

GREAT BEGINNINGS

Calamari

Signature Hot Pepper Rings & Garlic Butter 13.

Buffalo 🍷 Tossed in our Homemade Spicy Sauce, Celery 13.

Cauliflower

Buffalo 🍷 Tossed in our Homemade Spicy Sauce, Celery 9.

Sweet & Sour 🍷 Chili Sauce, Spicy Peanuts, Cilantro, Scallions 9.

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.

Sesame Sweet & Sour Shrimp 🍷

Pan Fried, Snow Peas, Chili Sauce 11.

Potato & Red Quinoa Tater Tots

Hand Rolled Mashed Potato, Cheddar Cheese, Signature Dipping Sauce 10.

Short Rib & Truffle Tater Tots

Potato Puffs, Short Rib, Cheddar Jack Cheese 14.

Tuna Tartare

Avocado, Seaweed Salad, Crispy Wontons, Sesame Ginger Dressing 14.

Seafood Stuffies

Shrimp, Scallops, Ritz Crackers, Sriracha Aioli, Tabasco 16.

SANDWICHES

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

Grilled Turkey Breast BLT

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.

Cajun Shrimp Po' Boy 🍷

Guacamole, Arugula, Pepper Jack Cheese (Torpedo Roll) 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.

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 4.00 each, Sea Scallop 7.00 each,
6 oz. Short Rib 10.00, 4 oz. Tuna Steak 8.00

The Italian Iceberg Lettuce, Meatballs, Ricotta, Cucumbers, Tomatoes, Onions, Black Olives, Italian Dressing 13.

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

Taco Salad (GF - ask your server) 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 Chopped Caesar (GF - ask your server) Baby Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Caesar Dressing 12.

Five Grain Power Bowl Red & White Quinoa, Farro Grain, Jasmine Rice, Barley, Arugula, Cucumbers, Tomatoes, Avocado Ranch Dressing 13.

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 our In-house, Hand Breaded Chicken Breast 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

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 15.

The Classic *

Half Pound USDA Angus Beef Patty, Lettuce, Tomato 14.

Bistro Burger *

Half Pound USDA Angus Beef Patty, Sautéed Peppers, Onion, Mushrooms, American Cheese 14.

SafeHouse Signature Burger *

Smoked Gouda Cheese, Avocado, Cilantro Tequila Jalapeño Aioli 16.

All burgers are served on a sesame roll 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.

Portabello Gorgonzola

Roasted Peppers, Spinach, Caramelized Onions, Truffle Mushroom Aioli 13.

California Club

Grilled Chicken Breast, Bacon, Pepper Jack Cheese, Lettuce, Tomato, Avocado Ranch 13.

GRILLED PIZZA

Margherita

Tomatoes, Fresh Basil, Fresh Mozzarella 12.

Chicken Parmesan

Breaded Chicken, Marinara Sauce, Mozzarella Cheese 15.

Mexican

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

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

Prosciutto & Arugula

Prosciutto di Parma, Fontina, Arugula, Red Onion, Cherry Tomatoes, Goat Cheese, Balsamic Reduction 15.

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.

WING-IT WEDNESDAYS



Wing-It Wednesday is back at The Trap! Enjoy a pound of wings for just \$5 every Wednesday from 7PM - midnight.

*Please note that wings can only be ordered by the pound. Purchase a beverage to gain access to this deal. Not available for takeout.

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

Milanese

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato, Shaved Parmesan

D - Chicken 23. | 14 oz. French Center Cut Bone-In Veal Chop 35.

Parmesan

Gemelli 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.

Jumbo Sea Scallops*

George's Bank, Pan Seared, Sweet Potato & Pancetta Risotto, Sweet Chili Sauce (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.

D - Market Price.

Teriyaki Salmon

Atlantic Caught, Grilled, Quinoa Stir Fry, Teriyaki Glaze, Tuxedo Sesame Seeds (GF)

L - 19. D - 25.

Fish & Chips (Available Wednesday & Friday)

Cod, French Fries, Coleslaw, Tarter Sauce

L - 15. D - 19.



BEEF

Bourbon Marinated Sirloin Steak Tips*

Yellow Jasmine Rice, Asparagus

L - 19. D - 28.

New York Sirloin Strip*

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

D - Market Price.

Prime Rib (Available Tuesday, Friday & Saturday)*

14 oz. Mushroom Risotto, Rosemary Scented Au Jus

D - Market Price.

The SafeHouse Cut*

Chef's Hand Chosen Preferred Cut, Ask Your Server

D - Market Price.



HAND CRAFTED PASTA

Potato Gnocchi

House Made, Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano

D - 21.

Gemelli Alla Matriciana

Caramelized Shallots, Pancetta, Spinach, Chili Oil

D - 21.

Conchiglie (Shells)

Sweet Italian Sausage, Cannellini Beans, Broccoli Rabe

D - 22.

Trombette (Trumpets)

Crema Di Bolognese, Shaved Parmigiano

D - 23.

House Made Ravioli

Handcrafted, Fresh Double Stuffed Ravioli Pockets

D - MKT.

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

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2017 2019 2020

