



2 for \$22

Classic French Dip; 1/2 French Dip Sandwich, Melted Cheese, Side of Au Jus, Cup of French Onion Soup

RI Fish Tacos; Two Local Broiled Fish Tacos, Creamy Cole Slaw, Tomato Cucumber Salsa, Mole Crema, Cup of Chowder

Grilled Cheese Sliders & Tomato Soup; Cheddar, Swiss, Basil Pesto, Cup of Tomato Soup

Chef's Choice of Soup & Sandwich

BEGINNERS

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

Local Oysters on the Half Shell; Mignonette Sauce ~ each 2.75*

Chilled Poached Shrimp; Cocktail Sauce ~ each 4.00*

Crispy Calamari; Three Pepper Mint Relish ~ 13.25*

Yellowfin Tuna Tartare; Edamame Wakame Salad, Wasabi Crisps ~ 12.95*

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

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, Narragansett Feta Cheese, Garbanzo Beans, Roasted Peppers, White Balsamic Vinaigrette ~ 9.95

Caesar Salad; House Caesar Dressing, Garlic Croutons, Shaved Grana Padano ~ 7.95

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

Salad Additions: with Lime-Garlic Marinated Chicken Breast ~ add 4.95 with Salmon ~ add 9.95*
with Grilled Mexican White Shrimp ~ add 10.95 with Tuna ~ add 12.95*
with Lobster Salad ~ add 16.95*

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES AND PICKLE

French Dip; Shaved Roasted Beef, Cheddar Cheese, Batista Torpedo Roll, Beef au Jus ~ 12.95

22B Burger; Shredded Lettuce, Guacamole, Cheddar, Applewood Smoked Bacon ~ 9.95*

Portside Burger; Shredded Lettuce, Tomato, Onion, Sliced Pickles, Bacon, Chipotle Whipped Brie, Sweet Roll ~ 11.95*

Chicken Sandwich; Toasted Cumin Marinade, Lettuce, Jalepeño Tomato Jam, Texas Toast ~ 8.95

Lobster Salad Duo; Local Greens, Soft Rolls ~ 18.95

Blackened Salmon Sandwich; Shredded Lettuce, Tomato, Cucumber Dill Aioli, Sweet Roll ~12.95*

ENTREES

Narragansett Beer Battered Fish & Chips; Cornichon Remoulade, Creamy Cole Slaw ~ 16.95

Steamed 1^{1/4} lb lobster; Drawn Butter, French Fries ~ Market Price*

Fish Taco Plate; Local Broiled Fish, Creamy Cole Slaw, Tomato Cucumber Salsa, Mole Crema ~13.95

Swedish Meatballs; Prime Sirloin Meatballs, Aromatic Gravy, Egg Noodles, Grilled Vienna ~ 12.95

Items from our Classic 22 selection of steaks, chops and sides are available in addition.
Please ask your server.

*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.

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.

Culinary Team: Jay Bourassa, Brian Ruffner, CB Barrett