

# Clarke Cooke

## DINNER

NEWPORT CLAM CHOWDER

or

TODAY'S SOUP

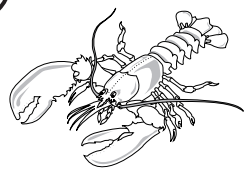
Cup 5.95 Bowl 7.95

### APPETIZERS

OYSTERS ON THE HALF SHELL with cocktail sauce and mignonette	16.95
SHRIMP COCKTAIL	13.95
CALAMARI FRITTI with capers, parsley, lemon and marinara	12.95
STEAMED NATIVE MUSSELS with white wine, garlic, tomato and basil (MOULES FRITES MARINIÈRES add 4.50)	12.95
PAN FRIED CRABCAKE with roast corn salsa and red pepper coulis	12.95
TUNA CARPACCIO basil and black olive anchoyade, provencal vegetable timbale, extra virgin olive oil, capers, and lemon	13.95
SMOKED SALMON with eggplant caviar and a cucumber, red onion, and black olive salad with croutons	13.95
SALAD OF CHILLED MAINE CRABMEAT with avocado, tomatillo, and tomato sherry vinaigrette	14.95
CARPACCIO OF BEEF TENDERLOIN with arugula, shaved Reggiano, white truffle oil, and lemon	12.95
PIATTO MISTO prosciutto, speck, capocollo, and salami with arugula, cantaloupe, fresh mozzarella, aged balsamic vinaigrette, and olive bread	14.95

### SALADS

MIXED GREEN SALAD with endive, onion, and herb vinaigrette	6.25
CAESAR SALAD with garlic croutons and parmigiano-reggiano	7.95
ARUGULA SALAD prosciutto, shaved parmesan, fresh mozzarella, roasted peppers, grilled onion, and balsamic vinaigrette	12.95
MESCLUN SALAD Humbolt Fog chèvre, Marcona almonds, pickled red onion, capers, sundried tomato, olives and dijon vinaigrette	12.95
SALAD OF ROASTED RED AND GOLDEN BEETS with marinated vegetables à la grecque, marcona almonds, Great Hill blue cheese and citrus vinaigrette	13.95
SLICED SESAME TUNA SALAD rare seared tuna, mesclun, fried leeks, sesame seeds, shiitake mushrooms, and orange-sesame vinaigrette	19.95
WOOD GRILLED SIRLOIN SALAD six ounce sirloin with tomatillo and tomato salsa, chèvre, corn tortillas, jicama, and lime vinaigrette	21.95



### NATIVE LOBSTER

1¼-1½ pound

STEAMED	33.95
SAUTÉED with a sherry scallion cream reduction	33.95
BAKED STUFFED	43.95



THE CANDY STORE BURGER stuffed with blue cheese and topped with bacon and blue cheese on an english muffin with our own hand-cut fries	16.95
WOOD GRILLED HAMBURGER on a brioche roll with our own hand-cut fries american, swiss, cheddar, bacon, mushroom or onions, add	14.95 2.00
NO BUN BURGER on mesclun greens with herb vinaigrette	13.95

### ENTRÉES

SAUTÉED FILET OF SALMON with asparagus and leek salad, miso dressing, and sesame vinaigrette	23.95
SAUTÉED FILET OF SOLE with spinach, caramelized onion, and hazelnut, caper, and raisin beurre noisette	23.95
PEPPERED TUNA STEAK with sweet and sour sherry vinegar glaze and pommes allumette	28.95
OVEN ROASTED DEBONED HALF CHICKEN with whipped potatoes, an Italian sausage and bread stuffing, butternut squash purée, sautéed apples, and cider vinaigrette	22.95
BRAISED LAMB SHANK with butternut squash risotto, black trumpet mushrooms, pancetta, and jus naturel	24.95
STEAK FRITES twelve ounce wood grilled NY sirloin steak with our own french fried potatoes and maître d'hôtel butter	38.95
WOOD GRILLED FILET MIGNON with green onion, leek, and potato purée; asparagus, red onion marmalade, and sauce bordelaise	42.95

### PASTA

PENNE WITH CHICKEN in a parmigiano cream reduction with mushrooms, tomato, basil, and toasted almonds	19.95
ANGEL HAIR WITH LOBSTER in a spicy red tomato sauce with artichoke and asparagus	26.95
SEAFOOD LINGUINE shrimp, scallops, and littleneck clams with shiitake mushrooms, scallion, and sesame in an asian style shrimp vinaigrette	24.95
MIXED VEGETABLE KORMA with a zucchini and feta galette, basmati rice, Indian style tomato and vegetable ragout, eggplant, Masoor lentils, and pineapple chutney	23.95

### SIDES

Asparagus	4.95	Mashed Potatoes	3.95
French Fries	4.95	Grilled Vegetables	3.95
Spinach	4.25		

BAR BEVERAGE PRICES  
INCLUDE 8% RI TAX

DINNER NIGHTLY · SUNDAY BRUNCH  
LUNCH FRIDAY, SATURDAY, SUNDAY  
DANCING in the BOOM BOOM ROOM

401.849.2900  
www.clarkecooke.com

- 15% service charge added to parties of 8 or more -

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

October 2011