



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
- East Coast Oysters on the Half Shell with Grilled Watermelon Mignonette ~ 1/2 doz. 15.95
- Jumbo Lump Crab; Tomato and Avocado Salad, Roasted Poblano Pepper Aioli, Masa Hariana Crisps ~ 14.95
- Chilled New England Shellfish Sampler with Lobster, Littlenecks, Shrimp and Oysters ~ 45.95
- Chilled New England Grand Sampler ~ 89.95

BEGINNERS

- 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; Grilled Pineapple, Brazil nut and Micro Green ~ 14.25
- Sirloin Thai Satay; Kaffir Lime, Cashew Dipping Sauce, Bok Choy “Kim Chee” ~ 12.95
- Stuffed Baby Portobello Mushrooms; House Made Pork Sausage, Spinach, Fontina ~ 12.95
- Lobster Fritters with Sweet Pepper Rémooulade ~ 14.95

SALADS

- Local Baby Greens; Toasted Pine Nuts, Camembert Cheese, Grape Tomatoes, Red Wine Vinaigrette ~ 8.95
- Endive Salad; Friseé, Red Endive, Gorgonzola, Brazil Nut, Spring Onion, Banyuls Vinaigrette ~ 8.95
- Caesar Salad with House Caesar Dressing, Garlic Croutons and Shaved Grana Padano ~ 7.25
- 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

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
- Heritage Pork Tenderloin ~ 24.95
- Veal Porterhouse ~ 16oz. 34.95

22 BY SEA

- Grilled Atlantic Salmon ~ 24.95
- Grilled Yellowfin Tuna Steak ~ 29.95
- Fresh Maine Lobsters 2 lb. and 3 lb. ~ Market Price per lb.
- Baked Stuffed Lobster with Seafood Stuffing ~ Add 12.95
- Grilled West Coast Halibut ~ 28.95

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 | Classic Gremolata |
| Great Hill Blue Cheese Butter | Sauce Béarnaise | Napa Red Wine Demi-Glace |
| Lemon Parsley Butter | Classic Tapenade | Horseradish Cream |

22 SPECIALTY PLATES

- Grilled Filet Mignon over Roasted Shallot Mashed Potatoes with Wild Mushroom Demi-Glace and Whipped Great Hill Blue Cheese ~ 43.95
- Seared Scallops; Lobster Spring Garlic Risotto, Corn Soubise, Micro Arugula ~ 28.95
- Rack of Lamb; Farro-Barley Salad, Baby Carrot, Cucumber-Yogurt Sauce, Mint Pistou ~ 39.95
- Masago Crusted Tuna; Miso Ginger Rice, Bok Choy, Lemon Grass Crème Fraîche, Yuzu Cilantro Marmalade ~ 28.95
- Roasted Statler Chicken Breast; Spring Vegetable Hash; Fingerling Potatoes, Pecan Butter ~ 22.95

ACCESSORIES

- Yukon Gold Mashed Potatoes ~ sm. 4.95 lg. 7.95
- Giant Baked Potatoes ~ Sweet or Russet 6.75
- 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