

Clarke Cooke

DINNER

APPETIZERS

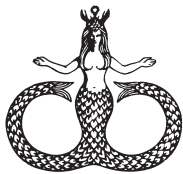
- PAN FRIED CRABCAKE 16.25
SMOKED SALMON *arugula, eggplant caviar* 14.75
TUNA CEVICHE *passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro* 14.75
CARPACCIO OF BEEF TENDERLOIN *arugula, Reggiano, white truffle oil* 13.75
NEWPORT CLAM CHOWDER *cup 5.95 bowl 7.95* GAZPACHO

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
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 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

- THE LOBSTER SALAD ROLL
New England style with coleslaw and fries 23.75
NATIVE LOBSTER *steamed* 36.75
WOOD GRILLED SWORDFISH
grilled caponata, scallion couscous, tomato coulis, black olive vinaigrette 31.75
(or simply grilled plain with maître d'hôtel butter and lemon)
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
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*

07/20/2020

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SUMMER SUSHI

APPETIZERS

MISO SOUP 5.95

EDAMAME 7.95

WAKAME SALAD *seaweed salad* 8.95

SPECIAL PLATES

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

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

SALMON CARPACCIO *basil, parmesan cheese, ponzu* 15.95

PLATTERS

SUSHI MORI

Chef's choice, 8 pieces sushi and California Roll 38.95

SASHIMI MORI

Chef's choice, 15 pieces sashimi and Tuna Roll 63.95

SUSHI AND SASHIMI

4.50 *à la carte* 4.75

MAKI rolled sushi

CALIFORNIA ROLL 10.95

crab, avocado, cucumber

YUMMY ROLL 15.95

real crab, shrimp, scallions, fish eggs, spicy mayo

RAINBOW ROLL 14.95

rainbow of fish on top of California roll

VEGETABLE ROLL 9.95

assorted vegetables

SPICY TUNA ROLL 10.95

with crunch and spicy mayo, inside out

NEGIHAMA 8.95

Japanese yellow tail and scallions

SHRIMP TEMPURA ROLL 12.95

shrimp tempura, avocado, inside out

SALMON AVOCADO ROLL 10.95

salmon and avocado inside out

ABI ROLL 14.95

salmon avocado roll with shrimp and wasabi, tobiko on top

PHILADELPHIA ROLL 12.95

smoked salmon, cream cheese, avocado

SPICY TUNA SALAD ROLL 12.95

chopped ahi tuna, cucumber, jalapeno and spicy mayo

SEARED SALMON ROLL 14.95

eel, avocado, scallion, topped with seared salmon

DRAGON EEL ROLL 15.95

shrimp tempura, avocado, topped with eel

NEW YORK ROLL 15.95

shrimp tempura roll, spicy tuna, crunch, asparagus, avocado, spicy mayo, eel sauce