

FALL 2024

OYSTERS On-The-1/2-Shell*

Half Dozen 24 Dozen 46

Featuring Oysters Exclusively from Our Friends at HOG ISLAND OYSTER COMPANY – Your Server Knows 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 12 | 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 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

Octopus Street-Style Tacos (4) 32 *Local Favorite*

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

Jumbo Gulf Shrimp Cocktail (5) 22

Cocktail Sauce, Fresh lemon

Dungeness Crab Cakes (2) 23

Fresno Chile Slaw, Grapefruit, Citrus Aioli

Cocktail Lobster Tails 29

Grilled Tails In-The-Shell, Drawn
Butter, Trident Remoulade

Whitefish Ceviche 23

Fresh Whitefish, Avocado, Jalapenos,
Pico, Tortilla Chips

Elote con Crema 16

Fresh Corn-On-The-Cob, Chipotle
Aioli, S&P, Cotij Cheese

Tossed All Green Salad 18

Little Gems, Kale, Cucumber, Scallions, Delta Aspara-
gus, Snow Peas, Pea Sprouts, Pistachios, Basil/Avoca-
do Green Goddess Dressing

Ahi Poke Salad 24

Sushi Grade Ahi Tuna Poke, Kale, Shredded Cabbage,
Carrots, Edamame, Avocado, Asian Pear, Sliced Jala-
penos, Crispy Won Tons, Ginger Pear Vinaigrette

Kale & Quinoa Salad 18

Fresh Grapes, Sliced Almonds, Feta, White Balsamic
Vinaigrette

Bibb & Blue Salad 18

Living Bibb Lettuce, Pt Reyes Blue Cheese Crumbles,
Asian Pear, Candied Pecans, White Balsamic Vina-
grette

Garden Green Salad 14

Classic Caesar Salad 15

(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, or 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! 32

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 SPECIALTIES

The Trident Cioppino – our SIGNATURE Dish! 60

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 44

King Salmon, Prawns, Pacific Corvina Sea Bass, Scallop, Garlic, Parsley, White Wine, Squash and Farro Pilaf, Chef's Garden Saute, Beurre Blanc
Hess Collection Chardonnay, Napa Valley

Pan Seared Jumbo Sea Scallops 42

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

Fresh King Salmon 38

Pan Seared, Brentwood White Corn Veloute, Fingering Potato, Fava Beans, Spinach, Meyer Lemon
Artesa "Los Carneros" Chardonnay, Napa Valley

Local Halibut 36

Line-Caught, Pan Seared, Grapefruit Beurre Blanc, Grapefruit Supremes, Squash and Farro Pilaf
Honig Sauvignon Blanc, Napa Valley
Lake County Blend

STEAKS

Classic Steak Oscar 68

Filet Mignon - Grilled to Order, Dungeness Crab Leg Meat, Bearnaise Sauce, Mashed Potatoes, Delta Asparagus - Détente Pinot Noir, SLO Coast

Aged Rib Eye Steak (20 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

Steak Frites - 42

Choice Flat Iron Steak, Grilled to Order, Trident Fries, Brandy Peppercorn Sauce
Markham Merlot, Napa Valley

OTHER ENTREES

Bistro-Style Petaluma Chicken 36

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

Grilled Pork Chop (16 ounce) 40

Honey Brined, Bone-In Center Loin Chop, Grilled Medium, Mashed Potatoes, Sauteed Spinach, Caramelized Apples, Golden Raisins
Seghesio Zinfandel, Sonoma County

Linguini Alfredo Rose' 28

with Grilled Jumbo Shrimp 42 with Grilled Boneless/Skinless Chicken Breast 34
Creamy Parmesan Alfredo with Tomato Sauce, HMB English Peas, Mixed Mushroom, Linguini
Capo Isetta, Rose of Pinot Noir, Carneros

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

Famous Beer Battered Fish & Chips 35

Local Deep Sea Ling Cod, Drake's Pilsner Batter,
Trident Fries. Beverage Suggestion: Enjoy One of Our
Local Craft Beers

Baja Fish Tacos (3) 32

Fresh Pacific Dorado – Beer Battered or Grilled, Pico
de Gallo Balsamic Tartar Sauce, Fresno Chile Slaw,
Chipotle Crema, Shredded Cabbage, Cilantro, Fresh
Corn Tortillas

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 Saute 10 * Mixed Mushroom Saute 14

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

We accept Major Credit Cards – Visa, MC, AMEX, Discover. We do not accept APPLE PAY.

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

Concurrent with the most recent Marin County mandated minimum wage increase, a 5% surcharge will be added to all Food and Beverage purchases to allow us to continue to provide the hospitality and service that you have always enjoyed.

NO SERVICE GRATUITY IS ADDED TO YOUR BILL.