

GREAT BEGINNINGS

Signature Calamari
Traditional Hot Pepper Rings & Garlic Butter 13.

Bacon Buffalo Mac & Cheese
Manchego Cheese, Parmesan Cheese Sauce 12.

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

Pan Fried Fresh Mozzarella
Fresh Herbed Crumbs, Roasted Tomato Sauce 9.

Potato & Red Quinoa Tater Tots
Mashed Potato, Cheddar Cheese, Signature Dipping Sauce 10.

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

Add - 6 oz. Grilled Chicken 6.00, 6 oz. Cajun Chicken 6.00, 6 oz. Steak 15.00
6 oz. Salmon 10.00, Shrimp 3.50 each, 6 oz. Short Rib 10.00, 4 oz. Tuna Steak 6.00

Grilled Artisan Romaine Char-broiled Baby Romaine Lettuce, EVOO, Shaved Parmesan, Balsamic Drizzle 12.

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 13.

Taco Salad Iceberg Lettuce, Crispy Tortilla, Avocado, SafeHouse Pico de Gallo, Goya Cilantro Dressing 13.

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 12.

SOUP

Italian Wedding Household Favorite - Bowl 7.

Soup of the Day Chef's Choice - Bowl Market Price.

(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 served 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

SANDWICHES

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

Grilled Turkey Breast Bit
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 16.

Chicken Parmesan
Breaded Cutlet, Marinara Sauce, Mozzarella Cheese 12.

Meatball Parmesan
Homemade, Marinara Sauce, Mozzarella Cheese 12.

Veal Parmesan
Breaded Cutlet, Marinara Sauce, Mozzarella Cheese 15.

French Dip*
Prime Rib, Sautéed Onions, Swiss Cheese, Au Jus (Torpedo Roll) 15.

Steak Bomb
Shaved Steak, Sautéed Onions, Mushrooms, Peppers, American Cheese 15.

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 .

BURGERS

Bacon Cheese Burger *
Half Pound USDA Angus Beef Patty, Double Smoked Bacon, Cheddar Cheese (Sesame Roll) 15.

The Classic *
Half Pound USDA Angus Beef Patty, Lettuce, Tomato (Sesame Roll) 14.

Bistro Burger *
Half Pound USDA Angus Beef Patty, Sautéed Peppers, Onion, Mushrooms, American Cheese (Sesame Roll) 14.

2am Burger *
Half Pound USDA Angus Beef Patty, Pork Belly, Fried Egg, Cheddar Cheese (Sesame Roll) 15.

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 foodborne 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 13.

GRILLED PIZZA

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 15.

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

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

BBQ Chicken
BBQ Sauce, Caramelized Onions, Scallions, Mozzarella Cheese, Cheddar Cheese 14.



Brew Pub & Grill

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



Brew Pub & Grill

THE TRAP

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THE
MARTUCCI
GROUP

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 banquet 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

LUNCH PORTION

DINNER PORTION

CHICKEN & VEAL

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 35.

SEAFOOD

Cajun Swordfish

Pan Seared, Couscous, Asparagus, Lemon Butter Sauce

D - 29.

Salmon

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

L - 13. D - 25.

Jumbo Sea Scallops*

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

D - 32.

Tuna Steak

Yellow Fin, Pan Seared, Paella Rice Stuffed Yellow Pepper, Wasabi Aioli

D - 26.

Red's Best Catch of the Day

Sustainably Caught, Ask Your Server.

Market Price.

Fish & Chips (Available Wednesday & Friday)

Cod, French Fries, Coleslaw, Tarter Sauce

L - 15. D - 15.

BEEF

Bourbon Marinated Sirloin Steak Tips *

Yellow Jasmine Rice, Asparagus

L - 19. D - 28.

New York Sirloin Strip*

(GF) 14 oz. Certified Black Angus Sirloin, House Dry Rub, Garlic Butter, Thyme,
Potato Bacon Hash, Grilled Asparagus, Horseradish Aioli
Market Price.

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

14 oz. Mushroom Risotto, Rosemary Scented Au Jus
Market Price.

HAND CRAFTED PASTA

Surf and Turf Bucatini*

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

D - 29.

Gnocchi Bolognese

Baked, Mozzarella

D - 21.

Fusilli Pasta

Marinara, Ricotta, Meatballs, Basil

D - 19.

Cresto de Gallo

Pink Vodka Sauce, Prosciutto

D - 20.

Seasonal Pasta Envelopes

Gourmet Style Ravioli, Seasonal Pricing

Add: 6 oz. Salmon 10.00, 6 oz. Grilled Chicken 5.00, 6 oz. Sausage 4.00,
Shrimp 3.50 each, 6 oz. Meatballs (2) 7.00

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2019

2017



2020