



BEGINNERS

- Native Littlenecks** on the Half Shell with Horseradish Cocktail Sauce ~ 1/2 doz. 13.95\*
- Local Oysters on the Half Shell** with Mignonette Sauce ~ 1/2 doz. 15.95\*
- Chilled Poached Shrimp** and Cocktail Sauce ~ 4 pc. 15.95\*
- Crispy Calamari** Tossed with a Three Pepper Mint Relish ~ 13.25\*
- Seared-Chilled Ahi Tuna** Grilled Flat Bread, Rocket Greens, Hoisin, Wasabi Crema, Fried Wonton ~ 12.95\*
- Buffalo Crab Cake** Fresh Lump Crab, Chopped Celery Red Onion Salsa, Meyer 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 Grilled Tenderloin Medallions ~ add 14.95\* with Lobster Salad ~ add 16.95\*

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES AND PICKLE

SANDWICHES

- Grilled Sirloin Tip Sandwich;** Cherry Peppers, Garlic Butter, Swiss Cheese, Onions, Torpedo Roll ~ 16.95
- French Dip;** Shaved Roast Beef, Cheddar Cheese, Batista Torpedo Roll, Beef au Jus ~ 12.95\*
- 22B Burger;** Applewood Smoked Bacon, Cheddar Cheese, Roasted Tomato Onion Guacamole ~ 9.95\*
- Cannonball Barbeque Chicken Salad;** Toasted Torpedo Roll, Lettuce, Old Bay Potato Chips ~ 10.95
- Blackened Salmon Sandwich;** Shredded Lettuce, Tomato, Cucumber Dill Aioli, Sweet Roll ~ 12.95\*
- Chef EZ's Lobster Grilled Cheese;** Brioche Bread, Brie Cheese, Local Vine Ripened Tomatoes, Tarragon Mayo, Housemade Old Bay Potato Chips ~ 19.95
- Lobster Salad Duo;** Local Greens on Duo of Soft Rolls ~ 18.95
- 22 Bowen's Clamzilla;** Fresh Fried Clam Strips, Roasted Red and Cherry Pepper Tartar, Chopped Pickles and Onions on Buttered Torpedo Roll, Old Bay Potato Chips ~ 16.95

ENTREES

- Narragansett Beer Battered Fish & Chips;** Lemon Caper Rémoulade, Creamy Cole Slaw ~ 16.95
- Grilled Sirloin Tips;** Mashed Potato, Caramelized Onion, Mushroom Demi Glace, Whipped Bleu Cheese ~ 18.95\*
- Steamed 11/4 lb lobster;** Drawn Butter, French Fries ~ Market Price\*
- Fish Taco Plate;** Local Broiled Fish, Creamy Cole Slaw, Tomato Cucumber Salsa, Mole Crema ~ 13.95

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

Our USDA Prime Beef is hand picked and aged a minimum of 21 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.

\*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.

Jay Bourassa, Brian Ruffner, John Sheehy