

GREAT BEGINNINGS

Calamari Fries

Traditional Hot Pepper Rings & Garlic Butter. 11.

Bacon Buffalo Mac & Cheese

Manchego Cheese, Parmesan Cheese Sauce. 11.

Chicken Chili Nachos

Cheddar Cheese, Diced Tomatoes, Shredded Romaine Lettuce, Guacamole, Tri Colored Tortilla Chips. 11.

Irish Nachos

House Potato Chips, Beef Short Rib, Cheddar, Scallions. 13.

Pan Fried Fresh Mozzarella

Fresh Herbed Crumbs, Roasted Tomato Sauce. 9.

Meyer Lemon Hummus

Spicy Cajun Pita Chips. 9.

Potato & Red Quinoa Tater Tots

Mashed Potato, Cheddar Cheese, Signature Dipping Sauce. 9.



SANDWICHES

Choice of breads include sesame roll, torpedo roll, or wrap. All sandwiches served with your choice of french fries, house salad, garlic parmesan potato chips or coleslaw.

Grilled Turkey Breast B.L.T.

Bacon, Swiss Cheese, Lettuce, Tomato, Mayo. 11.

Italian Grinder

Salami, Capicola, Ham, Prosciutto, Provolone, Lettuce, Tomato, Peppadew Relish. (Ciabatta Bread) 11.

Cajun Swordfish Tacos (3)

Grilled Corn Tortillas, Pico de Gallo, Chiffonade Romaine, Lime. 13.

Chicken Parmesan

Breaded Cutlet, Marinara Sauce, Mozzarella Cheese. 12.

Meatball Parmesan

Homemade, Marinara Sauce, Mozzarella Cheese. 10.

Veal Parmesan

Breaded Cutlet, Marinara Sauce, Mozzarella Cheese. 11.

French Dip*

Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus. (Torpedo Roll) 14.

Steak Bomb

Shaved Steak, Sautéed Onions, Mushrooms, Peppers, American Cheese. 13.

BURGERS

Bacon Cheese Burger *

Half Pound USDA Angus Beef Patty, Double Smoked Bacon, Cheddar Cheese. (Sesame Roll) 13.

The Classic *

Half Pound USDA Angus Beef Patty, Lettuce, Tomato. (Sesame Roll) 12.

Bistro Burger *

Half Pound USDA Angus Beef Patty, Sautéed Peppers, Onion, Mushrooms, American Cheese. (Sesame Roll) 13.

2am Burger *

Half Pound USDA Angus Beef Patty, Pork Belly, Fried Egg, Cheddar Cheese. (Sesame Roll) 14.

All burgers are served with your choice of french fries, house salad, garlic parmesan potato chips or cole slaw

* Items that are raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

GRILLED CHEESE TRAPS

The Trap's version of the pub panini with our own freshly baked focaccia bread & grilled to a golden brown. Served with your choice of french fries, house salad, garlic parmesan potato chips or cole slaw.

Short Rib

Braised, Caramelized Onion, Fontina Cheese, Horseradish Aioli. 12.

Green Apple, Prosciutto & Fig

Grilled Green Apple, Fig Spread, Prosciutto di Parma, Fontina Cheese, Balsamic Reduction. 11.

Portabello Gorgonzola

Roasted Peppers, Spinach, Caramelized Onions, Truffle Mushroom Aioli. 12.

LATE NIGHT PUB MENU AVAILABLE UNTIL 12:00 AM 7 DAYS A WEEK

Add - 6 oz. Grilled Chicken 5.00, 6 oz. Cajun Chicken 5.00, 6 oz. Steak 14.00, 6 oz. Salmon 8.00, Shrimp 3.25 each, 6 oz. Short Rib 6.00, 4 oz. Tuna Steak 6.00

Boston Bibb B.L.T. Smoked Bacon, Grape Tomato, Avocado, Lemon Aioli. 13.

Butternut Squash Pappardelle (GF - ask your server) Baby Arugula, Yellow Jasmine Rice, Gorgonzola Cheese, Candied Pecans, Focaccia Croutons, Apple Vinaigrette. 12.

Taco Salad Iceberg Lettuce, Crispy Tortilla, Avocado, SafeHouse Pico de Gallo, Goya Cilantro Dressing. 12.

Green Apple & Pecan (GF) Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette. 13.

Artisan Romaine Caesar (GF - ask your server)

Baby Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Caesar Dressing. 11.

SOUP

Italian Wedding - Household Favorite - Bowl 5.

Soup of the Day - Chef's Choice - Bowl 7.

(Also Available by the gallon & half gallon to take home family style)

WINGS & TENDERS

A full pound of our Award Winning Jumbo Wings or 5 Boneless Chicken Tenderloins with fresh celery sticks & your choice of one of our famous sauces. 10.

Simply Naked - Deep Fried, Served How You Were Born

Buffalo - Tossed in our Own Homemade Spicy Sauce

Teriyaki - Topped with a Sweet Asian Teriyaki Glaze

Bar-B-Que - Tossed in a Southern Style Sauce

Garlic Parm - Parmesan Cheese with Homemade Garlic Butter

Buffa-Q - A Combination Of Our Homemade Buffalo Sauce with a Southern Flare

Buffa-Yaki - Where New York Meets Asia.

CATCH 22

quite the predicament, where objective 1 cannot be obtained without the completion of objective 2, which cannot be obtained without objective 1, because of a set of often incoherent rules or laws .

GRILLED PIZZA

The Trap always offers your favorite basic pizzas. Please ask your server for details. Our dough is made fresh in house daily.

Steak Bomb

Shaved Steak, Sautéed Onions, Mushrooms, Peppers, Mozzarella Cheese. 14.

Prosciutto & Arugula

Prosciutto di Parma, Fontina, Arugula, Red Onion, Cherry Tomatoes, Goat Cheese, Balsamic Reduction. 13.

Mexican

Guacamole Spread, SafeHouse Pico de Gallo, Cheddar Cheese. 12.

BBQ Chicken

BBQ Sauce, Caramelized Onions, Scallions, Mozzarella Cheese, Cheddar Cheese. 12.



Brew Pub & Grill

The Trap requires a \$20 minimum on all credit card transactions. All major credit cards accepted.



Brew Pub & Grill

THE TRAP
195 Old Forge Rd, East Greenwich, RI
(401) 884-3810
info@themartuccigroup.com • TheTrapRI.com



Visit us at themartuccigroup.com for our family of businesses.

The Trap requires a \$20 minimum on all credit card transactions.
All major credit cards accepted.

Free Wifi (See bartender for password). Another great reason to stay with us for lunch meetings, watching the game with friends or pass the time away.

Phone Charging Stations are located in the waiting area, on the face of the bar and throughout the rest of the bar area (on the face of the banquette seating). So relax, stay connected and get trapped with us for a while.

CHILDREN'S MENU

10 years or younger

Pasta with Sauce

Choice of Marinara, Cheese, Butter - 7.
add Meatballs for 4. each

Mac & Cheese

Made the way kids love it! Creamy & cheesy with nothing green! 7.

Chicken Fingers

French Fries - 7.

Grilled Cheese

French Fries - 7.

Cheese Pizza

Mozzarella, Marinara Sauce - 7.

DINNER CLASSICS

ALL LUNCH SELECTIONS AVAILABLE:
Mon - Sat 11:30 AM-4:00 PM
NO LUNCH SIZE PORTIONS AVAILABLE ON SUNDAY

ALL DINNER SELECTIONS AVAILABLE:
Mon - Thurs. 4:00 PM-10:00 PM, Fri & Sat till 11:00 PM
Sunday All Day 'til 9:00 PM

CHICKEN & VEAL

LUNCH PORTION

Signature Parmesan

Fusilli Pasta, Marinara, Mozzarella

D - Chicken 21. / 14 oz. French Center Cut Bone-In Veal Chop 33.

Saltimbocca

Prosciutto di Parma, Mushrooms, Spinach, Mozzarella, Potato Bacon Hash, Sherry Demi-Glace

D - Chicken 23. / 14 oz. French Center Cut Bone-In Veal Chop 33.

SEAFOOD

Cajun Swordfish

Pan Seared, Couscous, Asparagus, Lemon Butter Sauce

D - 25.

Salmon

Atlantic Caught, Grilled, Quinoa Stir Fry, Sesame Ginger, Scallions (GF)

L - 13. D - 23.

Jumbo Sea Scallops*

George's Bank, Pan Seared, Parmesan Risotto, Caper Berries, Sriracha Aioli (GF)

D - 29.

Saku Tuna Steak

Asian Vegetable Stir Fry, Sushi Rice, Wasabi Aioli, Sriracha (GF)

D - 25.

Fish & Chips (Available Wednesday & Friday)

Cod, French Fries, Coleslaw, Tarter Sauce

L - 15. D - 15.

DINNER PORTION

BEEF

Bourbon Marinated Sirloin Steak Tips*

Yellow Jasmine Rice, Asparagus

L - 19. D - 28.

New York Strip Steak "Frites"

14 oz. Certified Black Angus Sirloin Steak,
Garlic Butter, House Fries

D - 29.

Certified Black Angus Prime Rib (Available Friday & Saturday Only)*

14 oz. Mushroom Risotto, Rosemary Scented Au Jus

D - 33.

HAND CRAFTED PASTA

Surf and Turf Bucatini*

Short Rib, Seared Sea Scallops, Roasted Red Peppers, Baby Spinach

D - 29.

Gnocchi Bolognese

Baked, Mozzarella

D - 19.

Fusilli Pasta

Marinara, Ricotta, Meatballs, Basil

D - 19.

Cresto de Gallo

Pink Vodka Sauce, Prosciutto

D - 19.

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Add: 6 oz. Salmon 8.00, 6 oz. Chicken 5.00, 6 oz. Sausage 4.00, Shrimp 3.25 each, 6 oz. Meatballs (2) 7.00

