

SUMMER 2023

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

Half Dozen 22 Dozen 43

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

STARTERS

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

Cup **9** | Bowl **12** | Sourdough Bread Bowl **16** with Classic Caesar or Green Salad **22**

Horseradish Deviled Eggs 9

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

Blistered Shishito Peppers 12

Charred Lemon, Toasted Sesame, Sea Salt

Crispy Domestic Calamari 24

"Old Bay" Aioli, Meyer Lemon

Jumbo Gulf Shrimp Cocktail (5) 22

Cocktail Sauce, Fresh lemon

Dungeness Crab Cakes (2) 23

Fresno Chile Slaw, Grapefruit, Citrus Aioli

P.E.I. Mussels & Steamed Clams 24

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

Steamed and Chilled Jumbo Castroville Artichoke 16

Lemon, Fresh Garlic, Garlic Aioli, Drawn Butter

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

SALADS

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

Classic Caesar Salad* 14

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

BLT Panzanella-Style Salad 20

Sourdough Baguette Cubes, Hobb's Bacon, Red Onion, Vine-Ripened, Tomatoes, Iceberg Lettuce, Arugula, Avocado, Fried Capers, Red Wine/Dijon Vinaigrette

Kale & Quinoa Salad 16

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

Bibb & Blue Salad 16

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

Bay Shrimp Wedge 25

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

Trident Heirloom Tomato Caprese 22

Fresh Creamy Burrata Cheese, Watermelon, Avocado, Basil, Aged Balsamic, EVOO, Crushed Pinenuts

SAUSALITO LOUIS

Local Greens, Avocado, Egg, Red Onion, Tomato, Asparagus, Olives, Louie Dressing
Dungeness Crab 39 Jumbo Prawns 35 Combo 37

SANDWICHES

with fries or mixed 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 32

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

SIDES

Grilled Delta Asparagus 12| Chef's Garden Saute 10| Mixed Mushroom Saute 14| Trident Mashed Potatoes 10

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

BGB Salmon, Prawns, Pacific Corvina Sea Bass, Scallop, Garlic,
Parsley, White Wine, Garlic Mashed Potatoes, Chef's Garden Saute
Hess Collection Chardonnay, Napa Valley

Big Glory Bay Salmon 40

Pan Seared, Brentwood White Corn Veloute,
Fingerling Potato, Fava Beans, Spinach, Meyer Lemon
Laird Family Chardonnay, Napa Valley

Local Petrale Sole 34

Line-Caught, Pan Seared, Lemon Caper Beurre Blanc,
Trident Mashed Potatoes, Chef's Garden Saute
Honig Sauvignon Blanc, Napa Valley/Lake County Blend

Steamed and Roasted Maine Lobster Tail 68

12 Ounce, Creamy Polenta, Sauteed Broccolini, Butter/Wine Sauce
Cline Viognier, Sonoma

Pan Seared Jumbo Sea Scallops 40

Parmesan Risotto, Cherry Tomatoes, HMB English Peas,
Delta Asparagus, Bacon, Fresh Arugula, Chipotle Crema
Patz & Hall Chardonnay, Sonoma

Famous Beer Battered Fish & Chips 34

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

Fish Tacos (3) 29 gf

Fresh Pacific Mahi Mahi, Corn Tortillas, Lemon,
Avocado, Mango Salsa, Fresno Chile Slaw
Navarro Gewurztraminer, Anderson Valley

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

Rib Eye Steak, *Tuscan Tagliata Style* 75

20 Ounce Choice Bone-in Ribeye, Sliced, Spinach, Arugula, Fennel, Grana Padrano, Balsamic Pan Jus
Silver Trident "Playing With Fire" Red Blend, Napa Valley

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

THE TRIDENT SURF 'N TURF 130

A Steamed and Roasted Maine Lobster Tail and Our Rib Eye *Tagliata* or Classic Steak Oscar

Make A VERY Impressive Platter!

Steak Frites 42

Choice Flat Iron Steak, Grilled to Order, Brandy Peppercorn Sauce, Shaved Fried Onions, Trident Fries
Beringer Cabernet Sauvignon, Knights Valley

Crisp Petaluma Backyard Chicken 34

One Half Organic Chicken, Pan Sauteed, and Oven Finished,
Red Onions, Cherry Tomatoes, Heirloom Tomatoes, Fresh Garlic, Oregano,
Sherry Wine Vinaigrette, Garlic Bread

Sonoma Cutrer Chardonnay, Russian River

Capellini with Tomatoes and Basil 28

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

Vegan Pasta Primavera 30

Fava Beans, HMB English Peas, Delta Asparagus, Broccolini, Grana Padrano, Penne
Duckhorn Sauvignon Blanc, North Coast

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**