



BEGINNERS

- 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
- Chilled Poached Shrimp** with Horseradish Cocktail Sauce ~ 4 pc. 15.95
- Crispy Calamari** tossed with a Three Pepper Mint Relish ~ 13.25
- Sirloin Thai Satay**; Kaffir Lime, Cashew Dipping Sauce, Bok Choy “Kim Chee” ~ 12.95

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

SALADS

- 22’s Chopped Salad**; Romaine, Hearts of Palm, Eggs, Tomato, Onion, Feta Cheese, Garbanzo Beans, Roasted Peppers and White Balsamic Vinaigrette ~ 9.95
- Caesar Salad**; House Caesar Dressing, Garlic Croutons and Shaved Grana Padano ~ 7.25
- Local Arugula**; Vidalia Onion, Roasted Tomato Vinaigrette, Toasted Pecans, Grana Padano ~ 7.95
- Local Baby Greens**; Toasted Pine Nuts, Camembert Cheese, Grape Tomatoes, Red Wine Vinaigrette ~ 8.95
- Endive Salad**; Friséé, Red Endive, Gorgonzola, Brazil Nut, Spring Onion, Banyuls Vinaigrette ~ 8.95
- Salad Additions: with Chicken ~ add 4.95 with Shrimp ~ add 10.95*

SANDWICHES

- ALL SANDWICHES ARE SERVED WITH COLE SLAW & FRENCH FRIES
- Open Faced Rib Eye Sandwich**; Local Arugula, Horseradish Cream, Fried Oyster Mushrooms ~16.95
  - French Dip**; Shaved Prime Rib, Cheddar Cheese, Grilled Ciabatta Roll, Beef au Jus ~ 12.95
  - 22B Burger**; Applewood Smoked Bacon, Cheddar Cheese, Guacamole ~ 9.95
  - Prime Sirloin Burger**; Fontina Cheese, Caramelized Onion, Garlic Aioli, Brioche Bun ~ 14.95
  - Grilled Chicken Salad**; Roasted Tomato Pesto, Focaccia, Fresh Mozzarella, Mixed Greens ~ 12.95
  - Roasted Turkey Sandwich**; Leaf Lettuce, Tomato Jam, Hickory Smoked Bacon, Whole Wheat Bread ~ 9.95
  - Grilled Tomato and Cheese**; Tomato, Smoked Mozzarella, Fresh Basil, Baby Arugula, Roasted Garlic Ciabatta ~ 9.95
  - Fish Wrap**; Pan-Roasted Cod, Leaf Lettuce, Tomatoes, Siracha Mayonnaise, Micro Onion ~ 12.95
  - Lobster Salad Roll**; Truffle Local Greens, Soft Roll ~ 18.95

ENTREES

- Seared Scallop**; Lobster Chive Risotto, Corn Siobse ~ 17.95
- Pan Roasted Halibut**; Ratatouille, Basil Oil ~ 16.95
- Wild Mussels**; Garlic, Shallots, Heavy Cream, White Wine ~ 12.95

SIDES

- Mashed Potatoes** ~ 4.95
- French Fries** ~ 3.95
- Grilled Asparagus with Hollandaise Sauce** ~ 7.95

BRUNCH MENU

- ALL BREAKFAST ITEMS ARE SERVED WITH POTATO HASH BROWNS
- Steak & Eggs**; 10oz Ribeye Steak, Two Eggs, Toasted Pullman ~ 17.95
  - Nice & Easy**; Two Eggs Your Way, Applewood Smoked Bacon, Toasted Pullman ~ 6.95
  - 22 Bowen’s Omelet**; Asparagus, Tomatoes, Cheddar Cheese ~ 8.95
  - “Classic” Eggs Benedict**; Toasted English Muffin, Canadian Bacon, Poached Egg and Hollandaise ~ 14.95

Our USDA Prime Beef is hand picked and aged a minimum of 21 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.

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.