

## STARTERS

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**Chips & Dip**, flat bread-chips, with hummus, tabbouleh, tzatziki sauce 8.

**Eggplant Napoleon**, grilled eggplant rounds, plum tomatoes, fresh mozzarella, basil vinaigrette 8.

**Antipasto**, plate of assorted cured meats, vegetables, olives, cheeses + greens 12.

**Fried Galilee Calamari**, 22 Bowen's style; three pepper-mint relish 9.

**Steamed Littlenecks**, garlic, northern beans, rabe, grilled Tuscan bread 8.

**Trio Meat Ball**, beef, sausage, roasted garlic, grilled Tuscan bread, shaved provolone cheese 8.

**Seafood Fritters**, shrimp, crab, maple chipotle aioli 10.

**Crab Cakes**, oven-roasted, spicy remoulade 12.

**Rhode Island Stuffies**, six baked top neck clams, clam casino stuffing 8.

## ARTISAN PIZZAS

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**Clams Casino**, whole belly clams, green pepper, scallions, applewood smoked bacon, mozzarella 15.

**The Fun-Guy**, crimini + portabello mushrooms, truffle infused ricotta, grana padano 15.

**Margherite**, marinara, basil, mozzarella cheese 12.

**The Classic**, pepperoni, mozzarella, provolone, grana padano, marinara 13.

**The Bada Bing**, pepperoni, sweet Italian sausage, hot peppers, onions, tomato sauce, three cheeses 15.

**South Western**, barbeque chicken, corn, onions, black beans, corn meal crust 12.

## SOUPS & SALADS

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**Soup of the Moment**, inquire with your server for this minute's preparation 6.

**TRIO Chowder**, lightly creamed ocean broth, chourico, native clams, roasted corn, potatoes 6.

**Spinach Salad**, roasted beets, pickled onions, gorgonzola, sunflower seeds, white balsamic vinaigrette 8.

**House Salad**, Greenview Farm greens, toasted pecans, shaved red onions, tomatoes, carrots, balsamic vinaigrette 6.

**Chopped Caesar**, crisp romaine, applewood smoked bacon, sunflower seeds, grape tomato, shaved red onion, herb croutons, Parmigiano-Reggiano, house made dressing 9.

**Caesar Salad**, crisp romaine leaves, Caesar dressing, focaccia croutons 6.



## TRIO RAW BAR

**Shrimp Cocktail** 2.00

**East Coast Oyster\*** 2.50

**Littlenecks\*** 1.50

**Chilled Lobster Tail** 14.00

**Chilled Lobster Claws** 3.50

**Chilled New England Sampler;**  
lobster, oysters, little necks,  
shrimp 44.95

*Accompanied by  
cocktail sauce, mignonette,  
lemon*



## SUNDAY BRUNCH BUFFET

'Gansett's beachside brunch spot.  
Join us each Sunday from  
10:30 a.m. - 2:30 p.m. for our  
specially crafted Brunch Buffet.  
\$19.95 adults  
\$12.95 children [10 and under]

## BE HAPPY, PAY HALF!

Enjoy 1/2 price appetizers every  
Monday - Friday 4pm - 6pm in the  
BAR. The perfect way to finish up your  
day or to start off your evening.

## PASTAS

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**Linguini**, *White Clam*, pancetta, garlic, clams, EVOO, parsley  
*Red Clam*, garlic, clams, tomato, EVOO, parsley 18.

**Rigatoni Bolognese**, slow-simmered tomatoes, veal, pork + beef 16.

**Tortelloni + Lobster**, truffle pasta, steamed native lobster, limoncello cream 26.

**Gemelli Pesto**, seasonal farm fresh vegetables, garlic, basil pesto, grated cheese 14.

**Penne Alla Vodka**, grilled chicken, marinara, romano cream sauce 15.

**Baked Gnocchi**, Yukon gold potato dumpling, Italian sausage, spinach, mozzarella, marinara 18.

## SEA

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**Lobsters**, *Steamed*, 1 1/4 lb., roasted fingerlings, green beans, drawn butter 25.  
*Baked Stuffed*, 1 1/4 lb., shrimp, scallops, crab, lemon thyme cumb, roasted fingerlings,  
green beans, drawn butter 35.

**Tuscan Shrimp**, grilled white shrimp, crispy pancetta, baby arugula, northern bean salad, tomato vinegar 20.

**Lobster Roll**, buttery croissant roll, lobster, lemon chervil, mayonnaise 18.

**Salmon Caesar Salad**, grilled Atlantic Salmon, crisp romaine leaves, Caesar dressing, focaccia croutons\* 16.

**Trio Fried Seafood Platter**, shrimp, scallops, sole, french fries, tartar sauce 17.

**Native Stuffed Sole**, shrimp, scallops, garlic, cracker crumb stuffing, roaster fingerlings, green beans 24.

**Yellowfin Tuna**, orange braised napa cabbage, chile, noodles, toasted cashews\* 24.

**Grilled Georges Bank Scallops**, beet risotto croquette, baby arugula, pine nut salad, lemon vinaigrette 24.

**Grilled Atlantic Salmon**, braised kale, onions, fingerling potatoes, tomato fennel broth\* 21.

## LAND

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**Grilled 10oz Statler Chicken Breast**, parmesan polenta cake, stewed tomatoes, onions, broccoli rabe\* 16.

**Pork Chop Milanese**, panko breaded, fresh mozzarella, arugula, grape tomatoes, crispy onion straws\* 19.

**Flat Iron Steak Spinach Salad**, grilled 8oz flat iron steak, roasted beets, pickled onions, gorgonzola,  
sunflower seeds, white balsamic vinaigrette\* 17.

**Kingstown Road Burger**, applewood smoked bacon, aged cheddar cheese\* 11.

 **Grilled 16oz Rib-Eye**, garlic smothered three pepper mint relish\* 36.

 **NY Sirloin, 14oz**, peppercorn crust, red wine demi-glace\* 32.

 **Surf & Turf**, grilled bacon-wrapped 5oz filet, lobster tail, béarnaise sauce\* 38.

 **Bacon-wrapped Twin Filets, 10oz**, house spice rub, red wine demi-glace\* 30.

 - served with Yukon Gold mashed potatoes + green beans

### SIDES

(6. each)

French Fries - Yukon Gold Mashed

Sautéed String Beans - Sautéed Mushrooms - Sweet Potato Fries



Menu Authors: Kevin DiLibero, Tim Sousa, Danielle Devizia, Kristin Beaupre

\*The culinary staff at TRIO feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which could be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server. A gratuity of 18% will be added to parties of 8 or more.

6.22.10