

TRAF FORD

WOOD FIRE GRILL

SOUPS

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

CHILLED SHELLFISH

PINK PEPPERCORN MIGNONETTE - COCKTAIL SAUCE - LEMON

SHRIMP COCKTAIL - NATIVE OYSTER - NATIVE LITTLENECK
3 3 2

RAW BAR SAMPLER

FOUR SHRIMP - FOUR LITTLENECKS - FOUR OYSTERS
30

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

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

LUNCH

*ALL SANDWICHES CHOICE OF
HAND CUT FRIES & DILL PICKLE OR DRESSED BABY GREENS*

TRAFFORD BURGER

BRIOCHE BUN - BABY GREENS - BACON - SHARP WHITE CHEDDAR - CARAMELIZED ONIONS
12

BISTRO BURGER

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

FRIED FISH TACOS

CAJUN FRIED COD - SHREDDED CABBAGE - FIRE ROASTED TOMATO SALSA
CILANTRO YOGURT SAUCE
14

CHICKEN CAPRESE PANINI

MOZZARELLA - BASIL PESTO - TOMATO - BALSAMIC GLAZE - SOURDOUGH BREAD
12

PULLED PORK QUESADILLA

PEPPER JACK - BLACK BEAN PUREE - PICKLED ONION & JALAPENO - CILANTRO YOGURT SAUCE
12

FISH SANDWICH

COD - PANKO BREAD CRUMBS - LETTUCE - TOMATO - LEMON CAPER AIOLI - BRIOCHE BUN
12

FISH & CHIPS

FRESH COD - HAND CUT FRIES - COLESLAW - TARTAR SAUCE
(5oz) 14 (8oz) 17

BRIOCHE CRUSTED CHICKEN

CRANBERRY SAGE CREAM - FINGERLING POTATO'S - BRUSSELS SPROUTS
16

SHRIMP SCAMPI

GARLIC BUTTER - WHITE WINE - CHERRY TOMATOES - LEMON - BABY SPINACH
LINGUINI
19

STEAK TIPS & FRITES

WOOD GRILLED - DEMI - FRITES - TRUFFLED ARUGULA
16

PORTABELLA WRAP

HUMMUS - ARUGULA - MARINATED PORTABELLA - TRUFFLE OIL - ASPARAGUS - SWISS CHEESE
14

PULLED PORK SANDWICH

COLE SLAW - SPICY BBQ SAUCE - PICKLED RED ONION
13

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.