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FRESH INGREDIENTS. FRESH AIR. FRESH FOOD

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## SHELL FISH

### SHRIMP COCKTAIL - 3

### NATIVE OYSTER - 3

### NATIVE LITTLENECK - 2

pink peppercorn mignonette  
cocktail sauce - lemon

### RAW BAR SAMPLER - 30

four shrimp  
four littlenecks  
four oysters

## SALAD

### GARDEN SALAD - 9

baby greens - fresh seasonal vegetables  
choice of dressing

italian - romano black peppercorn - blue cheese  
raspberry vinaigrette - honey mustard

### CAESAR SALAD - 9

romaine lettuce - house croutons - caesar dressing  
shaved parmesan

### ROASTED BEET SALAD - 11

beets - goat cheese - candied walnuts  
baby greens - balsamic

### WILTED SPINACH SALAD - 12

toasted almonds - goat cheese - dried cranberries  
warm portabella and bacon vinaigrette

## STARTERS

### PEI MUSSELS - 14

white wine - beurre chivry  
red pepper parmesan garlic bread or  
hand cut frites & aioli

### LUMP CRAB CAKES - 13

roasted corn salsa - chipotle aioli

### NEW ENGLAND STUFFED QUAHOGS - 7

linguica & pepper stuffing

### CALAMARI - 13

cornmeal breaded rings & tentacles - chourico  
cherry peppers - cilantro yogurt sauce

### SEARED TUNA NACHOS - 12

ahi tuna - wakame - siracha mayo - sweet soy

### PORK BELLY SLIDERS - 12

pickled carrots - green onion mayo  
shredded cabbage

### CRISPY BRUSSEL SPROUTS - 11

melted goat cheese - rosemary - truffle salt

## SOUP

### NEW ENGLAND CLAM CHOWDER

cup - 4      bowl - 5.5

### FRENCH ONION SOUP

crock - 7

### SOUP OF THE MOMENT

cup - 3.5      bowl - 5.25

## SALAD ADDITIONS

CHICKEN 6 - MARINATED SIRLOIN TIPS 9 - SHRIMP (THREE) 9 - SEARED SALMON 7  
SEARED SCALLOPS 10 - SESAME CRUSTED TUNA 10 - GRILLED SWORDFISH 8

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# LUNCH

all sandwiches come with a choice of  
hand cut fries & pickle or dressed baby greens

## **FISH & CHIPS - 14 (5oz) 18 (8oz)**

fresh cod - house cut fries - cole slaw - tartar sauce

## **FISH TACOS - 14**

cajun fried cod - shredded cabbage - fire roasted tomato salsa  
cilantro yogurt sauce

## **TRAFFORD BURGER - 13**

wood grilled beef chuck - baby greens - bacon - white cheddar  
caramelized onions - brioche bun

## **STEAK HOUSE BURGER - 14**

wood grilled beef chuck - smoked gouda - raw onion - steak sauce  
baby arugula - brioche bun

## **STEAK PANINI - 13**

shaved sirloin - baby arugula - roasted red peppers - white cheddar  
roasted garlic aioli - sourdough

## **CHICKEN CAPRESE PANINI - 13**

wood grilled chicken - mozzarella - basil pesto - tomato - balsamic glaze - sourdough

## **FISH SANDWICH - 12**

panko fried cod - lettuce - tomato - lemon caper aioli - brioche bun

## **LOBSTER ROLL - 32**

hand shucked hard shell lobster - lemon - mayonnaise - shredded baby greens - brioche roll

## **PORTABELLA WRAP - 14**

marinated portabella - roasted red pepper aioli - truffle dressed arugula  
asparagus - white cheddar cheese

## **CRISPY CHICKEN SANDWICH - 12**

panko fried chicken - garlic aioli - bacon - swiss - lettuce & tomato - brioche bun

## **STEAK TIPS & FRITES - 18**

wood grilled sirloin tips - demi - frites - truffled arugula

## **LOBSTER MAC AND CHEESE - 28**

hand shucked hard shell lobster - smoked gouda cheese sauce - scallions - cavatappi  
rendered applewood smoked bacon

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.

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Trafford is the perfect place to host your special event

Celebrating a birthday or anniversary? Planning a baby shower, bridal shower, or rehearsal dinner? From office parties to intimate weddings, an event at Trafford Restaurant is unforgettable. Our beautiful setting, memorable food, and flawless service will make your day exceptional.

Call 401-289-2265 or email [info@traffordrestaurant.com](mailto:info@traffordrestaurant.com) for more information

