

FALL 2025

OYSTERS

On-The-1/2-Shell*

Half Dozen 25 Dozen 48

We source the freshest oysters on the West Coast— *Your Server Knows Today's Choices*

TRIDENT BAKED OYSTERS (4) 23

Large Bevan Oysters from Chesapeake Bay, Fresh Spinach, Chipotle Tobasco, Pernod, Shallots, Garlic, Asiago Cheese, Fines Herbs

STARTERS AND SALADS

Creamy San Francisco Style Clam Chowder – a 65-year recipe (includes bacon)!

Cup 9 | Bowl 12 | Sourdough Bread Bowl 18 with Classic Caesar 22

Horseradish Deviled Eggs 10 — Bacon 12 | Dungeness Crab 14 | Wild Black Tobikko Caviar 16*

Frito Misto 28

Fresh Cod, Jumbo Prawns, Calamari
Artichoke, Zucchini, Yellow Squash, "Old Bay" Aioli

Dungeness Crab Cakes (2) 24

Fresno Chili Slaw, Grapefruit Supremes

Blistered Shishito Peppers 16

Charred Lemon, Toasted Sesame Seeds, Coarse Sea Salt

**May contain raw ingredients – eating raw food may cause foodborne illness*

Organic Baby Spinach Salad 18

Farm Fresh Organic Baby Spinach, Shaved Fried Shallots
Roasted Pumpkin Seeds, Avocado Slices, Fresh Pomegranate
Orange Supremes, Bacon/Pomegranate Vinaigrette

Classic Caesar Salad 16 (also available with a 50/50 Kale/Romaine Mix – Brutus Style!)

Local Romaine, Sourdough Croutons, Caesar Dressing, Grana Padano, White Anchovies

[add to above salads : Grilled Chicken Breast +8 | Grilled Jumbo Shrimp +14 | Grilled King Salmon +15 | Dungeness Crab +18]

Ahi Poke Salad 26

Sushi Grade Ahi Tuna Poke, Kale, Shredded Cabbage, Carrots
Edamame, Avocado, Asian Pear, Sliced Jalapenos
Crispy Won Tons, Ginger Pear Vinaigrette

P.E.I. Mussels & Steamed Clams 26

Garlic, Shallots, White Wine, Clam Fumet
Chili Flakes, Fines Herbs, Olive Oil, Garlic Bread

Whitefish Ceviche 22*

Avocado, Jalapenos, Pico de Gallo, Tortilla Chips

Jumbo Gulf Shrimp Cocktail (5) 24

Cocktail Sauce, Fresh Lemon

Bibb & Blue Salad 21

Living Bibb Lettuce Asian Pear, Candies Pecans
Pt. Reyes Bleu Cheese Crumbles
White Balsamic Vinaigrette

Burrata and Roasted Beet Salad 22

Fresh Creamy Burrata, Chilled Red and Golden Beets
Frisee', Arugula, Citrus Supremes
Aged Balsamic, EVOO

SAUSALITO LOUIS

Local Greens, Avocado, Hard-Boiled Egg, Red Onion, Tomato, Asparagus, Olives, Louie Dressing

Dungeness Crab 44 * Jumbo Prawns 38 * Combo 40

SANDWICHES

– with Trident fries, garden green salad, or Fresno chile slaw

Trident Cheese Burger 25

One-Half Pound 100% Angus Beef Chuck (80/20 Blend), Choice of Cheese – cheddar, Swiss, or pepper Jack
Lettuce, Vine-Ripened Tomato, Red Onion, Pickle, Brioche Bun

Classic New England Style Lobster Roll 36

Maine Lobster, Charred Lemon, Mayo, Celery, Fines Herbs, Split-Top Brioche Roll

SHRIMP PO' BOY – The Famous One! 32

Jumbo Prawns, Buttermilk/Cornmeal Dredge, Trident Remoulade, Shredded Iceberg Lettuce, Tomatoes, Dill Pickles, French Roll

Grilled Organic Chicken Breast 24

Bibb Lettuce, Red Onion, Vine-Ripened Tomato, Cheddar Cheese, Chipotle Aioli, French Roll

California Dip 26

Thinly Sliced Pork Roast, Monterey Jack Cheese, Caramelized Onions, Horseradish Crema, Pork Jus, French Roll

SEAFOOD SPECIALTIES

The Trident Cioppino – our SIGNATURE Dish! 58

Classic Seafood Stew - Fresh Fish, ½ Dungeness Crab, Prawns, Mussels, Clams,
Fennel, Carrots, Celery, Onions, Shellfish Tomato Broth, Garlic Bread

Artesa “Los Carneros” Pinot Noir, Napa Valley OR Sonoma Cutrer Chardonnay, Sonoma

Maine Lobster Tail 68

Steamed and Roasted 10-12 ounce Tail, Loaded Mashed Potatoes or Trident Fries, Chef's Garden Saute, Buerre Blanc, Drawn Butter

Wine Suggestion: Patz & Hall Chardonnay, Sonoma

Fresh LOCAL Fish of the Day – price varies

King Salmon, Halibut, OR Petrale Sole – *your server can explain our special preparations*

Wine Suggestion: Any of Our Northern California Chardonnays

Famous Beer Battered Fish & Chips 35

Local Deep Sea Ling Cod, Drake's Pilsner Batter, Trident Fries
Balsamic Tartar Sauce, Fresno Chile Slaw

Beverage Suggestion: Try One of Our Local Craft Beers

Baja Fish Tacos (3) 32

Fresh Pacific Dorado – Beer Battered or Grilled, Pico de Gallo
Chipotle Crema, Shredded Cabbage, Cilantro, Fresh Corn Tortillas

Navarro Gewurztraminer, Anderson Valley

Classic Fish House Captain's Platter 44

Fish (2) & Chips, Fried Panko Encrusted Jumbo Prawns (2), Trident Baked Oysters (2), Dungeness Crab Cakes (2)
Fresno Chile Slaw, Cocktail Sauce, Original Trident Tartar Sauce, Citrus Aioli

Albarino, Central Valley (Lodi)

STEAK/CHOPS/CHICKEN/PASTA

Classic Steak Oscar 68

Filet Mignon (8 oz) – grilled to order, Dungeness Crab Leg Meat, Delta Asparagus, Bearnaise Sauce, Trident Mashed Potatoes,

Brockmeyer Syrah, Santa Barbara

Aged Rib Eye Steak 55 – Grilled to Order, Loaded Mashed Potatoes, Chef's Garden Saute, Roasted Chipolini Onion

Beringer Cabernet Sauvignon, Napa Valley

Famous Trident Surf & Turf – Maine Lobster Tail & Aged Ribeye 120

Classic Caesar Salad, Chef's Garden Saute', Loaded Mashed Potatoes, Roasted Cipollini Onion, Mixed Mushroom Saute
Compound Butter – peppercorn, parsley, oregano, Drawn Butter, Grilled Lemon

Grilled Pork Chop (16 ounce) 40 – Honey-Brined, Bone-In Center Loin Chop, Grilled Medium

Sauteed Spinach, Caramelized Apples, Golden Raisins, Trident Mashed Potatoes

Kunde Family Wines Zinfandel, Kenwood

Bistro-Style Petaluma Chicken 38 – Brined, Pan Seared, and Oven Roasted One-Half Organic Chicken,

Sauteed Spinach, Trident Mashed Potatoes, Herbed Chicken Jus

Cline Viognier, Sonoma County

Linguini Alfredo Rose' 28

with Grilled Jumbo Prawns 42

with Grilled Boneless/Skinless Chicken Breast 34

Creamy Parmesan Alfredo with Tomato Sauce, HMB English Peas
Delta Asparagus, Mixed Mushrooms, Linguine Pasta

Capo Isetta Rose of Pinot Noir, Carneros

Burst Cherry Tomato Pasta (Vegan) 28

with Grilled Jumbo Prawns 42 OR Dungeness Crab Meat 46

with Grilled Boneless/Skinless Chicken Breast 34

Vine-Ripened Cherry Tomatoes, Fresh Basil
Fresh Garlic, Crushed Red Peppers, White Wine, Capellini Pasta

J Pinot Gris, Sonoma County

SIDES

Mushroom Risotto 18 * Trident Mashed Potatoes 12 * Loaded Mashed Potatoes – bacon, cheese, scallions 15

Chef's Garden Saute 10 * Mixed Mushroom Saute 14 * Fresno Chile Slaw 8 * Garlic Bread 5

Trident Fries 7 * Garlic Fries 10 * Truffle Oil Fries 12

We accept Major Credit Cards – Visa, MC, AMEX, Discover. We do not accept APPLE PAY.

We do not provide separate checks. We will split your tab on no more than 3 credit cards.

Concurrent with the most recent Marin County mandated minimum wage increase, a 5% surcharge will be added to all Food and Beverage purchases to allow us to continue to provide the hospitality and service that you have always enjoyed.

NO SERVICE GRATUITY IS ADDED TO, OR INCLUDED IN, YOUR BILL.