

Clarke Cooke

LUNCH

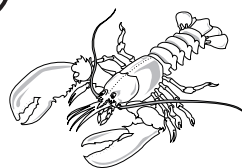
APPETIZERS

OYSTERS ON THE HALF SHELL with cocktail sauce and mignonette	15.95
WILD MUSHROOM TARTINE with eggplant caviar, tomato, feta and sherry vinaigrette	9.95
CALAMARI FRITTI with marinara, fried parsley and capers	12.95
PAN FRIED CRABCAKE with roast corn salsa and red pepper coulis	12.95
SHRIMP COCKTAIL	13.95
PIATTO MISTO prosciutto, speck, capocollo and salami with arugula, cantaloupe, fresh mozzarella, aged balsamic vinaigrette and olive bread	14.95
CARPACCIO OF BEEF TENDERLOIN with arugula, shaved parmesan, white truffle oil, and lemon	12.95
OUR OWN HAND-CUT FRIES	4.95

NEWPORT CLAM CHOWDER
or GAZPACHO
Cup 5.95 Bowl 7.95

BURGERS

HAMBURGER on a brioche roll, served with our own hand-cut fries cheddar, swiss, american, sautéed mushrooms, onions or bacon	10.95 add 2.00
CANDY STORE BURGER stuffed with blue cheese, topped with blue cheese and bacon, served on an English muffin with our own french fried potatoes	13.95
NO BUN BURGER on mixed greens with herb vinaigrette	9.95
VEGETARIAN BURGER on multigrain bread with walnuts and bulgar wheat, avocado, sprouts and hummus	9.25



NATIVE LOBSTER

1¼-1½ pound

STEAMED	33.95
SAUTÉED with a sherry and scallion cream reduction	33.95
BAKED STUFFED	43.95
THE LOBSTER SALAD ROLL New England style with our own hand cut fries and coleslaw	21.95



PENNE WITH CHICKEN in a parmigiano cream reduction with tomato, mushrooms, basil and toasted almonds	19.95
SAUTÉED FILET OF SALMON with sautéed peas, pea shoots, fingerling potatoes, English pea coulis, and ginger soy vinaigrette	23.95
WOOD GRILLED STEAK FRITES 12oz. aged new york sirloin, with french fried potatoes and maître d'hôtel butter	38.95

SALADS

MIXED FIELD GREENS with endive, onion and herb vinaigrette	6.25
CAESAR SALAD with garlic croutons and parmigiano-reggiano	7.95
	
SEAFOOD SALAD shrimp, Maine crabmeat, scallops, on a bed of mixed greens, tarragon dressing	14.95
CHICKEN & FRESH VEGETABLE SALAD with romaine, feta, avocado, radish, kalamata olives, Bermuda onion, and creamy red wine vinaigrette	15.95
SESAME TUNA SALAD with RARE seared tuna, mixed greens, fried leeks, shiitake mushrooms, and sesame vinaigrette	19.95
WOOD GRILLED SIRLOIN SALAD 6oz sirloin with tomatillo and tomato salsa, chèvre, corn tortillas, jícama, and lime vinaigrette	21.95

SANDWICHES

PAN BAGNAT provençal style tuna sandwich on grilled foccacia with cucumber, celery, basil, sliced potato, anchovy, tomato, radish, hard boiled egg, lemon and olive tapenade	11.45
SMOKED SALMON on pumpernickel with cucumber, tomato, bermuda onion, sprouts and dill cream cheese with fries	12.95
SEAFOOD shrimp, maine crabmeat and scallops in a tarragon dressing on brioche roll, with coleslaw and fries	15.95
SMOKED TURKEY on tuscan bread with portobello mushroom, swiss cheese, tomato, bermuda onion and dijon mustard with fries	10.45
ROAST BEEF horseradish-black pepper mayonnaise, marinated tomatoes, chèvre and caramelized onion with fries	12.95
GRILLED PORTOBELLO MUSHROOM AND EGGPLANT with chèvre, caramelized onion and basil pesto on Tuscan bread with fries	10.45
CHICKEN on Tuscan bread with avocado guacamole, pickled red onion, arugula, and chèvre with fries	11.45

LUNCH ENTRÉES

CHICKPEA CRÊPES with roasted eggplant purée, arugula, lemon couscous, roasted ratatouille with a yellow pepper vinaigrette	10.45
NATIVE MUSSELS steamed in white wine with garlic, tomato and basil (MOULES FRITES add 4.00)	12.50

- 15% service charge added to parties of 8 or more -
Consuming raw shellfish or any partially cooked
foods can increase your risk of illness

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

DINNER DAILY AT 5:00
LUNCH FRIDAY, SATURDAY, SUNDAY · SUNDAY BRUNCH
DANCING in the BOOM BOOM ROOM

EXECUTIVE CHEF
Ted Gidley
CHEF DE CUISINE
Bryan Waugh

July 2011

www.clarkecooke.com