

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.

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

HANDHELDS

BURGERS

FARMERS TOFU (VE)

Field Greens, Roasted Broccoli and 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.

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 & CHEESE

Angus Beef, Peppers, Onions, American Cheese, Soft Roll 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

Fresh handcrafted pizza brought to you by our sister location

Pasta and Patch.

TOMATO BASIL (V) 10.

CHICKEN PESTO 13.

SPINACH (V) 13.

PEPPERONI 12.

PESTO (V) 12.

MUSHROOM &

JALAPEÑO CHEESE (V) 12.

SAUSAGE &

ROASTED RED PEPPER 13.

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.

THE TRAP

BEERS
ON TAP

LIVE MUSIC · LATE NIGHT MENU
OUTDOOR DINING · DOG-FRIENDLY

TRADITIONAL PUB FARE
UNIQUE ENVIRONMENT

10 Smith Ave,
Smithfield, RI
401-618-8727

info@themartuccigroup.com

TheTrapRI.com

Take-Out Hours:

Monday - Friday | 11:30am - 12am

Saturday - Sunday | 12:00pm - 12am

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 🍷

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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]

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GREENS SOUP

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

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Sugar & Spice

GOCHUJANG 🍷

Seoul Food

THE TRAP TOWER SERVES 6-8

Build Your Own Tower, Choose 3 Wing Flavors 60.

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

Fresh handcrafted pizza brought to you by our sister

location *Pasta & Patch.*

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CHICKEN PESTO 13.

SPINACH (V) 13.

PEPPERONI 12.

PESTO (V) 12.

MUSHROOM & JALAPEÑO CHEESE (V) 12.

SAUSAGE & ROASTED RED PEPPER 13.

BOWLS

CRAFT PIZZA

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

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SHORT RIB GRILLED CHEESE

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PRESSED APPLE GRILLED CHEESE (V)

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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 & CHEESE

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CAULIFLOWER STEAK

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

BURGERS

HAND CRAFTED PASTA

FRESH HANDCRAFTED PASTA BROUGHT TO YOU BY OUR SISTER LOCATION



GNOCCHI

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

PACCHERI

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

CHITARRA & CLAMS

Guitar Strings, ‘Nduja, White Wine, Parsley, Pangrattato 25.

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.

STEAK FRITES*

6 oz. CAB, Pub Ranch Steak, Truffle Parmesan Fries, Demi Glace Sauce 21.

SIRLOIN FILET*

16 oz., Confit Potatoes, Escarole, Green Olive Tapenade 49.

NEW YORK STRIP*

14 oz., Creamy Polenta, Broccoli Rabe 42.

Steak Sauce Selections:

Horseradish Aioli, Gremolata, Lemon Butter

Add Red Wine Demi, or Truffle Butter +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 MILANESE

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

CHICKEN PARMIGIANA

Strozzapreti, Marinara Sauce, Mozzarella 23.

CHICKEN AGRODOLCE

Statler Breast Supreme, Polenta, Rabe, Shallots, Grapes, Capers 28.

BY SEA

SALMON*

Sweet Potato Purée, Beluga Lentils, Kale, Hazelnut Pesto, Blood Orange Vinaigrette 25.

YELLOWFIN TUNA* (GF)

Haricot Verts, Marcona Almonds, Carrot Purée, Gremolata, Soft Egg, Truffle Vinaigrette 32.

CAJUN SWORDFISH* 🍷

Couscous, Asparagus, Lemon Butter Sauce 29.

FISH & CHIPS 🍷

Whalers APA Beer Batter, French Fries, Coleslaw, Tartar Sauce 19.

SCALLOPS*

Vermouth Risotto, Zucchini, English Peas, Olive Oil Tomatoes 32.

RED’S BEST CATCH OF THE DAY*

Sustainably Caught, Ask Your Server MKT.

BUCATINI

Cacio e Pepe, Pecorino, Black Pepper 18.

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