

# Clarke Cooke

## OYSTER BAR\*

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL	3.50 each
LITTLENECK CLAMS ON THE HALF SHELL	2.75 each
CHILLED LOBSTER IN THE SHELL	half 19.00 whole 37.00
LOBSTER: whole tail	19.00
single claw	9.00
CHILLED CAROLINA SHRIMP COCKTAIL 8pc	24.00
CHILLED JUMBO SHRIMP	4.50 each
— <i>Plateaux de Fruits de Mer</i> —	
LE SAMPLER	20.00
2 oysters, 2 littlenecks, 2 shrimp	
LE PETIT	69.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	160.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

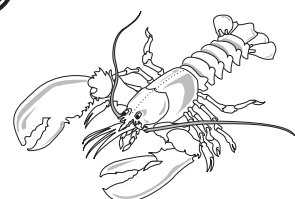
## APPETIZERS

CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS 	18.00
white wine, garlic, tomato, basil (moules frites marinières add 5.25)	
JONAH CRABCAKE	18.50
roast corn salsa, red pepper coulis	
SMOKED SALMON	17.75
arugula, eggplant "caviar", garlic croutons, Bermuda onions, kalamata olives	
TUNA CEVICHE* 	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN* 	18.95
arugula, Reggiano, white truffle oil, lemon	

 NEWPORT CLAM CHOWDER    
Cup 8.50    Bowl 11.00

## BURGERS

THE CANDY STORE BURGER*	21.50
stuffed with blue cheese, topped with bacon and blue cheese, served on an english muffin with hand-cut fries	
WOOD-GRILLED HAMBURGER*	18.50
on brioche, hand-cut fries add cheddar, swiss, American, bacon, caramelized onions, sautéed mushrooms, sautéed onions                                    add each 2.00	
NO BUN BURGER* 	17.75
on mesclun greens	
OUR OWN FRENCH FRIES	6.95



## NATIVE LOBSTER

STEAMED 	45.00
sautéed vegetables, roasted potatoes	
THE LOBSTER SALAD ROLL	33.50
New England style, hand-cut fries, coleslaw	

## LUNCH

### SALADS

MIXED FIELD GREENS 	11.50
onion, herb vinaigrette	
CAESAR SALAD	13.50
garlic croutons, Parmigiano-Reggiano	
KALE    pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing	19.25
WARM BRUSSELS SPROUTS "CAESAR"	15.75
white anchovy, shaved parmesan, garluc croutons	
NEWPORT LOBSTER SALAD 	29.50
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
RARE-SEARED SESAME TUNA* 	25.75
mesclun, fried leeks, shiitake mushrooms, orange sesame vinaigrette	
WOOD GRILLED SIRLOIN SALAD*	29.95
6-oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jícama, avocado purée, lime vinaigrette	

### SANDWICHES

THE LOBSTER SALAD ROLL	33.50
New England style, hand-cut fries, coleslaw	
TUNA TARTINE	18.75
tuna salad, on Tuscan bread, capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula	
SMOKED SALMON ON PUMPERNICKEL	17.25
cucumber, tomato, onion, sprouts, dill cream cheese	
BERKSHIRE SMOKED HAM SANDWICH	17.75
on ciabatta, with arugula, aged cheddar, pickled red onion, scallion aioli	
ROAST BEEF ON TUSCAN BREAD	18.75
horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion	
OUR OWN HAND-CUT FRIES	6.95

### LUNCH ENTRÉES

CHICKPEA CRÊPES	17.50
ratatouille, couscous, baby arugula, eggplant caviar, yellow pepper coulis	
TOFU & MIXED VEGETABLE VEGAN "TIKKA MASALA"  	22.95
curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro	
NATIVE COD 	33.75
lobster and winter vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	24.75
zucchini, butternut squash, brussels sprouts, tomato confit, pistachios, and sage in a lemon cream reduction	
JAMON MANGALICA	20.50
premium cured Spanish ham, semi-dried tomato confit, mozzarella di bufala, roasted vinegar	
STEAK FRITES* 	46.50
12-oz. NY sirloin, French fries, maître d'hôtel butter	

20% gratuity on parties of 8  
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

CHILDREN'S MENU AVAILABLE  
PLEASE NO SUBSTITUTIONS

LUNCH FRIDAY, SATURDAY & SUNDAY  
BRUNCH SUNDAY  
PLEASE REFRAIN FROM USING YOUR PHONE

401.849.2900  
www.clarkecooke.com

 VEGAN  
 GLUTEN FREE  
Most items can be  
prepared gluten free

EXECUTIVE CHEF  
Ted Gidley  
CHEF DE CUISINE  
Bryan Waugh

January 2025

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LE PETIT	69.00
6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster	
LE GRAND	160.00
whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp	

NEWPORT CLAM CHOWDER ☞  
Cup 8.50 Bowl 11.00

## APPETIZERS

WILD MUSHROOM GARGANELLI	17.75
shallots, thyme, mushroom cream	
JONAH CRABCAKE	18.50
roast corn salsa, red pepper coulis	
CALAMARI FRITTI	18.00
capers, parsley, lemon, marinara	
STEAMED NATIVE MUSSELS ☞	18.00
white wine, garlic, tomato, basil (MOULES FRITES MARINIÈRES add 5.25)	
SMOKED SALMON	17.75
arugula, eggplant caviar, Bermuda onion, kalamata olives, garlic croutons	
BURRATA	19.00
ragoût of seasonal vegetables, caramelized mushroom and soy bouillon, fines herbs, aged balsamic vinegar	
COUNTRY PATÉ	19.75
rilette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread	
TUNA CEVICHE* ☞	15.75
passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro	
CARPACCIO OF BEEF TENDERLOIN* ☞	18.95
arugula, Reggiano, white truffle oil, lemon	
JAMON MANGALICA	20.50
cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers	

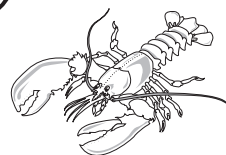
## SALADS

MIXED FIELD GREENS ☞	11.50
onion and herb vinaigrette	
CAESAR SALAD	13.50
garlic croutons and Parmigiano-Reggiano	
ARUGULA SALAD ☞	17.50
prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette	
KALE SALAD	19.25
pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette	
WARM BRUSSELS SPROUTS "CAESAR"	15.75
white anchovy, shaved parmesan	
SALAD OF ROASTED RED AND GOLDEN BEETS ☞	16.75
marinated vegetables à la grecque, Marcona almonds, Bluebird cheese, citrus vinaigrette	
RARE-SEARED SESAME TUNA*	25.75
mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette	
NEWPORT LOBSTER SALAD* ☞	29.50
avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing	
WOOD GRILLED SIRLOIN SALAD*	29.95
6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette	



## DINNER ENTRÉES

NATIVE COD ☞	33.75
lobster and winter vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce	
SAUTÉED FILET OF SOLE "LYONNAISE"	33.25
spinach, caramelized onions, beurre meunière	
PEPPERED TUNA STEAK	36.75
pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes	
OVEN-ROASTED DEBONED HALF CHICKEN	29.75
whipped potatoes, butternut squash purée, Italian sausage and bread stuffing, caramelized apples, cider vinaigrette	
BRAISED LAMB SHANK ☞	36.75
butternut squash risotto, pancetta, black trumpet mushrooms, jus naturel	
STEAK FRITES* 12 oz. wood grilled NY sirloin steak, hand-cut fries, maître d'hôtel butter	46.50
WOOD GRILLED 8 oz. FILET MIGNON* ☞	56.50
green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise	
CLASSIC PRIME 12 oz. NEW YORK SIRLOIN STEAK AU POIVRE* ☞	64.75
potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce	
PENNE WITH CHICKEN	28.75
parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds	
CAVATELLI	24.75
zucchini, butternut squash, brussels sprouts, tomato confit, pistachios, and sage in a lemon cream reduction	
SEAFOOD LINGUINE	34.00
shrimp, scallops, littleneck clams with shiitake mushrooms, scallion, sesame, Asian-style shrimp vinaigrette	
VEGETABLE FARFALLE	23.50
shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chèvre	
TOFU & MIXED VEGETABLE "TIKKA MASALA" ☞	22.95
curry-spiced tomato sauce, basmati rice, okra, cashew purée, lime, cilantro	



## NATIVE LOBSTER

STEAMED ☞	45.00
sautéed vegetables, roasted potatoes	
THAI STYLE SAUTÉED LOBSTER	47.50
Thai curry, julienne carrot, apple, kaffir lime, lemongrass, coconut milk	
THE LOBSTER SALAD ROLL	33.50
New England style, coleslaw, hand-cut fries	

## SIDES

Asparagus ☞	6.50	Mashed Potatoes ☞	6.75
French Fries	6.95	Sautéed Wild Mushrooms ☞	9.50
Spinach ☞	6.50		

## BURGERS

HAMBURGER*	20.00
brioche roll, hand-cut fries	
cheddar, swiss, american, bacon, caramelized onion, sautéed mushrooms, sautéed onions, ADD EACH	
CANDY STORE BURGER*	21.75
stuffed with blue cheese, topped with bacon and blue cheese, english muffin, hand-cut fries	
NO BUN BURGER* ☞	17.75
on mesclun greens	

20% gratuity on parties of 8

Split checks in whole amounts only. No itemization.

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EXECUTIVE CHEF  
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*Clarke Cooke*

## SUNDAY BRUNCH

à la Carte \$24

or

Prix Fixe \$30

(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

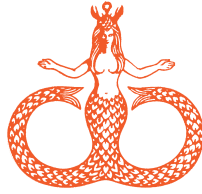
### OMELETTE PROVENÇAL

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



## DESSERTS

THE SNOWBALL IN HELL 16

*"Newport in a glass"* NB

a chocolate coated goblet, chocolate roulade,  
vanilla ice cream, warmed Callebaut chocolate sauce  
and toasted coconut

FRANGELICO CHOCOLATE TORTE 13

hazelnut Bavarian and Frangelico chocolate mousse cake

CHOCOLATE MOUSSE CAKE 11.50

with raspberries and crème anglaise

VANILLA CRÈME BRULÉE 11.50

KEY LIME PIE 11.50

LOCKE-OBER'S MACAROONS 12

OUR OWN ICE CREAM & SORBET 9.50

# Clarke Cooke

## Beers

### DRAFT

Narragansett Lager	8.00
Little Sister Session IPA	8.50
Kona Big Wave Golden Ale	8.50
Mighty Squirrel "Cloud Candy" New England IPA	8.50
Whaler's Rise	8.50
Stella Artois	8.50

### BOTTLE

Budweiser	7.00
Coors Light	7.00
Michelob Ultra	7.50
Guinness Widget Draught	7.50
Heineken	7.50
Harpoon IPA	7.50
Corona	7.50
Peroni	7.50
Corona (non alcoholic)	7.50

## DRINK LIKE A LOCAL

<b>NEWPORT WATER</b>	30
Champagne, Grand Marnier, St. Germain	
<b>COCONUT MARGARITA</b>	14
Casa Noble, Coco Lopez, sour mix	
<b>POMEGRANATE SPRITZ</b>	14
Pomegranate, Magdala, prosecco, soda	
<b>HOT APPLE PIE</b>	14
Tuaca, hot apple cider, whipped cream	
<b>SUNSET ON BANNISTER'S</b>	14
Aperol, Bombay Dry gin, grapefruit juice	

## MARTINIS

<b>CANDY GIRL</b>	16
Casa Mexico blanco, triple sec, cranberry & lime juice	
<b>WINTER MANHATTAN</b>	16
High West Rye, Punt E Mes sweet vermouth	
<b>ESPRESSO</b>	14
Absolut Vanilla, Kahlua, Crème de Cacao, Springline Espresso (Bailey's on request)	
<b>THE JANE FONDA</b>	14
(a light and skinny espresso martini) Keel Vodka, Wild Arbor Cacao, Kahlua, Springline Espresso	

### Bottled Water 750 ml

ACQUA PANNA still water  
SAN PELLEGRINO sparkling water



## ON THE ROCKS

<b>REDEMPTION SMASH</b>	14
Redemption Bourbon, Chambord, Meletti, lemon juice	
<b>SNOWBALL FROM THE WELL</b>	14
Baileys Chocolate, Monin Vanilla, toasted coconut	
<b>CANDY APPLE</b>	muddled cherry, Crown Royal Apple, bitters 14

## MOCKTAILS

<b>INDIANA JONESING</b>	15
Seedlip Spice, ginger beer, lime	
<b>CRANBERRY FLOWER SPARKLE</b>	15
cranberry juice, elderflower syrup, lemon juice, club soda, on the rocks, mint and lemon	

## Bistro Wine Selections

WHITE	glass	bottle
<b>CHARDONNAY</b>		
Vin de Pays, R. Dutoit, FR	12	42
Wente, Riva Ranch, CA	16	58
<b>SAUVIGNON BLANC</b>		
Sea Pearl, N.Z.	12	42
Sancerre, Le Petit Silex, FR	20	70
<b>PINOT GRIGIO</b>		
Sessola, IT	12	42
<b>RED</b>		
<b>BORDEAUX</b>		
Château Les Grands Maréchaux, FR	18	64
<b>PINOT NOIR</b>		
Bourgogne, Hautes-Côtes de Beaune, FR	18	64
<b>CABERNET SAUVIGNON</b>		
River Walk, Napa Valley, CA	18	64
<b>CÔTES DU RHÔNE</b>		
Domaine Clavel "Clarke Cooke", FR	12	42
<b>ROSÉ</b>		
Lavandette Provence, FR	14	48
<b>CHAMPAGNE</b>		
Veuve Clicquot, FR	29	120
<b>SPARKLING</b>		
Prosecco, Gooseneck, IT	12	42
<b>DESSERT</b>		
Sauternes, Nicolas, FR	14	40

## Premium Offerings from our Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

**FULL WINE LIST AVAILABLE**

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