

LATE NIGHT PUB MENU

AVAILABLE
UNTIL 12:00 AM
7 DAYS A WEEK

GREAT BEGINNINGS

CALAMARI

Hot Peppers, Garlic Butter 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 gallon & half gallon to take home family style]

GREEN APPLE & PECAN (GF) (V)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 14.

CAESAR SALAD

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

WALDORF STEAK SALAD*

6 oz. Chilled Steak, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

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

4 oz. Lobster 16.

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

BOWLS

HANDHELDS

BURGERS

FARMERS TOFU (VE)

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

ROASTED BUTTERNUT SQUASH SALAD

Roasted Butternut Squash, Baby Kale, Goat Cheese, Honey Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.

PEAR & QUINOA (GF) (V)

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

Choice of Garlic Parmesan Potato Chips, 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, 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

WINGS

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, 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

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

Hot Peppers, Garlic Butter 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 quart, ½ gallon & gallon to take home family style]

GREENS

- GREEN APPLE & PECAN (GF) (V)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 14.
- CAESAR SALAD

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.
- WALDORF STEAK SALAD*

6 oz. Chilled Steak, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.
- 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

4 oz. Lobster 16.

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.

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.

BOWLS

- FARMERS TOFU (VE)

Field Greens, Roasted Broccoli and Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.
- ROASTED BUTTERNUT SQUASH SALAD

Roasted Butternut Squash, Baby Kale, Goat Cheese, Honey Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.
- PEAR & QUINOA (GF) (V)

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

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

HANDHELDS

- Choice of Garlic Parmesan Potato Chips, 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.

BURGERS

- All burgers are Certified Angus Beef and are served with your choice of Garlic Parmesan Potato Chips, 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

FRESH HANDCRAFTED PASTA BROUGHT TO YOU BY OUR SISTER LOCATION

- GNOCCHI

Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.
- TROMPETTE

Trumpet Pasta, Crema di Bolognese, Parmesan, Crispy Sage 24.
- STROZZAPRETI

Short Rib Genovese, Sweet Onion, Rosemary, Grana Padano 28.
- BUCATINI

Cacio e Pepe, Pecorino, Black Pepper 18.

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.
- DELMONICO*

22 oz., Baked Truffle Cheese Gnocchi, Broccoli Rabe 54.
- FILET MIGNON*

8 oz., Rosemary & Confit Garlic Whipped Potatoes, Asparagus 55.
- NEW YORK STRIP*

14 oz., Cacio e Pepe Potatoes, Creamed Spinach 42.
- Steak Sauce Selections:

Peppercorn, Horseradish Aioli, Red Wine Demi, Lemon Butter, Garlic Butter
- VEAL CHOP MILANESE*

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato, Shaved Parmesan 34.
- VEAL CHOP PARMIGIANA*

14 oz. Bone-In, Strozzapreti, Marinara Sauce, Mozzarella 35.
- CHICKEN MILANESE

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

Strozzapreti, Marinara Sauce, Mozzarella 23.
- ROASTED CHICKEN

Half Roasted Chicken, Marsala, Wild Mushrooms, Whipped Potatoes, Asparagus 28.

BY SEA

- SALMON*

Sweet Potato Purée, Beluga Lentils, Kale, Hazelnut Pesto, Blood Orange Vinaigrette 25.
- COD* (GF)

Mussels, Spinach, Yukon Potato, Sweet Tomato, Nduja Brodo 30.
- CAJUN SWORDFISH*

Couscous, Asparagus, Lemon Butter Sauce 29.
- FISH & CHIPS

French Fries, Coleslaw, Tartar Sauce 19.
- SCALLOPS*

Butternut Fregola Risotto, Pancetta, Brussels Sprouts, Sage 32.
- RED’S BEST CATCH OF THE DAY*

Sustainably Caught, Ask Your Server MKT.

Pasta & Patch

- FRUTTI DE MARE*

Squid Ink Linguine, Swordfish, Littlenecks, Mussels, Calamari, Shrimp, Scallops, Ndjua, Pomodoro 38.
- 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 | Meatballs (2) 7. | 4 oz. Lobster 16.