

SPRING 2024

OYSTERS *On-The-1/2-Shell**

Half Dozen 23 Dozen 44

Featuring Oysters Exclusively from Our Friends at [HOG ISLAND OYSTER COMPANY](#) – Your Server Knows Today's Choices

TRIDENT BAKED OYSTERS (4) 18

Large Bevan Oysters from Virginia, Fresh Spinach,
Chipotle Tabasco, Pernod, Shallots, Garlic, Asiago Cheese, Fines Herbs

STARTERS AND SALADS

Creamy San Francisco Style Clam Chowder – a 60 year recipe (includes bacon)!

Cup 9 | Bowl 15 | Sourdough Bread Bowl 18 with Classic Caesar or Garden Green Salad 25

Horseradish Deviled Eggs 9

Blistered Shishito Peppers 12

Bacon 10 | Dungeness Crab 14 | Wild Black Tobiko Caviar* 16

Charred Lemon, Toasted Sesame Seeds, Sea Salt

P.E.I. Mussels & Steamed Clams 25

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

Crispy Domestic Calamari 24

Jumbo Gulf Shrimp Cocktail (5) 22

Dungeness Crab Cakes (2) 23

“Old Bay” Aioli, Meyer Lemon

Cocktail Sauce, Fresh lemon

Fresno Chile Slaw, Grapefruit, Citrus Aioli

Ahi Tuna Poke 24

Sashimi Grade Ahi Tuna, Scallions, Soy, Garlic,
Fresh Ginger, Lemon, Sesame, Wonton Chips

LIMITED

Whitefish Ceviche 22

Fresh Whitefish, Avocado
Jalapenos, Pico, Tortilla Chips

Tossed All Green Salad 18

Little Gems, Kale, Cucumber, , Scallions
Delta Asparagus, Snow Peas, Pea Sprouts,
Pistachios, Basil/ Avocado Green Goddess Dressing

Kale & Quinoa Salad 17

Fresh Grapes, Sliced Almonds, Feta,
Lemon Zest, White Balsamic Vinaigrette

Classic Caesar Salad 14

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

BLT Panzanella-Style Salad 20

Sourdough Baguette Cubes, Hobb's Bacon, Red Onion, Vine-Ripened
Tomatoes, English Cucumbers, Fresh Basil, Shredded Iceberg
Red Wine/Dijon Vinaigrette

Bibb & Blue Salad 18

Living Bibb Lettuce, Pt Reyes Blue Cheese,
Candied Pecans, Pears, White Balsamic Vinaigrette

Garden Green Salad 14

Bay Shrimp Wedge 26

Chilled Iceberg, Bay Shrimp,
Hobb's Applewood Smoked Bacon, Cherry Tomatoes,
Pt. Reyes Blue Cheese Dressing and Crumbles

Burrata and Roasted Beet Salad 20

Fresh Creamy Burrata Cheese
Chilled Red and Golden Beets, Grapefruit Supremes
Frisee', Arugula, Aged Balsamic, EVOO, Crushed Pine Nuts

SAUSALITO LOUIS

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

Dungeness Crab 40

Jumbo Prawns 36

Combo 38

SANDWICHES – with Trident fries or garden green salad

Trident Cheese Burger 22

One-Half Pound 100% Angus Beef Chuck (80/20 Blend), Lettuce, Heirloom Tomato, Red Onion, Pickle, Brioche Bun

Classic New England Style Lobster Roll 34

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

SHRIMP PO' BOY – The Famous One! 30

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

SIDES

Chef's Garden Saute 10 * Mixed Mushroom Saute 14 * Glazed Rainbow Carrots 12

Trident Mashed Potatoes 10 * **LOADED** Mashed Potatoes – cheddar cheese, bacon, scallions 15 * Fresno Chile Slaw 8 * Garlic Bread 5

Trident Fries 5 * Garlic Fries 8 * Truffle Fries 12

SEAFOOD

The Trident Cioppino – our SIGNATURE Dish! 55

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

Monticello Estate Grown Syrah, Napa Valley

Grilled Mixed Seafood Brochette 42

King Salmon, Prawns, Pacific Corvina Sea Bass, Scallop,

Garlic, Parsley, White Wine, Fiesta White Rice,

Chef's Garden Saute, Beurre Blanc

Hess Collection Chardonnay, Napa Valley

Fresh King Salmon 38

Pan Seared, Brentwood White Corn Veloute,

Fingerling Potato, Fava Beans, Spinach, Meyer Lemon

Artesa "Los Carneros" Chardonnay, Napa Valley

Pan Seared Jumbo Sea Scallops 46

Parmesan Risotto, Cherry Tomatoes,

Delta Asparagus, Bacon, Fresh Arugula,

HMB English Peas, Chipotle Crema

Patz & Hall Chardonnay, Sonoma

Local Petrale Sole 34

Line-Caught, Pan Seared, Lemon Caper Beurre Blanc,

Fiesta White Rice, Chef's Garden Saute'

Honig Sauvignon Blanc, Napa Valley/Lake County Blend

OTHER ENTREES

Classic Steak Oscar 68

Filet Mignon - Grilled to Order, Dungeness Crab Leg Meat,

Bearnaise Sauce, Mashed Potatoes, Delta Asparagus

Meiomi Pinot Noir, California Blend

Aged Rib Eye Steak (16 ounce) 60

Cut in House, Grilled to Order, Smashed Garlic Potatoes,

Roasted Cipollini Onion, Mixed Mushroom Saute

Silver Trident "Playing With Fire" Red Blend, Napa Valley

Filet Mignon Steak Frites – Grilled to Order, Trident Fries, Demi-Glace, Chef's Garden Saute 58

Bistro-Style Petaluma Chicken 34 (Please Allow 25 Minutes)

Brined, Pan Seared, and Oven Roasted Half Organic Chicken,

Garlic Mashed Potatoes, Herb Chicken Jus, Sauteed Spinach

Monticello Estate Grown Chardonnay, Napa Valley

Rack of Spring Lamb 48

Oven Roasted, Cut in Thick Chops, Garlic Cauliflower Puree, HMB English Peas,

Roasted Cipollini Onion, Mint Gremolata, Crushed Pistachios

Seghesio Zinfandel, Napa Valley

Vegan Pasta Primavera 30

Fava Beans, HMB English Peas, Delta Asparagus, Broccolini, Shaved Rainbow Carrots, Light Pomodoro Linguini

Duckhorn Sauvignon Blanc, North Coast

Linguini Alfredo Rose' 28 with Scallops and Bay Shrimp 38

Creamy Parmesan Alfredo with Tomato Sauce, HMB English Peas, Mixed Mushroom, Linguini

Monticello Estate Grown Rose of Pinot Noir, Napa Valley

Vegan Pasta Puttanesca 30 with flash grilled (rare) Ahi Tuna 42 with Grilled Chicken 38

Red Onions, Capers, Fresh Garlic, Pine Nuts, Kalamata Olives, Fresh Spinach, Linguini, Pomodoro

Kunde Merlot, Sonoma

Mushroom Risotto 28 VEGETARIAN * GREAT SHAREABLE ITEM

Mixed Mushrooms, Cherry Tomatoes, Baby Spinach,

Half Moon Bay English Peas, Delta Asparagus

Sonoma Cutrer Chardonnay, Russian River

Famous Beer Battered Fish & Chips 35

30

Local Deep Sea Ling Cod, Drake's Pilsner Batter, Trident Fries,

Balsamic Tartar Sauce, Fresno Chile Slaw

Beverage Suggestion: Enjoy One of Our Local Craft Beers

Baja Fish Tacos (3)

Fresh Pacific Dorado – Beer Battered or Grilled, Pico de Gallo

Chipotle Crema, Shredded Cabbage, Cilantro, Fresh Corn Tortillas

Navarro Gewurztraminer, Anderson Valley

A 20% Gratuity may be added for parties of six (6) or more. We accept Major Credit Cards – Visa, MC, AMEX, Discover.

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

**Concurrent with the most recent Marin County mandated minimum wage increases,
a 5% surcharge allows us to continue to provide the hospitality that you have always enjoyed.**

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