



**This dish can be served
as an entree portion.*

Appetizers

Lightly Breaded Fried Calamari	9*
<i>Marinara Sauce</i>	
<i>* Aligote, Steele "Shooting Star", Lake County, Washington State, 2007</i>	
Classic Shrimp Cocktail	15
<i>House Cocktail Sauce</i>	
<i>* Pinot Gris, Etude, Carneros 2009</i>	
Tuna Tartare	13*
<i>Fresh Ginger, Chives, Shallots, Organic Onion Sprouts, Potato Gaufrette, Ginger Soy Sauce</i>	
<i>* Chablis, Domain Laroche, Saint Martin, France 2006</i>	
Mini Burgers	12*
<i>Dijon Mustard, Sour Pickle</i>	
<i>* Pinot Noir, Brancott "Terraces", New Zealand 2007</i>	
Jumbo Lump Crab and Rock Shrimp Cake	13*
<i>Green Apple Salad and Caper Remoulade</i>	
<i>* Sancerre, Pascal Jolivet "Chateau du Nozay", France 2008</i>	
Seared Sea Scallops	15*
<i>Sautéed Black Grapes, Toasted Almonds, Shallots, Port Wine Reduction</i>	
<i>* Sauvignon Blanc, Kato, New Zealand 2009</i>	

<i>Soups</i>	Soup of the Day	8
	<i>Clarke Cooke House "Newport Clam Chowder"</i>	8
<i>Salads</i>	Iceberg Wedge	11
	<i>Iceberg, Cucumber, Roasted Red Pepper, Roma Tomato, Bacon, Blue Cheese Dressing</i>	
	Baby Frisée and Pear Salad	11
	<i>Candied Pecans, Red Onion, Maytag Blue Cheese</i>	
	Baby Arugula Salad	12
	<i>Red Onions, Roasted Pistachio, Shaved Pecorino, Dried Figs, Champagne-Dijon Vinaigrette</i>	

Entrées

Grilled Atlantic Salmon	24
<i>Roasted Butternut Squash Puree, Grilled Asparagus, Madeira Thyme Reduction</i>	
<i>* Chardonnay, J. Lohr, "Rivertstone", Monterey County, California 2008</i>	
Sesame Crusted Wasabi Tuna	28
<i>Steamed Japanese Rice and Ginger Emulsion</i>	
<i>* Torrontes, Michel Torino "Don David", Cafayate Valley, Argentina 2007</i>	
Roasted East Coast Halibut	28
<i>Sweet Corn Risotto, Sautéed Spinach, Orange Beurre Blanc</i>	
<i>* Viognier, Stags Leap, Napa Valley 2007</i>	
Pan Roasted Organic Chicken	22
<i>Mushroom Risotto, Lemon Essence, Haricots Verts</i>	
<i>* Merlot, Estancia, California 2007</i>	
Spaghetti Alle Vongole	20
<i>White Wine Poached Manilla Clams, Spinach, Pecorino, Cherry Tomato Garlic Sauce</i>	
<i>* Pinot Grigio, Santa Margherita, Italy 2009</i>	
Park South Burger	15
<i>Beefsteak Tomato, Mesclun Greens, Seasoned French Fries</i>	
<i>* Chianti Classico, Fattorie Melini "La Selvanella", Italy 2005</i>	
Espresso Rubbed Filet Mignon	35
<i>Roasted Garlic Mashed Potato, Wilted Spinach, Espresso Compound Butter</i>	
<i>* Cabernet Sauvignon, Clos Du Val, Napa Valley, California 2007</i>	
Surf and Turf	31
<i>Sesame Crusted Wasabi Tuna and Espresso Rubbed Filet Mignon</i>	
<i>* Chardonnay, St. Francis, Sonoma County, 2007</i>	
Crispy Long Island Duck Breast	25
<i>Parsnip Puree, Duck Confit, Pomegranate-Apple Cider Reduction</i>	
<i>* Cabernet Franc, Chinon, Marc Brédif, France 2007</i>	

The Black Duck

America's Most Notorious Rumrunner

Eldridge McGinnis design- 1927
Built at Casey's Boatyard New Bedford, Massachusetts.

Over a half a century ago, the rumrunner the **Black Duck** was a fed-dodging legend. During prohibition, the speedy "rummy" continually out-ran the Coast Guard, much to the delight of drinkers throughout New England. For over a decade, the *Black Duck* was a constant embarrassment to the authorities and was at the top of the "Coasties" wanted list.

With peace in Europe after World War I, a bizarre chapter in the story of Narragansett Bay began. It was to last 14 years, a period of unparalleled smuggling, piracy, murder, and lawlessness. New words were added to the American vocabulary, such as "hijacking," "speakeasy," "home brew," "rum-running," and "rum row." America's experiment with Prohibition strained the country's moral fiber and consolidated the operations of organized crime.

Initially, the Coast Guard was at a disadvantage to the 75-foot long, armor-plated, and low in profile rumrunners. Some had three big Liberty engines (World War I surplus) capable of attaining speeds of 40 to 50 miles an hour with 1,000 cases of liquor aboard. The motors could be muffled to a whisper, and devices were carried which emitted oily smoke when the rumrunners were closely pursued. Some had double bottoms and false bulkheads to create secret storage spaces for the pyramid-shaped sacks of liquor. But later, the Coast Guard began to use some of the Navy's destroyers to supplement its small fleet of cutters for open-sea patrol and augmented its small craft fleet with captured rumrunners. These, designed to outrun the patrol craft, were among the best chase boats available to the federal agents.

In December 1929, the *Black Duck*, skippered by Charles Travers, and its crew, finally ran out of luck. A patrol vessel commanded by Alex Cornell (a nautical version of Eliot Ness) spotted the rumrunner off of Newport, Rhode Island. Attempting to escape, the *Duck* zigged when it should have zagged and caught Coast Guard gunfire broadside, which killed three crew members. Cornell finally had his boat and 383 cases of contraband liquor as well. Subsequently, the public was enraged by the loss of life among their beloved bootleggers. Anti-Coast Guard riots grew so violent in Boston that the district commander had to be "spirited" out of town to avoid a lynching. In the words of Charles Travers, "everybody knew what we were doing. Hell, we used to moor the *Duck* in the slip next to the Coast Guard cutters during the day! We weren't exactly friends, but we all knew each other and the rule of the game were that the Coast Guard had to catch you with the alcohol on your boat."

Ironically, the captured *Black Duck* was refitted as a Coast Guard patrol vessel. Even worse, it was assigned to Alex Cornell who successfully chased down several rumrunners before prohibition ended in 1933. Occasionally, the legendary smuggler comes alive in the conversations of a few old-timers here at the bar.

Listen to them carefully and then raise a toast to the memory of the **Black Duck!**



Black Duck Pre Fixe Menu

1st Course

Soup or Salad

2nd Course

Pan Roasted Chicken

Fish of the Day

3rd Course

Chef's Dessert

\$38

Coffee or Tea included

Black Duck Sides

6

Mashed Potatoes

French Fries

Sauteed Spinach

Haricots Verts

Sweet Corn Risotto



Executive Chef

Hector Tice

Gratuity is added on to parties of six or more.

Every Thursday Night At 8:00



The Avengers

The Original British TV Cult Classic



Friday & Saturday Nights At 8:30

"Live Jazz"

Playing The Best "Bebop Jazz" In NYC



Every Sunday Night At 7:30



James Bond Film Series

Free Gourmet Popcorn With Movie