



BEGINNERS

- Native Littlenecks** on the Half Shell with Horseradish Cocktail Sauce ~ 1/2 doz. 13.95
- Local 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
- Grilled Steak Kebabs**, Vine Ripened Tomato, Sweet Onion, Mozzarella Cheese, Steak House Marinade ~ 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 Baby Greens**; Pickled Shallots, Roasted Grape Tomatoes, Pumpkin Bread Croutons, Ginger Honey Vinaigrette~ 8.95
- Salad Additions: with Chicken ~ add 4.95 with Shrimp ~ add 10.95 with Steak Tips ~ add 11.95*

SANDWICHES

- ALL SANDWICHES ARE SERVED WITH COLE SLAW & FRENCH FRIES
- Open-Faced Rib Eye Sandwich**; Horseradish Aioli, Fried Onion Straws ~ 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**; Black Truffle, Lettuce, Tomato, Sweet Onion, Camembert Cheese, Brioche Bun ~ 15.95
- House Roasted Open-Faced Turkey Sandwich**; Classic Bread Stuffing, Fresh Cranberry Sauce, Country Bread ~ 9.95
- Fish Wrap**; Fried Fish Cake, Hummus, Tahini, Lettuce, Tomato, Lavash Bread ~ 12.95
- Lobster Salad Duo**; Local Greens on Soft Rolls ~ 18.95

ENTREES

- Narragansett Beer Battered Fish & Chips**; Lemon Caper Rémoulade~ 16.95
- Pan-Seared Sea Scallops**; Sweet Corn Basil Coulis, Fried Risotto Cake ~ 16.95
- Pan-Roasted Littlenecks**; Pancetta, Chipotle Corn "Chowder" ~ 15.95
- Items from our Classic 22 selection of steaks and chops are available in addition. Please ask your server.*

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.