



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

Local Oysters on the Half Shell with Chive & Apple Cider Mignonette ~ 1/2 doz. 15.95

Chilled New England Shellfish Sampler with Lobster, Littlenecks, Shrimp and Oysters ~ 45.95 Grand Sampler ~ 89.95

STARTERS

Thick Cut Fried Cajun Onion Rings with Horseradish Cream Sauce ~ 8.95

Crispy Calamari tossed with a Three Pepper Mint Relish ~ 13.25

Bacon Wrapped Georges Bank Scallops; Dried Cranberries, Maple Walnut Vinaigrette ~ 14.25

Thai Prime Sirloin Tostadas; Sweet Chili Lime Slaw, Pineapple Hoisin, Cilantro ~ 12.95

Stuffed Baby Portabella Mushrooms; Prime Sirloin, Caramelized Onion, Great Hill Blue Cheese ~ 12.95

Lobster Fritters with Sweet Pepper Rémoulade ~ 14.95

Crab, Spinach & Artichoke Dip; Fried Lavash Crackers ~ 11.95

SALADS

Local Baby Greens; Pickled Shallots, Roasted Grape Tomatoes, Ginger Honey Vinaigrette ~ 8.95

Baby Spinach Salad; Chopped Egg, Bacon, Red Onion Black Pepper Sherry Vinaigrette ~ 8.95

Caesar Salad with House Caesar Dressing, Garlic Croutons, Shaved Parmesan Cheese ~ 7.95

The "Wedge" Salad with Tomato, Bacon and Blue Cheese Dressing ~ 7.95

22's Chopped Salad with Romaine, Hearts of Palm, 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

PRIME RIB NIGHT
Join us Wednesday evenings
for our Prime Rib menu.

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Choice Of:
New England Clam Chowder
Soup du Jour
Local Baby Greens Salad
Baby Spinach Salad

Prime Rib Choices:
16 oz 32.95 | 20 oz 37.95

Served with Mashed Potatoes,
au jus, Horseradish Cream

Dessert:
Vanilla Bean Crème Brûlée
or
Chocolate Fudge Brownie

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DINNER FOR 2

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Join us each Friday for our
dinner for two menu.

Enjoy 3 courses each, plus a
bottle of Beringer wine for
\$65.22

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 Porterhouse ~ 16oz. 34.95

22 BY SEA

- Grilled Atlantic Salmon ~ 24.95
- Grilled Yellowfin Tuna Steak ~ 29.95
- Fish of The Moment ~ Market Price
- 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 | Napa Red Wine Demi-glace |
| Great Hill Blue Cheese Butter | Sauce Béarnaise | Horseradish Cream |
| Lemon Parsley Butter | | Green Peppercorn Mustard |

22 SPECIALTY PLATES

- Grilled Filet Mignon over Roasted Shallot Mashed Potatoes with Wild Mushroom Demi-Glace and Whipped Great Hill Blue Cheese ~ 43.95
- Baked Cod with Herbed Parmesan Crumbs, Vermicelli Rice Pilaf, Toasted Pine Nuts, Tomato Confit, Lemon Caper Buerre Blanc ~ 22.95
- Rack Of Lamb; Butternut Squash Goat Cheese Risotto, Port Demi-glace ~ 39.95
- Coriander Crusted Yellowfin Tuna; Grilled Baby Fennel, Red Bliss Potato, Chorizo, Warm Citrus Vinaigrette ~ 24.95
- Grilled Pork Tenderloin, Apricot Sausage Stuffing, Rosemary Jus ~ 21.95

ACCESSORIES

- Yukon Gold Mashed Potatoes ~ sm. 4.95 lg. 7.95
- Giant Baked Potatoes; Sweet or Russet ~ 6.75
- Wedge Cut Steak Fries ~ 5.95
- Sautéed or Creamed Fresh Spinach ~ sm. 5.75 lg. 7.95
- Thick Cut Cajun Onion Rings with Horseradish Cream ~ 8.95
- 22's Lyonnaise Potatoes with 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

SEASONAL 3-COURSE MENU

Sunday - Thursday
\$19.95 per person

choice of one from each of the following:

FIRST COURSE

- House Baby Green Salad; Pickled Shallots, Roasted Grape Tomatoes, Pumpkin Bread Croutons, Ginger Honey Vinaigrette
- New England Clam Chowder
- Soup Du Jour

Baby Spinach Salad; Chopped Egg, Bacon, Red Onion, Black Pepper Sherry Vinaigrette

SECOND COURSE

- Baked Rigatoni Bolognese; Rigatoni Pasta, Bolognese Sauce, Mozzarella Cheese, Garlic Bread
- Pineapple Hoison Glazed Salmon; Pan Fried Vegetable Lo Mein, Fried Wonton
- Sirloin Steak Tips; Pine Nut Rice Pilaf, Spiced Rum Demi-glace
- Fish 'n Chips; Narragansett Beer Batter, French Fries, Lemon Caper Rémoulade
- Steak Frites; 10 oz. Ribeye, Steak Fries, Cajun Onions, Horseradish Cream

THIRD COURSE

- Brownie Sundae; Chocolate Fudge Brownie, Vanilla Bean Gelato, Caramel Sauce
- Vanilla Bean Crème Brûlée