

SPRING 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 AND SALADS

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) 22

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

Ahi Tuna Poke 24

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

Whitefish Ceviche 20

Fresh Whitefish, Avocado, Jalapenos, Pico, Tortilla Chips

Classic Caesar Salad* 14

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

Heirloom Tomato Panzanella-Style Salad 15

Rustic Italian Bread, Red Onions, English Cucumbers, Fresh Mozzarella, Fresh Basil, Arugula, Red Wine 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

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

Bay Shrimp Wedge 24

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

Trident Nicoise Salad 32

Custom Spring Mix from Suncrest Farms, Seared Ahi Tuna (rare), Haricot Verts, Boiled Tri-Color Baby Potatoes, Deviled Egg, Kalamata Olives, Cherry Tomatoes, Champagne Vinaigrette

SAUSALITO LOUIS

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

Dungeness Crab 38

Jumbo Prawns 34

Combo 36

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 30

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

BLT&A 20

Mr. Hobb's Applewood Smoked Bacon, Crisp Lettuce, Heirloom Tomato, Avocado, Mayo, Ciabatta Roll

Not-From-A-Can Ahi Tuna Salad Melt 26

Poached Fresh Ahi Tuna, Mayo, Celery, Finely Diced Red Onion, Diced Scallions, Lemon, Cheddar Cheese, Lettuce, Tomato, Ciabatta Roll

SHRIMP PO' BOY SANDWICH 28

Jumbo Prawns, Buttermilk/Cornmeal Dredge, Remoulade Sauce, Shredded Iceberg Lettuce, Tomatoes, Dill Pickles, French Roll
The BEST Sandwich we have ever had at The Trident – Bob

Chicken – *grilled or fried* 21

FRIED: Breaded Chicken Breast, Bacon, Fresno Chile Slaw, Chipotle Aioli, Butter Lettuce, Brioche Bun

GRILLED: Fresh Chicken Breast, Lettuce, Onion, Tomato, Cheddar, Chipotle Aioli, Ciabatta Roll

SEAFOOD

The Trident Cioppino – our SIGNATURE Dish! 54

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

Monticello Estate Grown Syrah, Napa Valley

Steamed and Roasted Maine Lobster Tail 68

10-12 Ounce, Creamy Polenta, Sautéed Broccolini, Butter/Wine Sauce

Cline Viognier, Sonoma

Pan Seared Jumbo Sea Scallops 38

Parmesan Risotto, Cherry Tomatoes, HMB English Peas, Delta Asparagus, Bacon, Fresh Arugula, Chipotle Crema

Patz & Hall Chardonnay, Sonoma

Grilled Mixed Seafood Brochette 41

King Salmon, Prawns, Pacific Corvina Sea Bass, Scallop, Garlic, Parsley, White Wine, Fiesta White Rice, Chef's Garden Sauté'

Hess Collection Chardonnay, Napa Valley

Pan Seared King Salmon 38

Brentwood White Corn Veloute, Fingerling Potato, Fava Beans, Spinach, Meyer Lemon

Laird Family Chardonnay, Napa Valley

Seafood Linguine 38

Clams, Mussels, Jumbo Prawns, Calamari, Mixed Mushrooms, Garlic, Shallots, White Wine, Gremolata, Grana Padano

Artesa "Los Carneros" Chardonnay, Napa Valley

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

Fresh Pacific Mahi Mahi, Corn Tortillas, Lemon, Avocado, Mango Salsa, Fresno Chile Slaw

Navarro Gewurztraminer, Anderson Valley

OTHER ENTREES

Classic Steak Oscar

Filet Mignon - Grilled to Order, Dungeness Crab Leg Meat
Bearnaise Sauce, Mashed Potatoes, Delta Asparagus

Meiomi Pinot Noir, California

GRILLED PETITE FILET – Garlic Mashed Potatoes, Demi-Glace, Chef's Garden Saute **55**

Aged New York (16 ounce) 65

Grilled to Order, Smashed Garlic Potatoes, Roasted Chipolini Onions, Mixed Mushroom Saute, Beef Jus

Silver Trident "Playing With Fire" Red Blend, Napa

THE TRIDENT SURF 'N TURF 125

A Steamed and Roasted Maine Lobster Tail and A Grilled Aged New York Steak or Classic Steak Oscar
Make A VERY Impressive Platter!

Steak Frites 41

Choice Flat Iron Steak, Grilled to Order, Brandy Peppercorn Sauce, Shaved Fried Onions, Chef's Garden Saute, Trident Fries

Beringer Cabernet Sauvignon, Knights Valley

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

Brined, Pan Seared, and Oven Roasted Half Chicken, Garlic Mashed Potatoes, Herb Chicken Jus, Sauteed Spinach

Sonoma Cutrer Chardonnay, Russian River

Rack of Spring Lamb 38

Oven Roasted, Cut in Thick Chops, Garlic Cauliflower Puree, HMB English Peas,
Roasted Chipolini Onions, Mint Gremolata, Crushed Pistachios

Seghesio Zinfandel, Napa Valley

Vegan Penne Pasta Primavera 26

Red Onion, Fresh Garlic, Roasted Peppers, Zucchini, Yellow Squash,
Delta Asparagus, Carrots, Cherry Tomatoes, Pomodoro

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*