

STARTERS

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

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

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

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

Chowder and Fritters, cup of chowder, three seafood fritters, maple chipotle aioli 7.

Crab Cakes, oven-roasted, spicy remoulade 12.

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

SALADS

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

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

Chopped Caesar, crisp romaine, applewood smoked bacon, sunflower seeds, grape tomato, shaved red onion, herb croutons, grana padano, house made dressing 9.

SALAD ADD-ONS:

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| Grilled Atlantic Salmon* | 10. | Grilled Flat Iron* | 10. |
| Grilled Shrimp | 7. | Grilled Chicken | 6. |
| Lobster Salad | 13. | Chicken Salad | 5. |

SANDWICHES + PIZZAS **All Sandwiches Served With French Fries and Pickles**

House-made Chicken Salad, buttery croissant roll 8.

Kingston Burger, applewood smoked bacon, aged cheddar cheese* 11.

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

The Hot Italian, salami, soppressata, sharp provolone, hot pepper salad 10.

Fried Sole Sandwich, corn meal crusted sole, spicy remoulade sauce 9.

Salmon Caesar Wrap, grilled Atlantic salmon, romaine, croutons, Caesar salad dressing* 12.

Margherite Pizza, marinara, basil, mozzarella cheese 12.

Pizza Of The Moment, inquire with your server for this minute's preparation 12.



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*

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. 5.22.10

WINE BY THE GLASS

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| Columbia Crest 2 Vines, Chardonnay , WA '06 | 6. | Banfi Chianti Classico, Sangiovese , Tuscany '07 | 9. |
| J. Lohr, Chardonnay , Arroyo Seco '07/'08 | 8. | Carpineto Dogajolo, Super Tuscan , Tuscany '08 | 8. |
| Kendall Jackson, Chardonnay , California '08 | 8. | Louis Martini, Cabernet , Sonoma County '07 | 8. |
| Mirassou, Sauvignon Blanc , California '08 | 7. | Ravenswood, Cabernet , California '06/'07 | 7. |
| Kim Crawford, Sauvignon Blanc , New Zealand '08 | 9. | Sebastiani, Merlot , California '05 | 10. |
| Attems, Pinot Grigio , Collio '07/'08 | 9. | Hogue Cellars, Merlot , Washington '06 | 7. |
| Ecco Domani, Pinot Grigio , delle Venezie '08 | 7. | Cono Sur, Pinot Noir , Chile '08 | 7. |
| Snoqualmie, Off-dry Riesling , Columbia Valley '08 | 8. | Mark West, Pinot Noir , California '08 | 10. |
| Sakonnet, Vidal Blanc , S.E. New England '07/'08 | 6. | Don Miguel Gascon, Malbec , Argentina '08 | 8. |
| Domaine Ste. Michelle Brut, Sparkling , WA n/v | 9. | 7 Deadly Zin, Red Zinfandel , California '07 | 10. |
| Dom Bertiol Prosecco, Sparkling , Italy nv | 7. | Makulu, Pinotage , South Africa '07 | 5. |
| | | Jaboulet "45", Rhône Blend , Côte du Rhône '06 | 8. |
| | | McWilliams, Shiraz , South Eastern Australia '07 | 8. |

COCKTAILS

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| Trio's Bacardi Mojito's! Your Choice; Melon, Razz, or Original | 8.25 |
| Cream Soda , Vanilla Vodka, Galliano, Pepsi | 7.75 |
| Trio Sunset , SVEDKA Clementine, Triple Sec, orange juice, Grenadine | 7.75 |
| Sweet 'Gansett Tea , Bacardi Limón, Limoncello, fresh lemon and ice tea | 7.75 |
| Pimm's Cup , Pimm's No. 1, Lemonade | 7.75 |
| Caipirhinia , Brazilian Rum, fresh lime, raw sugar | 7.75 |
| Bahama Mama , Bacardi Rum, Orange Juice, Pineapple, Grenadine, Goslings Rum float | 7.75 |

MOCKTAILS

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| White Grape Cooler , White Grape Juice, Sierra Mist | 2.95 |
| Pom-Spritz , Pomegranate Juice, Ginger Ale | 2.95 |
| Bora Bora , Pineapple Juice, Fresh Lime Juice, Ginger Ale, Grenadine | 2.95 |
| Coffee Cabinet , Autocrat Coffee Syrup, Ice Cream | 3.50 |

DRAFT

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| Castle Hill Windward Weiss | 5.00 |
| Sam Adams Seasonal | 5.00 |
| Miller Lite | 4.00 |
| Narragansett Lager | 4.00 |
| Newport Storm Amber | 4.50 |
| Peroni | 4.50 |
| Stella Artois | 5.00 |
| Pabst Blue Ribbon | 4.00 |
| Newcastle | 5.00 |
| Bud Light | 4.00 |

BOTTLES

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| Trinity IPA | 4.75 |
| Sierra Nevada Pale Ale | 4.75 |
| Guinness Stout | 5.00 |
| Sam Adams Lager | 4.50 |
| Coors Light | 4.00 |
| Heineken | 4.75 |
| Amstel Light | 4.75 |
| Corona | 4.75 |
| Budweiser | 4.00 |
| Becks Non-Alcoholic | 4.00 |
| Edison Light | 4.00 |