



FRUITS OF THE SEA

- Chilled Poached Shrimp with Horseradish Cocktail Sauce ~ 4 pc. 15.95
- Native Littlenecks on the Half Shell with Horseradish Cocktail Sauce ~ 1/2 doz. 13.95
- East Coast Oysters on the Half Shell with Mignonette Sauce ~ 1/2 doz. 15.95
- Jumbo Lump Crab; Phyllo Nest, Romaine, Radicchio Salad, Citrus Aioli ~ 14.95
- Chilled New England Shellfish Sampler with Lobster, Littlenecks, Shrimp and Oysters ~ 45.95
- Chilled New England Grand Sampler ~ 89.95

BEGINNERS

- Thick Cut Fried Cajun Onion Rings with Horseradish Cream Sauce ~ 8.95
- Lobster Fritters with Sweet Pepper Rémooulade ~ 14.95
- Crispy Calamari tossed with a Three Pepper Mint Relish ~ 13.25
- Bacon Wrapped Georges Bank Scallops; Macadamia Nuts, Mango Micro Green Salad ~ 14.25
- Prime Beef Satay; Prime Sirloin, Peanut Dipping Sauce, Napa Cabbage Salad ~ 12.95
- Stuffed Baby Portobello Mushrooms; Crab and Chorizo Stuffing ~ 12.95

SALADS

- Baby Greens; Spiced Walnuts, Goat Cheese, Cranberry Vinaigrette ~ 8.95
- Caesar Salad with House Caesar Dressing, Garlic Croutons and Shaved Grana Padano ~ 7.25
- The “Classic Wedge” Salad with Tomato, Bacon and Blue Cheese Dressing ~ 7.95
- 22’s Chopped Salad with Romaine, Bean Sprouts, Eggs, Tomato, Onion, Feta Cheese, Garbanzo Beans, Roasted Peppers and White Balsamic Vinaigrette ~ 9.95

SOUPS

- Crock of French Onion Soup Broiled with Swiss and Mozzarella Cheese ~ 6.95
- New England Clam Chowder ~ cup 5.95 bowl 7.95
- Soup Du Jour ~ cup 5.95 bowl 7.95

*Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.*

*An 18% gratuity will be added to parties of 8 or more.*



Our USDA Prime Beef is hand picked and aged a minimum of 14 days. Less than 1% of all beef in America is considered to be of the highest quality USDA Prime. Our Premium Hereford Center Cut Filets are hand selected and aged 21 days for premium flavor and texture. While there are lesser cuts and types of beef, we are committed to serving you, our valued guests, only the very best. Our chefs have developed partnerships with local fisherman and companies that have provided us with "top of the catch" selections from our local waters and beyond.

CLASSIC 22

- Prime Porterhouse ~ 24oz. 49.95
- Prime Delmonico ~ 18oz. 39.95
- Prime New York Sirloin ~ 14oz. 43.95
- Premium Hereford Center Cut Filet Mignon ~ 12oz. 39.95 8oz. 35.95
- Six Peppercorn Sirloin Steak Au Poivre ~ 14oz. 45.95
- Veal Rib Chop ~ 12oz. 36.95
- Duo of Colorado Lamb Chops ~ 39.95

22 BY SEA

- Grilled Scottish Salmon ~ 25.95
- Grilled Yellowfin Tuna Steak ~ 29.95
- Fresh Maine Lobsters 2 lb. and 3 lb. ~ Market Price per lb.
- Baked Stuffed Lobster with Seafood Stuffing ~ Add 12.95

*all steaks, chops and seafood are served with your choice of one of the following accompaniments*

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|-------------------------------|---------------------------|
| 22's Steak House Butter       | Hollandaise               |
| Great Hill Blue Cheese Butter | Sauce Béarnaise           |
| Lemon Parsley Butter          | Horseradish Cream         |
| Napa Red Wine Demi-Glace      | Bacon Caramelized Shallot |

22 SPECIALTY PLATES

- Grilled Filet Mignon over Roasted Shallot Mashed Potatoes with Wild Mushroom Demi-Glace and Whipped Great Hill Blue Cheese ~ 43.95
- 1/2 Roasted Duck; Sweet Potato Gratin, Sautéed Arugula, Blackberry Sauce ~ 24.95
- Stuffed Native Sole; Crab Stuffing, Sautéed Spinach, Lemon Beurre Blanc ~ 23.95
- Grilled Pork Chops; Blue Cheese, Walnut Bread Pudding, Cherry Thyme Au Jus ~ 21.95
- Sesame Crusted Yellowfin Tuna; Vegetable Stir Fry, Vermicelli Noodles, Orange Ginger Glaze ~ 28.95

ACCESSORIES

- Yukon Gold Mashed Potatoes ~ sm. 4.95 lg. 7.95
- Giant Baked Potatoes ~ Sweet or Russet 6.75
- Fresh Sautéed Spinach with Olive Oil and Toasted Garlic ~ sm. 5.75 lg.7.95
- Thick Cut Cajun Onion Rings with Horseradish Cream ~ 8.95
- 22's Lyonnaise Potatoes with Balsamic, Bacon, Caramelized Shallots and Onions ~ sm. 5.25 lg. 7.25
- Truffled Mac 'n Cheese ~ sm. 6.95 lg. 9.95
- Grilled Asparagus with Hollandaise Sauce ~ 8.95
- Pan-Roasted Wild Mushrooms with Hint of Garlic and Sherry ~ 9.95