

CHILLED TASTES

Chilled Shrimp 4.

Littleneck Clams* 2.

Lobster Cocktail 25.

Oysters* 3.

Chilled New England Shellfish Sampler*

Lobster, Littlenecks, Shrimp & Oysters 50. | 99.

accompaniments:

22B cocktail sauce | fresh horseradish | mignonette

Bubbles & Oysters

*four market oysters, hackleback caviar, lemon-chive crème fraîche,
1/2 bottle Ruinart Rosé Champagne 85.*

CHEF'S TASTING MENU

\$40 per person plus tax & gratuity
pairings \$26

Available Sunday-Thursday

FIRST COURSE

choice of

Conch Fritters
spicy remoulade 12.

Coconut Shrimp
mango, sriracha aioli 14.

Dry Riesling, Trefethen Family Winery
Napa Valley, California

SECOND COURSE

choice of

Jerk Half Chicken
rice, pigeon peas, tostones, mojo 25.

Grenache, Syrah, Mourvedre, Cinsault
Betz Family Winery, 'Bésoleil'
Yakima Valley, Washington State

Blackened Redfish
root vegetable hash, papaya salsa 26.

Witbier, Allagash
Portland, Maine

DESSERT

Glazed Rum Cake
candied fruit, fried plantain 8.

Rum Punch

BEGINNINGS

Filet Tartare*

shallot, pickle, caper, root vegetable chip, mustard vinaigrette 18.

Pork Belly & Lentils*

five minute egg, crispy skin 14.

Crispy Calamari

three-pepper mint relish, lemon 14.

Toasted Ricotta Gnocchi

winter squashes, kale, parmesan, roasted pine nut 16.

Charcuterie & Cheese Board

*camembert, roquefort, cave aged cheddar,
duck rilette, Daniele soppressata, sourdough bread 20.*

Yellowfin Tuna*

*rare yellowfin tuna, shaved fennel, blood orange, radish,
scallions, fresno chile 16.*

Bone Marrow

pickled onion and chervil salad, grilled bread 12.

SOUP & SALAD

22B Clam Chowder

potato, bacon, light cream, dill 9.

French Onion Soup

gratinéed with gruyère 9.

Harvest Vegetables

*roasted carrot and beet, sprouts, kabocha squash, toasted
barley, cumin whipped yogurt, maple-walnut vinaigrette 12.*

Burrata & Baby Kale Salad

*orange, pomegranate seeds, radish, butternut squash,
toasted pumpkin seeds, pomegranate vinaigrette 16.*

Field Greens

*cucumber, carrot, tomato, red onion, radish, red wine
vinaigrette 8.*

Caesar Salad

white anchovy, garlic crouton, parmesan 9.

The Wedge

22 BOWEN'S GRILLE*
presented a la carte

All of our meats and seafood are thoughtfully sourced, hand-selected and aged to perfection from the best programs available such as USDA Prime and sustainable farms.

Prime New York Sirloin 14 oz. 45.
Premium Center-Cut Filet 10oz. 44.
Prime Grass Fed Rib Eye 14oz. 44.
Prime Bone in Delmonico 18oz. 47.

Prime Porterhouse 24oz. 54.

Pork Tomahawk 16oz. 32.

Rack of Lamb 16oz. 36.

Atlantic Salmon 8oz. 26.
Yellowfin Tuna 8oz. 28.
Karen Elizabeth Scallops (6) 32.

————— IN ADDITION —————

Bone Marrow 10.
Butter Poached Native Lobster Tail 19.
Grilled Gulf Shrimp (4) 14.
Seared Karen Elizabeth Scallops (3) 15.

All steaks and chops are served with your choice of one of the following accompaniments:
béarnaise | blue cheese butter | bordelaise | 22B "steakhouse" | horseradish cream
porcini-shallot butter | hollandaise | cognac cream | lemon vinaigrette | mint pesto | au poivre

SIDES & TRIMMINGS

Brussels Sprouts 8. <i>shallots and bacon</i>	RI Mushroom Fricassee 10.	Truffle Mac & Cheese 16. <i>add lobster 8.</i>	Hand-Cut Truffle-Herb- Parmesan Frites 8.
Roasted Cauliflower 8. <i>roasted red pepper, parmesan-herb breadcrumbs</i>	Baked Potato 7. <i>rosemary sea salt, bacon crème fraîche</i>	Creamed Spinach 8.	Roasted Butternut Squash 8. <i>cranberry, spiced and toasted walnut</i>
	loaded: <i>sour cream, bacon, chive, cheddar add 4.</i>	22B Mashed Potato 8.	

SPECIALTIES

Duck Cassoulet
white beans, bacon, sausage, duck leg 28.

Roasted Chicken
mashed potato, roasted butternut squash, walnuts. cranberry jus 25.

Pork Tomahawk*
*cider brine, sweet potato wedges,
roasted brussels sprouts, bacon, cider gastrique 34.*

Steak Frites*
club-cut sirloin, hand-cut truffle-parmesan frites, garlic aioli, blue cheese butter 32.

22B Filet Mignon*
pommes purée, haricot vert, mushroom bordelaise, whipped blue cheese 46.

Herb Crusted Salmon
confit leek, purple potato, spinach, lemon-mustard vinaigrette 28.

Karen Elizabeth Scallops*
*roasted cauliflower, baby kale, quinoa,
parsnip purée, parsnip chip 36.*

Steamed Maine Lobster: 2 or 3 lb.
steamed or broiled | baked stuffed add 12.95 - choice of side, clarified butter MP.

* 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.