50
KALE *pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing* 14.75
WOOD-GRILLED SIRLOIN* SALAD *6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette* 24.75
RARE-SEARED SESAME TUNA* *mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette* 22.75

BURGERS

- THE CANDY STORE BURGER* *stuffed with blue cheese, topped with bacon & blue cheese on an english muffin with hand-cut fries* 15.75
WOOD GRILLED HAMBURGER* *on brioche, hand-cut fries* 12.25
add cheddar, swiss, American, bacon, each 2.00
NO BUN BURGER* *on mesclun greens* 11.75
OUR OWN FRENCH FRIES 6.95

SANDWICHES

- THE LOBSTER SALAD ROLL *New England style with coleslaw and fries* 23.75
TUNA TARTINE *tuna salad, open-faced on Tuscan bread, with capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula* 13.75
SMOKED SALMON ON PUMPERNICKEL *cucumber, tomato, onion, dill cream cheese* 13.25
CHICKEN ON GRILLED FOCACCIA BREAD
arugula, avocado, tomato, chèvre, Bermuda onion, tarragon scallion remoulade 12.50
ROAST BEEF ON TUSCAN BREAD *horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion* 14.50
OUR OWN HAND-CUT FRIES 6.95



ENTRÉES

- TOFU & MIXED VEGETABLE "TIKKA MASALA"
curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro 22.75
STEAMED NATIVE LOBSTER *served in the shell* 36.75
NATIVE COD
cauliflower, caper and Marcona almond gremolata, cauliflower purée, in a prosciutto and green peppercorn-infused broth 27.75
PENNE WITH CHICKEN
in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds 28.75
JAMON MANGALICA *premium cured Spanish ham, semi dried tomato confit, mozzarella di bufala, roasted vinegar* 18.00
STEAK FRITES*
12 oz NY sirloin with French fries and maître d'hôtel butter 38.75

DESSERTS

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

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

04/2/2021

Clarke Cooke

DINNER

APPETIZERS

- PAN FRIED CRABCAKE 17.25
CALAMARI FRITTI *capers, parsley, lemon, marinara* 14.75
STEAMED NATIVE MUSSELS *white wine, garlic, tomato, basil* 14.75 (MOULES FRITES MARINIÈRES add 5.25)
SMOKED SALMON *arugula, eggplant caviar* 15.25
TUNA CEVICHE* *passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro* 14.75
CARPACCIO OF BEEF TENDERLOIN* *arugula, Reggiano, white truffle oil* 13.95
JAMON MANGALICA *cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers* 18.50
GRILLED EGGPLANT BRUSCHETTA *eggplant caviar, mozzarella di bufala, tomato coulis, aged balsamic* 12.75
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 14.95
WARM BRUSSELS SPROUTS "CAESAR"
white anchovy, shaved parmesan 13.75
SALAD OF ROASTED RED AND GOLDEN BEETS
marinated vegetables à la grecque, Marcona almonds, Fourme d'Ambert, citrus vinaigrette 14.95
RARE-SEARED SESAME TUNA*
on mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette 23.50
SALAD OF CHILLED MAINE CRABMEAT *avocado, tomatillo, tomato sherry vinaigrette* 19.25
NEW ENGLAND LOBSTER SALAD
mesclun, tomato, haricot verts, corn, avocado, orange & lime dressing 26.00
WOOD-GRILLED SIRLOIN SALAD*
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette 25.50

BURGERS

- HAMBURGER* *on brioche with our own fries* 16.75
cheddar, swiss, American, bacon, sautéed mushrooms or onions add each 2.00
CANDY STORE BURGER* *stuffed with blue cheese, topped with bacon and blue cheese, on an english muffin, with our own fries* 19.25



- NO BUN BURGER* *on mesclun greens* 16.50
OUR OWN FRENCH FRIES 6.95

ENTRÉES

- THE LOBSTER SALAD ROLL
New England style with coleslaw and fries 24.25
NATIVE LOBSTER *steamed* 36.75
NATIVE COD
niçoise vegetable salad, caramelized fennel, chickpea panisse, sherry balsamic vinaigrette 29.75
PEPPERED TUNA STEAK
pancetta, collard greens, pommes allumettes 33.75
OVEN-ROASTED DEBONED HALF CHICKEN
red bliss potatoes, sautéed corn, chèvre, arugula and apple salad, cider vinaigrette 29.75
STEAK FRITES*
12 oz wood grilled NY sirloin with our own fries and maître d'hôtel butter 38.95
WOOD-GRILLED 8 OZ. FILET MIGNON*
with green onion, leek and potato purée, asparagus, red onion marmalade, sauce bordelaise 44.75
CLASSIC PRIME NEW YORK SIRLOIN STEAK au POIVRE*
12 oz, potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce 55.95
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 29.95
VEGETABLE FARFALLE
shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chevre 22.95
TOFU & MIXED VEGETABLE "TIKKA MASALA"
curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro 22.95

DESSERTS

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

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04/2/2021

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

04/02/2021

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

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

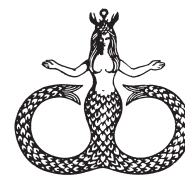
Gooseneck Vineyards, Prosecco, IT 10.00/35

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"