

SUMMER 2024

OYSTERS On-The-1/2-Shell*

Featuring Exclusively from Our Friends at [HOG ISLAND OYSTER COMPANY](#) – Your Server Knows
Half Dozen 24 | Dozen 46

Today's Choices

TRIDENT BAKED OYSTERS (4) 22

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 22

Horseradish Deviled Eggs 10

Bacon 12 | Dungeness Crab 15
Wild Black Tobiko Caviar* 16

Blistered Shishito Peppers 15

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

Octopus Street-Style Tacos (4) 32

Poached Spanish Pulpo Sauteed with Broccolini,
Shaved Cabbage, White Onions, Chipotle Aioli,
Cilantro, Fresh Lime, Corn Tortilla

Ahi Tuna Poke 25

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

LIMITED

Whitefish Ceviche 23

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

BLT Panzanella-Style Salad 22

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

Kale & Quinoa Salad 18

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

Bibb & Blue Salad 18

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

Classic Caesar Salad 15

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

Garden Green Salad 14

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

Bay Shrimp Wedge 28

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

Trident Tomato & Watermelon Caprese 22

Fresh Creamy Burrata Cheese, Vine-Ripened
Tomatoes, Watermelon, Fresh Avocado, Basil, Aged
Balsamic, EVOO, Crushed Pine Nuts

SAUSALITO LOUIS 40

Local Greens, Avocado, Egg, Red Onion, Tomato, Asparagus, Olives, Louie Dressing
Dungeness Crab * Jumbo Prawns * Combo

SANDWICHES

with Trident fries, garden green salad, Fresno chile slaw

Trident Cheese Burger 24

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

Classic New England Style Lobster Roll 35

Maine Lobster, Charred Lemon, Mayo, Celery, Fines Herbs, 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

Ultimate California Dip 28

Thinly Sliced Roasted Ribeye, Caramelized Onions, Swiss Cheese,
Mixed Mushroom Saute', French Roll, Beef Jus

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

SEAFOOD

The Trident Cioppino 55 – our SIGNATURE Dish!

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

Pan Seared Jumbo Sea Scallops 46

Parmesan Risotto, Cherry Tomatoes, Delta
Asparagus, Bacon, Fresh Arugula, HMB English Peas,
Chipotle Crema. **Honig Sauvignon Blanc, Napa
Valley/Lake County Blend**

OTHER ENTREES

Classic Steak Oscar 68

ilet Mignon - Grilled to Order, Dungeness Crab Leg
Meat, earnaise Sauce, Mashed Potatoes, Delta
Asparagus - **Meiomi Pinot Noir, California Blend**

Aged Rib Eye Steak (20 ounce) 60

Cut in House, Grilled to Order, Smashed Garlic
Potatoes, oasted Cipollini Onion, Mixed
Mushroom Saute - **Silver Trident "Playing With
Fire" Red Blend, Napa Valley**

Steak Frites - 46

Choice Flat Iron Steak, Grilled to Order, Trident Fries, Brandy Peppercorn Sauce, Chef's Garden Sauté
Seghesio Zinfandel, Sonoma County

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

Brined, Pan Seared, and Oven Roasted Half Organic Chicken,
Garlic Mashed Potatoes, Herb Chicken Jus, Sautéed Spinach
Monticello Estate Grown Chardonnay, Napa Valley

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

Summer Burst Cherry Tomato Pasta (Vegan) 26

Vine-Ripened Cherry Tomatoes, Fresh Garlic, Fresh Basil, White Wine, Capellini
Tomassi Pinot Grigio, Italy

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

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) 30

Fresh Pacific Dorado – Beer Battered or Grilled, Pico
de Gallo, Chipotle Crema, Shredded Cabbage,
Cilantro, Fresh Corn Tortillas - **Navarro
Gewurztraminer, Anderson Valley**

Classic Diner-Style Captain's Platter 44

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

SIDES

Chef's Garden Sauté 10 | Mixed Mushroom Sauté 14 | **Elote Con Crema**, On-The-Cobb 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