



Clarke Cooke

Thanksgiving

Soups and Salads

Newport Clam Chowder 6.50/8.50

Beef, Barley and Autumn Vegetable Soup 6.50/8.50

Mixed Green Salad

with onions and herb vinaigrette 6.50

Oyster Bar

Chef's Daily Selection of Oysters on the Half Shell
cocktail sauce and mignonette 3.25 each

Little necks on the Half Shell 2.50 each

Chilled Jumbo Shrimp 4.25 each

Chilled Lobster in the Shell half 17.00 whole 32.00

— *Plateaux de Fruits de Mer* —

Le Sampler 2 oysters, 2 little necks, 2 shrimp 18.00

Le Petit 6 oysters, 6 little necks, 4 shrimp, half chilled lobster 60.00

Le Grand 12 oysters, 12 little necks, 12 shrimp, whole chilled lobster 130.00

Appetizers

Kale Salad

prufrock cheese, marcona almonds, farro, pickled onions, pear, honey dijon vinaigrette 15.00

Salad of Chilled Maine Crabmeat

avocado, tomatillo, tomato sherry vinaigrette 17.00

Gravlax of Salmon

rye crouton, caviar, cucumber coulis 15.00

Country Paté

duck rilette, marinated vegetables, cornichons, dijon, toasted bread 15.00

Entrées

Native Cod

*cauliflower, marcona almond, and caper gremolata, cauliflower purée,
prosciutto and green peppercorn infused broth* 42.00

Native Lobster out of the Shell

roast corn crespelle, trumpet royale mushrooms, crisp onions, and sauce poivre rose 48.00

Roast Loin of Venison

autumn fruit chutney, braised red cabbage, roasted beets, sauce poivrade 46.00

Wood Grilled Filet Mignon

green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise 52.00

Tofu and Mixed Vegetable Tikka Masala

curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro 29.00

Roasted All Natural Turkey from Jaindl Farms

traditional stuffing, cranberries, butternut squash, mashed potatoes, and giblet gravy

(includes soup or green salad; choice of pumpkin pie, apple crisp, or crème brûlée)

Adult 52.00 Child 20.00

Turkey & Fixings available for Curbside Pick Up