

OYSTER BAR\*

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL	3.50 each
LITTLENECK CLAMS ON THE HALF SHELL	2.50 each
CHILLED LOBSTER IN THE SHELL	half 17.00 whole 32.00
LOBSTER: whole tail	17.00
single claw	8.50
CHILLED JUMBO SHRIMP	4.25 each
— <i>Plateaux de Fruits de Mer</i> —	
LE SAMPLER	18.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	60.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	150.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

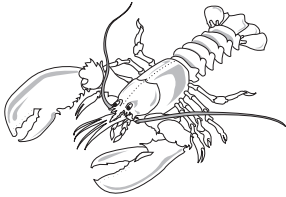
APPETIZERS

CALAMARI FRITTI capers, parsley, lemon, marinara	14.75
STEAMED NATIVE MUSSELS white wine, garlic, tomato, basil (moules frites marinières add 5.25)	14.75
PAN FRIED CRABCAKE roast corn salsa, red pepper coulis	17.25
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

NEWPORT CLAM CHOWDER  
or SOUP DU JOUR  
Cup 5.95    Bowl 7.95

BURGERS

THE CANDY STORE BURGER* stuffed with blue cheese, topped with bacon and blue cheese, served on an english muffin with hand-cut fries	16.75
WOOD GRILLED HAMBURGER* on brioche, hand-cut fries add cheddar, swiss, American, bacon    each 2.00	13.25
NO BUN BURGER* on mesclun greens	12.25
OUR OWN FRENCH FRIES	6.95



NATIVE LOBSTER

STEAMED	38.95
THE LOBSTER SALAD ROLL New England style with our own hand cut fries and coleslaw	24.25

CHILDREN'S MENU AVAILABLE  
BAR BEVERAGE PRICES INCLUDE 8% RI TAX  
PLEASE NO SUBSTITUTIONS

November 2021

LUNCH

SALADS

MIXED FIELD GREENS	6.50
CAESAR	8.75
KALE    pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	14.95
WARM BRUSSELS SPROUTS “CAESAR” white anchovy, shaved parmesan	13.75
NEW ENGLAND LOBSTER SALAD mesclun, haricots verts, corn, orange & lime dressing	26.00
RARE-SEARED SESAME TUNA* mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette	23.50
WOOD GRILLED SIRLOIN SALAD* 6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, lime vinaigrette	25.50

SANDWICHES

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, sprouts, dill cream cheese	13.75
BERKSHIRE SMOKED HAM SANDWICH on ciabatta, with arugula, aged cheddar, pickled red onion, scallion aioli	14.75
ROAST BEEF ON TUSCAN BREAD horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion	15.25
OUR OWN HAND-CUT FRIES	6.95

LUNCH ENTRÉES

CHICKPEA CRÊPES ratatouille, couscous, baby arugula, eggplant caviar, yellow pepper coulis	16.75
TOFU & MIXED VEGETABLE “TIKKA MASALA” curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	22.95
NATIVE COD pickled red onion, creamy tahini sauce, farro, marinated eggplant, vichysoisse, espelette jus	29.75
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	18.50
STEAK FRITES* 12-oz. NY sirloin with French fries and maître d'hôtel butter	38.95

- 20% gratuity on parties of 8 or more -  
Split checks in whole amounts only. No itemization.

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

EXECUTIVE CHEF  
Ted Gidley  
CHEF DE CUISINE  
Bryan Waugh

LUNCH SATURDAY  
BRUNCH & LUNCH SUNDAY  
DANCING in the BOOM BOOM ROOM  
401.849.2900  
www.clarkecooke.com

Clarke Cooke

## SUNDAY BRUNCH

à la Carte \$19.50

or

Prix Fixe \$25.50

(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

OYSTER BAR\*

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL	3.50 each
LITTLENECK CLAMS ON THE HALF SHELL	2.50 each
CHILLED LOBSTER IN THE SHELL	half 17.00 whole 32.00
LOBSTER: whole tail	17.00
single claw	8.50
CHILLED JUMBO SHRIMP	4.25 each
— Plateaux de Fruits de Mer —	
LE SAMPLER	18.00
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LE GRAND	150.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

NEWPORT CLAM CHOWDER  
or SOUP OF THE EVENING  
Cup 6.50 Bowl 8.50

APPETIZERS

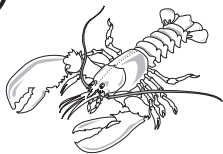
WILD MUSHROOM GARGANELLI shallots, thyme, mushroom cream	15.95
PAN FRIED CRABCAKE roast corn salsa, red pepper coulis	17.25
CALAMARI FRITTI capers, parsley, lemon, marinara	16.50
STEAMED NATIVE MUSSELS GF white wine, garlic, tomato, basil (MOULES FRITES MARINIÈRES add 5.25)	14.75
SMOKED SALMON arugula, eggplant caviar, arugula, Bermuda onion, kalamata olives	15.25
TUNA CEVICHE* GF passionfruit leche de tigre, avocado, Bermuda onion, jalapeno, cilantro	14.75
CARPACCIO OF BEEF TENDERLOIN* GF arugula, Reggiano, white truffle oil	16.95
JAMON MANGALICA GF cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	18.50

SALADS

MIXED FIELD GREENS onion and herb vinaigrette	6.50
CAESAR SALAD garlic croutons and parmigiano-Reggiano	9.75
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
NEW ENGLAND LOBSTER SALAD* mesclun, haricots 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

DINNER  
ENTRÉES

NATIVE COD pickled red onion, creamy tahini sauce, farro, marinated eggplant, vichysoisse, espelette jus	29.75
PEPPERED TUNA STEAK pancetta, collard greens, pommes allumettes	33.75
OVEN-ROASTED DEBONED HALF CHICKEN Italian sausage and bread stuffing, whipped potatoes, butternut squash purée, caramelized apples, cider vinaigrette	29.75
STEAK FRITES* 12 oz. wood grilled NY sirloin steak with our own fries and maître d'hôtel butter	41.95
WOOD GRILLED 8 OZ. FILET MIGNON* GF with green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	46.95
CLASSIC PRIME 12 OZ. NEW YORK SIRLOIN STEAK AU POIVRE* GF potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce	59.95
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, and sesame in an Asian-style shrimp vinaigrette	32.95
VEGETABLE FARFALLE shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chèvre	22.95
Gluten-free pasta available upon request	
TOFU & MIXED VEGETABLE “TIKKA MASALA” GF V curry-spiced tomato sauce, basmati rice, cashew purée, lime cilantro	22.75



NATIVE LOBSTER

STEAMED GF	38.95
THE LOBSTER SALAD ROLL New England style with coleslaw and fries	27.95

SIDES

Asparagus	5.75	Mashed Potatoes	4.75
French Fries	6.95	Sautéed Wild Mushrooms	8.95
Spinach	4.75		

BURGERS

HAMBURGER* on brioche roll with our own fries	17.95
cheddar, swiss, american, bacon, sautéed mushrooms, sautéed 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	19.75
NO BUN BURGER* on mesclun greens	17.25

- 20% gratuity on parties of 8 or more -

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LUNCH & BRUNCH SUNDAY  
DANCING in the BOOM BOOM ROOM

GF GLUTEN FREE  
V VEGAN  
Most items can be prepared gluten free

EXECUTIVE CHEF  
Ted Gidley  
CHEF DE CUISINE  
Bryan Waugh