

LATE NIGHT PUB MENU

AVAILABLE
UNTIL 12:00 AM
7 DAYS A WEEK

GREAT BEGINNINGS

BAVARIAN PRETZEL

(V) Brauhaus Pretzel, Rock Salt, Beer Cheese, Whalers IPA Mustard 15.

NACHOS

(GF) **Choice of:** Beef Chili or BBQ Pulled Pork

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

TOMATO BASIL BRUSCHETTA

(DF, V) Crostini, Ripe Tomato, Fresh Basil, Balsamic Glaze 13.

PHILLY CHEESESTEAK EGG ROLLS

Shaved Steak, Provolone, American, Peppers, Onions, Beer Cheese 16.

COCONUT SHRIMP

Pineapple Pico, Wonton Crisps, Mango Habanero Glaze 16.

CRISPY BRUSSELS

(GF, V) Honey Sriracha Glaze 11.

MALT VINEGAR FRIED PICKLES

(GF, V) Buttermilk Ranch 10.

VEGAN BUFFALO DIP

(GF, VE) Plant- Based Cheese, Tofu, Celery Sticks, Tortilla Chips 13.

CAULIFLOWER

(GF, V) Hot Honey, Scallions, Bleu Cheese Crumble 12.

CALAMARI

(GF) Garlic Butter, Cherry & Banana Peppers 15.

FRIED MOZZARELLA

(GF, V) Roasted Tomato Sauce, Basil, Romano 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]

GREENS

GREEN APPLE & PECAN

(GF, V) Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 16.

SOUTHWEST

(V) Chopped Iceberg, Black Bean Pico, Guacamole, Tomato, Cheddar Jack, Crispy Tortillas, Cilantro Ranch 16.

Add - Buttermilk Fried Chicken 8.

6 oz. Grilled Chicken 7. | 6 oz. Cajun Chicken 8.

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

GRILLED CHEESE

HANDHELDS

BURGERS

Choice of
Garlic Parmesan Potato Chips, French Fries, Salad, or
Coleslaw. Potato Tots +2. Caesar Salad +2. Sweet Potato
Fries +3. Wraps Available. Gluten-Free Buns 2.

CLASSIC

(V) American Cheese 12.

Add Tomato +1.

STEAK & CHEESE

Shaved Steak, Sautéed Peppers & Onions, American Cheese 17.

SHORT RIB

Braised Short Rib, Portabella Mushroom, Swiss, Trap Sauce, Fontina 19.

CAPRESE

(V) Tomato, Fresh Mozzarella, Basil Pesto, Balsamic 16.

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

CHICKEN SANDWICH

Choice of Fried Buffalo, or Grilled Chicken
Lettuce, Tomato, Pickle, Coleslaw,
Spicy Remoulade, Brioche 16.

PARMESAN SANDWICH

Choice of:
Chicken 17. / Veal 18. / Meatball 16.

FRENCH DIP

Prime Rib, Sautéed Onions, Swiss Cheese,
Au Jus, Soft Roll 19.

CAJUN SWORDFISH TACOS

Blackened Swordfish, Flour Tortillas,
Black Bean Pico, Romaine 16.



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

AMERICANO*

8 oz. CAB, American Cheese, Trap Sauce, Lettuce,
Tomato, Onion, Dill Pickle, Brioche Bun 18.

BISTRO*

8 oz. CAB, Roasted Red Peppers, Sautéed Onion & Mushrooms,
American Cheese, Brioche Bun 18.

BACON, BOURBON & BLEU*

8 oz. CAB, Thick Cut Smoked Bacon, Tennessee Bourbon Sauce,
Caramelized Onions, Bleu Cheese, Arugula, Brioche Bun 19.

FRENCH ONION BACON*

8 oz. CAB, Caramelized Onion, Smoked Bacon, Trap Sauce,
Swiss, Brioche Bun, Au Jus 19.

Add- Patty for 9.
Replace- CAB Burger with a Garden Burger 2.
or Substitute for Grilled Chicken.

Wraps Available. Gluten-Free Buns 2.

CRAFT PIZZA

Fresh handcrafted grilled pizza

Baked Gluten-Free Pizza Available +3

PROSCIUTTO & 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 Wings or our Hand
Breaded Chicken Breast served with fresh celery sticks

BONE-IN

Your Choice of (GF) Simply Naked, Garlic Parm, Buffalo,
Buffa-Q, Buffa-Yaki, or Hot Honey 13.

CRUNCHY FRIED TENDERS

Your Choice of (GF) Simply Naked, Garlic Parm, Buffalo,
Buffa-Q, Buffa-Yaki, or Hot Honey 13.

THE TRAP TOWER Serves 6-8

Build Your Own Tower, Choose 3 Wing Flavors 65.



Visit us at 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

TheTrapRI.com

Take-Out Hours:

Monday - Friday | 11:30am - 12am

Saturday - Sunday | 12:00pm - 12am

GREAT BEGINNINGS

BAVARIAN PRETZEL
(V) Brauhaus Pretzel, Rock Salt, Beer Cheese, Whalers IPA Mustard 15.

NACHOS
(GF) **Choice of:** Beef Chili or BBQ Pulled Pork
Jack Cheese Blend, Tomato, Sour Cream, Guacamole, Pickled Jalapeño, Black Olives 16.

TOMATO BASIL BRUSCHETTA
(DF, V) Crostini, Ripe Tomato, Fresh Basil, Balsamic Glaze 13.

PHILLY CHEESESTEAK EGG ROLLS
Shaved Steak, Provolone, American, Peppers, Onions, Beer Cheese 16.

WHIPPED RICOTTA
(V) Strawberry, Balsamic, Grilled Focaccia 15.

COCONUT SHRIMP
Pineapple Pico, Wonton Crisps, Mango Habanero Glaze 16.

CRISPY BRUSSELS
(GF, V) Honey Sriracha Glaze 11.

MALT VINEGAR FRIED PICKLES
(GF, V) Buttermilk Ranch 10.

VEGAN BUFFALO DIP
(GF, VE) Plant- Based Cheese, Tofu, Celery Sticks, Tortilla Chips 15.

CAULIFLOWER
(GF, V) Hot Honey, Scallions, Bleu Cheese Crumble 12.

CALAMARI
(GF) Garlic Butter, Cherry & Banana Peppers 15.

FRIED MOZZARELLA
(GF, V) Roasted Tomato Sauce, Basil, Romano 13.

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]

🔥 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.

GREENS

GREEN APPLE & PECAN
(GF, V) Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 16.

CAESAR
Chopped Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan 14.

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

SOUTHWEST
(GF, V) Chopped Iceberg, Black Bean Pico, Guacamole, Tomato, Cheddar Jack, Crispy Tortillas, Cilantro Ranch 16.

Add - Buttermilk Fried Chicken 8.
6 oz. Grilled Chicken 7. | 6 oz. Cajun Chicken 8.
6 oz. Steak Tips 15. | 6 oz. Short Rib 12.

A full pound of our Award-Winning Wings or our Hand Breaded Chicken Breast served with fresh celery sticks

BONE-IN
Your Choice of (GF) Simply Naked, Garlic Parm, Buffalo, Buffa-Q, Buffa-Yaki, or Hot Honey 13.

CRUNCHY FRIED TENDERS
Your Choice of (GF) Simply Naked, Garlic Parm, Buffalo, Buffa-Q, Buffa-Yaki, or Hot Honey 13.

THE TRAP TOWER Serves 6-8
Build Your Own Tower, Choose 3 Wing Flavors 65.

Fresh handcrafted grilled pizza

Baked Gluten-Free Pizza Available +3

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

HOT HONEY FOUR CHEESE
(V) Fontina, Mozzarella, Ricotta, Bleu Cheese 14.

MARGHERITA
(V) 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.

WINGS

CRAFT PIZZA

HANDHELDS

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

CHICKEN SANDWICH
Choice of Fried Buffalo, or Grilled Chicken
Lettuce, Tomato, Pickle, Coleslaw, Spicy Remoulade, Brioche 16.

PARMESAN SANDWICH
Choice of:
Chicken 17. / Veal 18. / Meatball 16.

FRENCH DIP
Prime Rib, Sautéed Onions, Swiss Cheese, Au Jus, Soft Roll 19.

CAJUN SWORDFISH TACOS
Blackened Swordfish, Flour Tortillas, Black Bean Pico, Romaine 16.

Choice of
Garlic Parmesan Potato Chips, French Fries, Salad, or Coleslaw.
Potato Tots +2. Caesar Salad +2. Sweet Potato Fries +3.
Wraps Available. Gluten-Free Buns 2.

CLASSIC
(V) American Cheese 12.
Add Tomato +1.

STEAK & CHEESE
Shaved Steak, Sautéed Peppers & Onions, American Cheese 17.

SHORT RIB
Braised Short Rib, Portabella Mushroom, Swiss, Trap Sauce, Fontina 19.

CAPRESE
(V) Tomato, Fresh Mozzarella, Basil Pesto, Balsamic 16.

GRILLED CHEESE

BURGERS



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

AMERICANO*
8 oz. CAB, American Cheese, Trap Sauce, Lettuce, Tomato, Onion, Dill Pickle, Brioche Bun 18.

BISTRO*
8 oz. CAB, Roasted Red Peppers, Sautéed Onion & Mushrooms, American Cheese, Brioche Bun 18.

BACON, BOURBON & BLEU*
8 oz. CAB, Smoked Bacon, Tennessee Bourbon Sauce, Caramelized Onions, Bleu Cheese, Arugula, Brioche Bun 19.

FRENCH ONION BACON*
8 oz. CAB, Caramelized Onion, Smoked Bacon, Trap Sauce, Swiss, Brioche Bun, Au Jus 19.

Add- Patty for 9.
Replace- CAB Burger with a Garden Burger 2.
or Substitute for Grilled Chicken.
Wraps Available. Gluten-Free Buns 2.

BY LAND

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

STEAK TIPS*
(GF) 10oz Steak Tips, Jalapeño Cheddar Gratin Potato, Steamed Broccoli 32.

NEW YORK STRIP*
(GF) 14oz., Cacio e Pepe Potatoes, Creamed Spinach 43.

Steak Sauce Selections: Peppercorn, Horseradish Aioli, Red Wine Demi, Lemon Butter, Garlic Butter

MILANESE*
Arugula Parmesan Salad, Lemon Butter
Choice of:
Chicken 24. / Bone-In Veal Chop 36.

PARMIGIANA*
Strozzapreti, Marinara Sauce, Mozzarella
Choice of:
Chicken 24. / Bone-In Veal Chop 36.

SALMON*
(GF) Lemon Parmesan Risotto, Grilled Asparagus 28.

CAJUN SWORDFISH*
Couscous, Asparagus, Lemon Butter Sauce 30.

FISH & CHIPS
(GF) Battered Cod, French Fries, Coleslaw, Tartar Sauce 21.

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

BY SEA

SHORT RIB MAC N’ CHEESE
(GF) Gemelli Pasta, Slow Cooked Short Rib, Bechamel, Toasted Breadcrumbs 28.

GNOCCHI
Hand Rolled, Rosé Sauce, Prosciutto, Parmesan 21.

PAPPARDELLE
Ribbon Pasta, Crema di Bolognese, Shaved Parmigiana, Crispy Sage 25.

Add - Buttermilk Fried Chicken 8.
6 oz. Grilled Chicken 7. | 6 oz. Cajun Chicken 8.
6 oz. Steak Tips 15. | 6 oz. Short Rib 12.
6 oz. Salmon 12. | Shrimp 4. each Meatballs (2) 7.

PASTA