



FRUITS OF THE SEA

Chilled Poached Shrimp with Horseradish Cocktail Sauce ~ each 4.00

Native Littlenecks on the Half Shell with Horseradish Cocktail Sauce ~ each 1.95

Local Oysters on the Half Shell with Pink Peppercorn-Chive Mignonette ~ each 2.75

Jumbo Lump Crab Cocktail; Lavash Chips, Rocket Greens, Pickled Sweet Pepper, Smoked Tomato Oil ~ 13.95

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

STARTERS

Crispy Calamari; Three Pepper Mint Relish ~ 13.25

Bacon Wrapped Scallop alla Caprese; Seasonal Local Fresh Tomatoes, Smoked Mozzarella, Basil Oil, Balsamic Vinegar ~ 14.25

Seared-Chilled Ahi Tuna; Grilled Flat Bread, Rocket Greens, Hoisin, Wasabi Crema, Fried Wonton ~ 12.95*

Country Fried Filet Steak Tip; Corn Fried Local Tomato, Buttermilk Ranch Dip ~ 12.95

Steak House Maki Roll; Seared Sirloin, Carrot, Scallion, Cream Cheese, Sushi Rice ~ 12.95

Buffalo Crab Cake; Fresh Lump Crab, Chopped Celery Red Onion Salsa, Meyer Lemon Blue Cheese Dressing ~ 13.95*

SALADS

Baby Greens; Local Organic when available, Toasted Pepitas, Sprouts, Grape Tomatoes, Sage Focaccia Croutons, White Balsamic-Aquidneck Honey Vinaigrette ~ 8.95

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

Caesar Salad with House Caesar Dressing, Garlic Croutons, Shaved Grana Padano 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, Narragansett 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, will 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.

Newport Restaurant Group is an Employee Owned Company. We support local farmers and fishermen, especially those who use sustainable practices. Local and organic ingredients are used whenever possible.



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. 52.95*
- Prime Delmonico ~ 18oz. 42.95*
- Prime New York Sirloin ~ 14oz. 45.95*
- Premium Hereford Center Cut Filet Mignon ~ 12oz. 42.95 8oz. 37.95*
- Six Peppercorn Sirloin Steak au Poivre ~ 14oz. 47.95*
- Veal Rib Chop ~ 16oz. 36.95*

22 BY SEA

- Grilled Atlantic Salmon ~ 26.95*
- 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 | Bleu Cheese Butter | Southern Comfort Demi-Glace |
| Lemon Parsley Butter | Sauce Béarnaise | Horseradish Cream | Steakhouse Teriyaki Butter | |

22 SPECIALTY PLATES

- Grilled Filet Mignon; Roasted Shallot Mashed Potatoes, Wild Mushroom Demi-Glace and Whipped Great Hill Bleu Cheese ~ 43.95*
- Cod Provençal; Littlenecks, Garlic, Tomatoes, White Wine, Extra Virgin Olive Oil ~ 24.95
- Baffoni Farms Half Roasted Chicken; Overnight Marinade, Basil and Parmesan Rolled Grilled Corn on the Cobb, Roasted Potato Salad ~ 24.95
- Grilled Yellowfin Tuna; Sweet Red Chili Glaze, Pan Fried Singapore Noodles, Fried Lotus Chips ~ 26.95
- Chimichurri Marinated Filet Medallion Kabobs; Red Onion, Peppers, Potato, Red Chili, Pineapple Slaw ~ 28.95
- Honey Barbecue Pork Loin; Cilantro Mashed Potatoes, Honey Barbecue Demi-Glace, Gorgonzola Cornbread Muffin, Broiled Tomatoes ~ 24.95

ACCESSORIES

- Yukon Gold Mashed Potatoes ~ sm. 5.95 lg. 7.95
- Jumbo Russet Baked Potato ~ 5.95
- Sautéed or Creamed Fresh Spinach ~ sm. 5.75 lg. 7.95
- Thick Cut Cajun Onion Rings, Horseradish Cream ~ 8.95
- 22's Lyonnaise Potatoes, Bacon, Caramelized Shallots and Onions ~ sm. 5.25 lg. 7.25
- Truffled Mac 'n Cheese ~ sm. 6.95 lg. 9.95
- Truffled Lobster Mac 'n Cheese ~ sm. 9.95 lg. 15.95
- Grilled Asparagus, Roasted Red Pepper, Tarragon Butter ~ 8.95
- Pan-Roasted Wild Mushrooms, Hint of Garlic and Sherry ~ 9.95
- Fire Roasted Corn off the Cobb; Roasted Red Pepper, Roasted Garlic, Bleu Cheese Butter ~ 8.95
- Baked Mashed Potato Au Gratin; Bacon, Sour Cream, Chives, Cheddar Cheese ~ 8.95