

LATE NIGHT PUB MENU

AVAILABLE
UNTIL 12:00 AM
7 DAYS A WEEK

GREAT BEGINNINGS

CALAMARI CHOICE OF ...

Signature 🍷 Hot Peppers, Garlic Butter 14.

Honey Hot 🍷 Honey Hot Sauce 14.

BOOMBOTS BRUSSELS (V)

Crispy Fried Brussels, Feta Cheese, Sea Salt, Lemon, Honey 10.

SHISHITO PEPPERS (VE) (GF)

Blistered Shishito Peppers, Fresh Lemon, Tamari Vinaigrette, Sesame Seeds 10.

“CATCH 22” NACHOS

Beef Chili, Jack Cheese Blend, Tomato, Sour Cream, Guacamole, Pickled Jalapeño, Black Olives 16.

BAO BUNS 🍷

Pulled Pork, Steamed Buns, Gochujang Sauce, Pickled Carrot-Daikon, Sriracha Aioli, Cilantro 14.

BAVARIAN PRETZEL (V)

10 oz. Brauhaus Pretzel, Butter, Rock Salt, Lager Mustard 12.

CAULI HOTS 🍷 (V)

Fried Cauliflower, Honey Hot Sauce, Scallions, Bleu Cheese 11.

FRIED MUZZARELL’ (V)

Herb Breaded Fresh Mozzarella, Roasted Tomato Sauce 10.

BANG BANG SHRIMP 🍷

Tempura Shrimp, House Made Bang Bang Sauce, Scallions, Tabasco Peanuts 14.

PUB PICKLES

Fried Pickle Chips, Smoked Bacon, Buttermilk Ranch 9.

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]

GREENS

GREEN APPLE & PECAN (GF)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 13.

CAESAR SALAD (V)

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

STEAK & BLEU SALAD*

Spring Mix Lettuce, Seared Chilled Beef Strip, Bleu Cheese, Crispy Shallots, Cherry Tomato, Avocado, Pickled Red Onion, Buttermilk Ranch Dressing 19.

Add - Buttermilk Fried Chicken 8.

6 oz. Grilled Chicken 6. | 🍷 6 oz. Cajun Chicken 7.

6 oz. Steak 15. | 6 oz. Short Rib 12. | 6 oz. Salmon 12.

4 oz. Tuna Steak 8. | Shrimp 4. each | Sea Scallop 6. each

🍷 Spicy (GF) Gluten Free (V) Vegetarian (VE) Vegan

Please inform your server of any food allergies.

*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.

BOWLS

FARMERS TOFU (VE)

Field Greens, Roasted Broccoli-Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

TUNA NIÇOISE

Seared Yellowfin Tuna, Field Greens, Green Beans, Fingerling Potato, Soft Egg, Kalamata Olives, Tomato, Red Onion, Cucumber, Honey-Dijon Vinaigrette 21.

PEAR & QUINOA (GF) (V)

Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

All sandwiches served with your choice of French fries, house salad, garlic parmesan chips or coleslaw.

FRIED CHICKEN SANDWICH

Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato, Brioche Bun 16.

CUBANO

Herb Roasted Pork, Cured Ham, Swiss Cheese, Dijonnaise, Dill Pickle, Country White 16.

GREEN GODDESS CHICKEN

Herb Grilled Chicken Breast, Avocado, Arugula, Cucumber, Green Goddess Dressing, Country White 16.

SHORT RIB GRILLED CHEESE

Braised Short Rib, Portabella Mushroom, Swiss, Amino Sauce, Fontina, Country White 18.

PRESSED APPLE GRILLED CHEESE (V)

Sharp Cheddar, Swiss, Mozzarella, Grilled Apple, Apple Butter, Country White 14. Add Bacon +3.

FRENCH DIP

Prime Rib, Sautéed Onions, Swiss Cheese, Au Jus, Soft Roll 18.

CAJUN SWORDFISH TACOS 🍷

Blackened Swordfish, Flour Tortillas, Pico de Gallo, Romaine 16.

STEAK SANDWICH

Prime Rib, Fontina, Arugula, Pickled Red Onion, Horseradish Aioli, Country White 18.



All burgers are Certified Angus Beef and are served with your choice of Garlic Parmesan Potato Chips or French Fries. Coleslaw, Potato Tots, Caesar Salad +2. Sweet Potato Fries +3.

AMERICANO*

8 oz. Patty, American Cheese, Trap Sauce, Lettuce, Tomato, Onion, Dill Pickle, Brioche Bun 16.

BACON, BOURBON & BLEU*

8 oz. Patty, Thick Cut Smoked Bacon, Tennessee Bourbon Sauce, Caramelized Onions, Bleu Cheese, Arugula, Brioche Bun 17.

JALAPEÑO DELUXE*

8 oz. Patty, Jalapeño Jam, American Cheese, Avocado, Cilantro, Brioche Bun 16.

TRAP STACK*

Double 8 oz. Patties, American Cheese, Trap Sauce, Lettuce, Tomato, Crispy Shallots, Brioche Bun 19.

CAULIFLOWER STEAK

Cauliflower Steak, Honey Hot Sauce, Crispy Shallots, Goat Cheese, Arugula, Brioche Bun 17.

CRAFT PIZZA

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

CLASSICO (V)

House Red Sauce, Mozzarella Blend, Parmesan, Oregano, Fresh Basil, Red Hots 14.

TRAP A’ RONI

House Red Sauce, Dry Aged Pepperoni, Mozzarella Blend, Parmesan 15.

PROSCIUTTO ROSSO

House Red Sauce, 18-Month Prosciutto, Mozzarella Blend, Parmesan, Arugula 16.

HONEY HOT 🍷

Grilled Chicken, Honey Hot Sauce, Monterey Jack Cheese, Hot Peppers, Buttermilk Ranch, Jalapeño 16.

TRIPLE B

Bacon, Brussels & Bleu, Thick Cut Smoked Bacon, Shredded Brussels, Bleu Cheese, Mozzarella Blend, Lemon, Honey 15.

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 11.

SIMPLY NAKED

Served How You Were Born

BUFFALO 🍷

Tossed in our own Homemade 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

HONEY HOT 🍷

Sugar & Spice

GOCHUJANG 🍷

Seoul Food

THE TRAP TOWER SERVES 6-8

Build Your Own Tower, Choose 3 Wing Flavors 60.



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.

Menu prices and content subject to change without notice.

*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.



Brew Pub & Grill

BEERS
ON TAP
LIFE IS TOO SHORT TO
DRINK C

THIS' LIVES
roughest storms
prove the
STRENGTH
of our anchors
FOR A QUART OF
ALE IS A DISH FOR A KING
Golf & Sex are the only
ENTOY
NEVER SAY
TRAPPED
YOU are ONLY
CONFINED
by the
WALLS
you build
YOURSELF
The voice of
the sea
stays
4543
Souls

TRADITIONAL PUB FARE

UNIQUE ENVIRONMENT

LIVE MUSIC · LATE NIGHT MENU

OUTDOOR DINING · DOG-FRIENDLY PATIO

195 Old Forge Rd, East Greenwich, RI
401-884-3810

info@themartuccigroup.com · TheTrapRI.com

Monday - Friday | 11:30am - 1am

Sunday - Saturday | 11:30am - 1am

GREAT BEGINNINGS

CALAMARI CHOICE OF ...
Signature 🍷 Hot Peppers, Garlic Butter 14.
Honey Hot 🍷 Honey Hot Sauce 14.

BOOMBOTS BRUSSELS (V)
Crispy Fried Brussels, Feta Cheese, Sea Salt, Lemon, Honey 10.

SHISHITO PEPPERS (VE) (GF)
Blistered Shishito Peppers, Fresh Lemon, Tamari Vinaigrette, Sesame Seeds 10.

“CATCH 22” NACHOS
Beef Chili, Jack Cheese Blend, Tomato, Sour Cream, Guacamole, Pickled Jalapeño, Black Olives 16.

BAO BUNS 🍷
Pulled Pork, Steamed Buns, Gochujang Sauce, Pickled Carrot-Daikon, Sriracha Aioli, Cilantro 14.

BAVARIAN PRETZEL (V)
10 oz. Brauhaus Pretzel, Butter, Rock Salt, Lager Mustard 12.

CAULI HOTS 🍷 (V)
Fried Cauliflower, Honey Hot Sauce, Scallions, Bleu Cheese 11.

FRIED MUZZARELL’ (V)
Herb Breaded Fresh Mozzarella, Roasted Tomato Sauce 10.

BANG BANG SHRIMP 🍷
Tempura Shrimp, House Made Bang Bang Sauce, Scallions, Tabasco Peanuts 14.

PUB PICKLES
Fried Pickle Chips, Smoked Bacon, Buttermilk Ranch 9.

ITALIAN WEDDING
Household Favorite - Bowl 7.

SOUP OF THE DAY
Chef’s Choice - Bowl Market Price.

[Also available by the quart, ½ gallon & gallon to take home family style]

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

CAESAR SALAD (V)
Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

STEAK & BLEU SALAD*
Spring Mix Lettuce, Seared Chilled Beef Strip, Bleu Cheese, Crispy Shallots, Cherry Tomato, Avocado, Pickled Red Onion, Buttermilk Ranch Dressing 19.

Add - Buttermilk Fried Chicken 8.
6 oz. Grilled Chicken 6. | 🍷 **6 oz. Cajun Chicken 7.**
6 oz. Steak 15. | **6 oz. Short Rib 12.** | **6 oz. Salmon 12.**
4 oz. Tuna Steak 8. | **Shrimp 4. each** | **Sea Scallop 6. each**

🍷 Spicy (GF) Gluten Free (V) Vegetarian (VE) Vegan

WINGS

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 11.

SIMPLY NAKED
Served How You Were Born

BUFFALO 🍷
Tossed in our own Homemade 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

HONEY HOT 🍷
Sugar & Spice

GOCHUJANG 🍷
Seoul Food

THE TRAP TOWER SERVES 6-8
Build Your Own Tower, Choose 3 Wing Flavors 60.

FARMERS TOFU (VE)
Field Greens, Roasted Broccoli-Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

TUNA NIÇOISE
Seared Yellowfin Tuna, Field Greens, Green Beans, Fingerling Potato, Soft Egg, Kalamata Olives, Tomato, Red Onion, Cucumber, Honey-Dijon Vinaigrette 21.

PEAR & QUINOA (GF) (V)
Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

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

CLASSICO (V)
House Red Sauce, Mozzarella Blend, Parmesan, Oregano, Fresh Basil, Red Hots 14.

TRAP A’ RONI
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PROSCIUTTO ROSSO
House Red Sauce, 18-Month Prosciutto, Mozzarella Blend, Parmesan, Arugula 16.

HONEY HOT 🍷
Grilled Chicken, Honey Hot Sauce, Monterey Jack Cheese, Hot Peppers, Buttermilk Ranch, Jalapeño 16.

TRIPLE B
Bacon, Brussels & Bleu, Thick Cut Smoked Bacon, Shredded Brussels, Bleu Cheese, Mozzarella Blend, Lemon, Honey 15.

BOWLS

CRAFT PIZZA

HANDHELDS

Choice of Garlic Parmesan Potato Chips or French Fries. Coleslaw, Potato Tots, Caesar Salad +2. Sweet Potato Fries +3.

FRIED CHICKEN SANDWICH
Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato, Brioche Bun 16.

CUBANO
Herb Roasted Pork, Cured Ham, Swiss Cheese, Dijonnaise, Dill Pickle, Country White 16.

GREEN GODDESS CHICKEN
Herb Grilled Chicken Breast, Avocado, Arugula, Cucumber, Green Goddess Dressing, Country White 16.

SHORT RIB GRILLED CHEESE
Braised Short Rib, Portabella Mushroom, Swiss, Amino Sauce, Fontina, Country White 18.

PRESSED APPLE GRILLED CHEESE (V)
Sharp Cheddar, Swiss, Mozzarella, Grilled Apple, Apple Butter, Country White 14. Add Bacon +3.

FRENCH DIP
Prime Rib, Sautéed Onions, Swiss Cheese, Au Jus, Soft Roll 18.

CAJUN SWORDFISH TACOS 🍷
Blackened Swordfish, Flour Tortillas, Pico de Gallo, Romaine 16.

STEAK SANDWICH
Prime Rib, Fontina, Arugula, Pickled Red Onion, Horseradish Aioli, Country White 18.

 *All burgers are Certified Angus Beef and are served with your choice of Garlic Parmesan Potato Chips or French Fries. Coleslaw, Potato Tots, Caesar Salad +2. Sweet Potato Fries +3.*

AMERICANO*
8 oz. Patty, American Cheese, Trap Sauce, Lettuce, Tomato, Onion, Dill Pickle, Brioche Bun 16.

BACON, BOURBON & BLEU*
8 oz. Patty, Thick Cut Smoked Bacon, Tennessee Bourbon Sauce, Caramelized Onions, Bleu Cheese, Arugula, Brioche Bun 17.

JALAPEÑO DELUXE*
8 oz. Patty, Jalapeño Jam, American Cheese, Avocado, Cilantro, Brioche Bun 16.

TRAP STACK*
Double 8 oz. Patties, American Cheese, Trap Sauce, Lettuce, Tomato, Crispy Shallots, Brioche Bun 19.

CAULIFLOWER STEAK
Cauliflower Steak, Honey Hot Sauce, Crispy Shallots, Goat Cheese, Arugula, Brioche Bun 17.

HAND CRAFTED PASTA

BUCATINI
Cacio e Pepe, Pecorino, Black Pepper 18.

PACCHERI
Neapolitan Tubes, Crema di Bolognese, Parmesan, Crispy Sage 24.

CHITARRA & CLAMS
Guitar Strings, ‘Nduja, White Wine, Parsley, Pangrattato 25.

BURGERS

BY LAND

We proudly offer only Certified Angus Beef which is carefully selected and cut daily.

THE SAFEHOUSE CUT*
Chef’s Hand Chosen Preferred Cut, Ask Your Server MKT.

PRIME RIB* AVAILABLE TUESDAY, FRIDAY & SATURDAY
14 oz., Mushroom Risotto, Au Jus MKT.

SIRLOIN FILET*
16oz., Confit Potatoes, Escarole, Green Olive Tapenade 49.

CENTER CUT FILET MIGNON*
8 oz., Rosemary & Confit Garlic Whipped Potatoes, Asparagus 55.

NEW YORK STRIP*
14 oz., Creamy Polenta, Broccoli Rabe 42.

Steak Sauce Selections:
Horseradish Aioli, Gremolata, Lemon Butter Sauce
Add Red Wine Demi or Truffle Butter Sauce +2.

VEAL CHOP MILANESE*
14 oz. Bone-In, Arugula Parmesan Salad, Lemon Butter 34.

VEAL CHOP PARMIGIANA*
14 oz. Bone-In, Strozzapreti, Marinara Sauce, Mozzarella 35.

CHICKEN PARMIGIANA
Strozzapreti, Marinara Sauce, Mozzarella 23.

CHICKEN AGRODOLCE
Statler Breast Supreme, Polenta, Rabe, Shallots, Grapes, Capers, Vincotto 28.

CHICKEN MILANESE
Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato, Shaved Parmesan 21.

SALMON*
Carrot-Orange Purée, Escarole, Confit Potatoes, Mango Mostarda 25.

YELLOWFIN TUNA* (GF)
Haricot Verts, Marcona Almonds, Carrot Purée, Gremolata, Soft Egg, Truffle Vinaigrette 32.

CAJUN SWORDFISH*
Pan Seared, Couscous, Asparagus, Lemon Butter Sauce 29.

FISH & CHIPS
Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce 19.

SCALLOPS* (GF)
Vermouth Risotto, Zucchini, English Peas, Olive Oil Tomatoes 32.

RED’S BEST CATCH OF THE DAY*
Sustainably Caught, Ask Your Server MKT.

GNOCCHI
Handmade, Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.

SEASONAL ENVELOPES
Fresh, Double Stuffed, Handcrafted Ravioli Pockets MKT.

Add - Buttermilk Fried Chicken 8. | **6 oz. Grilled Chicken 6.**
🍷 6 oz. Cajun Chicken 7. | **6 oz. Steak 15.** | **6 oz. Short Rib 12.**
6 oz. Salmon 12. | **4 oz. Tuna Steak 8.** | **Shrimp 4. each**
Sea Scallop 6. each

BY SEA

SOUP

GREENS

Please inform your server of any food allergies.
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