

# TRAF FORD

WOOD FIRE GRILL

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## SOUPS

FRENCH ONION - NEW ENGLAND CLAM CHOWDER - SOUP DU JOUR  
CROCK 7 CUP 3.75 BOWL 5.75 CUP 3.5 BOWL 5

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## CHILLED SHELLFISH

PINK PEPPERCORN MIGNONETTE - COCKTAIL SAUCE - LEMON

SHRIMP COCKTAIL - NATIVE OYSTER - NATIVE LITTLENECK  
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### RAW BAR SAMPLER

FOUR SHRIMP - FOUR LITTLENECKS - FOUR OYSTERS  
30

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## STARTERS

### PEI MUSSELS

WHITE WINE - BEURRE CHIVRY  
*RED PEPPER PARMESAN GARLIC BREAD OR HAND CUT FRITES & AIOLI*  
14

### LUMP CRAB CAKES

ROASTED CORN SALSA - CHIPOTLE AIOLI - MICRO CILANTRO  
12

### NEW ENGLAND STUFFED QUAHOGS

LINGUICA & PEPPER STUFFING  
6

### CALAMARI

CORNMEAL BREADED RINGS & TENTACLES - CHOURICO - CHERRY PEPPERS - CILANTRO YOGURT SAUCE  
12

### SEARED SESAME AHI TUNA

AHI TUNA - BABY GREENS - CREAMY SESAME GINGER VINAIGRETTE  
12

### DUCK FLATBREAD

DUCK CONFIT - FIG - SHAVED BRUSSELS SPROUTS  
BALSAMIC REDUCTION - GOAT CHEESE

13

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## SALADS

### GARDEN SALAD

BABY GREENS - FRESH SEASONAL VEGETABLES  
CHOICE OF  
ITALIAN - ROMANO BLACK PEPPER - BLUE CHEESE - RASPBERRY VINAIGRETTE - HONEY MUSTARD  
8

### CAESAR SALAD

ROMAINE LETTUCE - HOUSE CROUTONS - CAESAR DRESSING - SHAVED PARMESAN  
8

### BEET SALAD

BEET - GOAT CHEESE - CANDIED WALNUTS - BABY GREENS - BALSAMIC  
11

### WILTED SPINACH SALAD

TOASTED ALMONDS - GOAT CHEESE - DRIED CRANBERRIES  
WARM PORTABELLA AND BACON VINAIGRETTE  
12

## SALAD ADDITIONS

CHICKEN - MARINATED TIPS - SHRIMP (THREE) - SEARED SALMON  
4 9 9 6  
SEARED SCALLOPS - SESAME CRUSTED TUNA - GRILLED SWORDFISH  
10 10 8

# LAND

## SLOW BRAISED PORK SHANK

MADEIRA ROSEMARY JUS - BABY CARROTS - GARLIC MASHED POTATOES  
22

## WOOD GRILLED RIB-EYE

GORGONZOLA CRUSTED - TRUFFLE MASHED - WOOD GRILLED ASPARAGUS  
BALSAMIC DEMI  
27

## WOOD GRILLED MARINATED STEAK TIPS

ROASTED SHALLOT AND PORTABELLA DEMI - BROCCOLINI  
GARLIC MASHED  
24

## BISTRO BURGER

BRIOCHE BUN - MELTED BRIE - ROASTED MUSHROOMS - BABY ARUGULA  
13

## CRISPY DUCK BREAST

ORANGE ROSEMARY HONEY - ROASTED BUTTERNUT - FINGERLING POTATOES  
CHERRY PORT REDUCTION  
24

## CHICKEN MARSALA

GARLIC MASHED - MARSALA - SAGE - GALA APPLE - SHITAKE MUSHROOMS  
21

## STEAK FRITES

WOOD GRILLED SIRLOIN STRIP - HERBED GARLIC BUTTER - TRUFFLE FRITES  
BROCCOLINI  
25

## BRIOCHE CRUSTED CHICKEN

CRANBERRY SAGE CREAM - FINGERLINGS - BRUSSELS SPROUTS  
21

## SHORT RIBS

MAPLE SMOKED PORTABELLA - SLOW CARROTS - POLENTA  
22

## CHICKEN CAPRESE PANINI

MOZZARELLA - BASIL PESTO - TOMATO - BALSAMIC GLAZE - SOURDOUGH BREAD  
13

# WATER

## COD AND LITTLENECKS

CHOURICO AND WHITE BEAN RAGOUT - BABY ARUGULA - TRUFFLE OIL  
24

## TRAFFORD'S COD PAN ROAST

SPICY TOMATO & SEAFOOD BROTH - COD - MUSSELS - CALAMARI - SHRIMP - CHORIZO  
POTATOES - GRILLED SOURDOUGH BREAD  
26

## FISH AND CHIPS

FRIED COD - HOUSE CUT FRIES - COLESLAW - TARTAR SAUCE  
17

## SEARED SCALLOPS

ROASTED CAULIFLOWER RISOTTO - BACON BRAISED ARUGULA  
BASIL OIL - RED PEPPER COULIS  
25

## FRIED FISH TACOS

CAJUN RUBBED COD - FLOUR TORTILLAS - SHREDDED CABBAGE - FIRE ROASTED TOMATO SALSA  
CILANTRO YOGURT SAUCE  
14

## SHRIMP SCAMPI

GARLIC BUTTER - WHITE WINE - GRAPE TOMATOES - LEMON - BABY SPINACH  
LINGUINI  
24

## SEAFOOD RISOTTO

SHRIMP - CALAMARI - BABY CLAMS - MUSSELS - CHERRY TOMATO  
FENNEL RISOTTO - FRESH HERBS  
26

## WOOD GRILLED SALMON

FINGERLINGS - ASPARAGUS - LEMON CAPER CREAM  
CRISPY PROSCIUTTO  
24

## WOOD GRILLED SWORDFISH

ASIAGO MUSHROOM RAVIOLI - GARLIC SAUTÉED SPINACH - SHAVED ASIAGO CHEESE  
26

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. ADDITIONALLY, IF A PERSON IN YOUR PARTY HAS A SPECIAL DIETARY NEED (E.G., GLUTEN INTOLERANCE), PLEASE INFORM YOUR SERVER AT THE BEGINNING OF YOUR VISIT. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY AND WHEAT).

\*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# About Us..

## Fresh Ingredients. Fresh Air. Fresh Food

TRAFFORD'S IS LOCATED ON THE SITE OF THE FORMER SEARS COAL MILL IN WARREN'S HISTORICAL DISTRICT. WE OVERLOOK WARREN'S BEAUTIFUL WATERFRONT, AND WE WANT TO MAKE THE VIEW A PART OF THE WHOLE EXPERIENCE HERE AT TRAFFORD'S. WE HOPE THAT EVERYONE IS ABLE TO RELAX, ENJOY SOME DELICIOUS FOOD, AND EMBRACE THE WONDER THAT NEW ENGLAND, ESPECIALLY WARREN, HAS TO OFFER. WHAT IS MORE PERFECT FOR THIS BUILDING BUILT RIGHT ON THE WATERFRONT? ALYN CARLSON, OUR DESIGNER, BROUGHT THE NAME, LOCATION, AND BUILDING TOGETHER WITH AN IMAGE. THE IMAGE DATES BACK TO THE 1890S, AND WAS DISCOVERED IN THE PROVIDENCE PUBLIC LIBRARY. THE IMAGE OF A SAILBOAT WITH WHEELS HAS A QUIRKY MYSTERY THAT PERFECTLY EMBODIES A COMBINATION OF LAND AND WATER. OUR GOAL IS TO MAKE YOU, OUR GUESTS, COMFORTABLE AND EMBRACED WITH A WONDERFUL VIEW, EXCEPTIONAL SERVICE, AND DELECTABLE FOOD. WE HOPE THAT YOU ENJOY EVERYTHING THAT WE OFFER AND WILL COME BACK TIME AND TIME AGAIN!

## Looking to host a party.. We've got it covered!

TRAFFORD'S IS PERFECT FOR ANY EVENT. WHETHER YOU ARE CELEBRATING A BIRTHDAY FOR THAT SPECIAL SOMEONE OR A 30TH ANNIVERSARY, THERE IS NO CHANCE OF DISAPPOINTMENT IN HOSTING YOUR FRIENDS AND FAMILY SPECIAL DAY WITH US. OUR TEAM IS DEDICATED TO EXCELLENCE: FROM FLAWLESS SERVICE TO OUR FRESH, SEASONAL INGREDIENTS WE DO IT ALL!

We celebrate people, reveal processes, share receipts,  
and most of all we have fun!

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