

WINTER 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*

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

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

Blistered Shishito Peppers 12

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

Sticky Ribs 22

Pork Baby Back Ribs, Shoyu, Brown Sugar, Honey, Ginger Rice Vinegar, Garlic, Sesame Oil, Scallions, Toasted Sesame Seeds

Crispy Domestic Calamari 24

“Old Bay” Aioli, Meyer Lemon

Jumbo Gulf Shrimp Cocktail (5) 22

Cocktail Sauce, Fresh lemon

Dungeness Crab Cakes (2)

Fresno Chile Slaw, Grapefruit, Citrus Aioli

Tossed All Green Salad 18

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

Trident Spinach Salad 1

Farm Fresh Baby Spinach, Fried Shaved Shallots, Roasted Pumpkin Seeds, Fresh Avocado, Mandarin Orange, Pomegranate Vinaigrette, Aged Balsamic

Classic Caesar Salad 14 THE Wedge 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 25

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', Arugual, Aged Balsamic, EVOO,
Crushed Pinenuts

Kale & Quinoa Salad 16

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

Bibb & Blue Salad 17

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

SAUSALITO LOUIS

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

Dungeness Crab 39 Jumbo Prawns 35 Combo 37

LIMITED*

Ahi Tuna Poke 24

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

Whitefish Ceviche 22

Fresh Whitefish, Avocado Jalapenos, Pico, Tortilla Chips

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, Remoulade Sauce,
Shredded Iceberg Lettuce, Tomatoes, Dill Pickles, French Roll

Ultimate Dip 28

Thinly Sliced Rib Eye Roast, Caramelized Onions, Swiss Cheese, Mixed Mushroom Saute',
French Roll, Beef Jus

SIDES

Chef's Garden Saute 10 * Mixed Mushroom Saute 14 *
Braised Lemony Brussels Sprouts 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, Scallops, Garlic,
Parsley, White Wine, Fiesta 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 Saute'

Laird Family Chardonnay, Napa Valley

Local Petrale Sole 34

Line-Caught, Pan Seared, Lemon Caper Beurre Blanc, Fiesta White Rice, Chef's Garden

Honig Sauvignon Blanc, Napa Valley/Lake County Blend

OTHER ENTREES

Classic Steak Oscar 68

Cut in House, Grilled to Order, Smashed Garlic Potatoes, Bearnaise Sauce, Mashed Potatoes, Delta Asparagus

Meiomi Pinot Noir, California Blend

Aged Rib Eye (16 ounce) 58

Cut in House, Grilled to Order, Smashed Garlic Potatoes, Roasted Chipolini Onions, Mixed Mushroom Saute

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

GRILLED FILET – Garlic Mashed Potatoes, Demi-Glace, Chef's Garden Saute **58**

Pork Loin Chop (16 ounce) 38

Honey Brined, Double Cut, Bone-On Center Loin Chop, Pan Seared, Oven Roasted, Finished on the Grill

Mashed Potatoes, Grilled Fresh Apple, Sauteed Spinach, Pork Jus

Artesa "Los Carneros" Pinot Noir, Napa Valley

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

Zinfandel Braised Short Ribs 42

Garlic Mashed Potatoes, Carrots, Onions, Fennel

Francis Ford Coppola, "Director's Cut" Sonoma Zinfandel

Linguini Alfredo Rose' 28

with Scallops and Bay Shrimp 38

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

Patz & Hall Chardonnay, Sonoma

Vegan Pasta Puttanesca 28 (v)

with flash grilled (rare) Ahi Tuna 40

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

Kunde Merlot, Sonoma

(add: White Anchovies +5 * Grilled Chicken Breast +8 * Pan Seared King Salmon +15 *)

Mushroom Risotto 28

VEGETARIAN * GREAT SHAREABLE ITEM

Foraged 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, Chipotle Balsamic Tartar Sauce, Fresno Chile Slaw

Baja Fish Tacos (3) 30

Beer Battered Fresh Pacific Dorado, Pico de Gallo, Crema, Shredded Purple Cabbage,
Cilantro, Soft Hybrid Tortillas

Beverage Suggestion: Enjoy One of Our Local Craft Beers

Navarro Gewurztraminer, Anderson Valley