

# 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.

## “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\*

Steak Tips, Spring Mix Lettuce, 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 Tips 15. | 6 oz. Short Rib 12. | 6 oz. Salmon 12.

4 oz. Tuna Steak 8. | Shrimp 4. each

(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 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.

BURGERS

SOUP

GREENS

CRAFT PIZZA

Fresh handcrafted grilled pizza

**Baked Gluten-Free Pizza Available +3**

## PROSCUITTO & ARUGULA

Prosciutto di Parma, Fontina, Arugula, Cherry Tomato, Red Onion, Goat Cheese, Balsamic Reduction 16.

## HOT HONEY FOUR CHEESE

Fontina, Mozzarella, Ricotta, Bleu Cheese 14.

## MARGHERITA

Marinara, Mozzarella, Basil 13.

## PEPPERONI

Marinara, Mozzarella, Pepperoni 14.

## BBQ CHICKEN

Chicken Breast, BBQ Sauce, Mozzarella, Cheddar Jack, Caramelized Onion, Scallion 15.

## BUFFALO CHICKEN

Chicken Breast, Housemade Buffalo Sauce, Cheddar Jack, Scallions, Side of Bleu Cheese Dressing 15.

A full pound of our Award-Winning Jumbo Wings or our in-house, Hand Baked 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. 🍷 Spicy



Visit us at [themartuccigroup.com](http://themartuccigroup.com) for our family of businesses.

A 3.5% convenience fee will be applied when using a Credit Card for payments & purchases. The Trap requires a \$20 minimum on all credit card transactions.  
Menu prices and content subject to change without notice.



TRADITIONAL PUB FARE

UNIQUE ENVIRONMENT

LIVE MUSIC · LATE NIGHT MENU

OUTDOOR DINING · DOG-FRIENDLY

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

[info@themartuccigroup.com](mailto:info@themartuccigroup.com)

[TheTrapRI.com](http://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.

### “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)

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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

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### STEAK & BLEU SALAD\*

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Add - Buttermilk Fried Chicken 8.

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

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## 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.

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Served How You Were Born

### BUFFALO 🍷

Tossed in our own Homemade Sauce

### GARLIC PARM

Parmesan Cheese with Homemade Garlic Butter

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Where New York Meets Asia

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Sugar & Spice

### GOCHUJANG 🍷

Seoul Food

### THE TRAP TOWER SERVES 6-8

Build Your Own Tower, Choose 3 Wing Flavors 60.

## BOWLS

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

## CRAFT PIZZA

Fresh handcrafted grilled pizza

**Baked Gluten-Free Pizza Available +3**

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## HANDHELDS

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

### FRIED CHICKEN SANDWICH

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## BURGERS



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### 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.

## HAND CRAFTED PASTA

### GNOCCHI

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

### TROMPETTE

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

### BUCATINI

Cacio e Pepe, Pecorino, Black Pepper 18.

## BY LAND

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

### STEAK TIPS\*

Chef’s Hand Chosen Preferred Cut, Ask Your Server MKT.

### NEW YORK STRIP\* (GF)

14 oz., Cacio e Pepe Potatoes, Creamed Spinach 42.

Steak Sauce Selections:

Lemon Butter, Horseradish Aioli, Red Wine Demi +2

### 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.

## BY SEA

### SALMON\*

Lemon Parmesan Risotto, Asparagus 25.

### CAJUN SWORDFISH\* 🍷

Couscous, Asparagus, Lemon Butter Sauce 29.

### FISH & CHIPS

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

### RED’S BEST CATCH OF THE DAY\*

Sustainably Caught, Ask Your Server MKT.

### SEASONAL ENVELOPES

Fresh, Double Stuffed, Handcrafted Ravioli Pockets MKT.

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