

# ROCKIN' NEW YEAR'S EVE!!!

Sunday – December 31, 2023

9:00 pm – 1:00 am

## BUBBLY

Mumm, Napa Brut Prestige 60

J Brut Rose, Sonoma 80

Schramsberg Brut Rose, Napa Valley 95

Inspiration 1818, Charles Le Bel, Bellicart-Salmon 98

Dom Perignon Brut, France 500

### **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

**Wine Suggestion: Artesa Los Carneros Pinot Noir, Napa Valley**

### **Steamed and Roasted Maine Lobster Tail 75**

Signature Mashed Potatoes, Sauteed Spinach, Butter/Wine Sauce, Drawn Butter

**Wine Suggestion: Cline Viognier, Sonoma**

### **Classic Steak Oscar 70**

Filet Mignon - Grilled to Order, Tomales Bay Stone Crab, Bearnaise Sauce, Mashed Potatoes, Delta Asparagus

**Meiomi Pinot Noir, California Blend**

### **Aged Bone-In "Tomahawk" Rib Eye 65**

Grilled to Order, Garlic Smashed Potatoes, Roasted Chippolini Onions, Mixed Mushroom Saute'

**Robert Mondavi Cabernet Sauvignon, Napa Valley**

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

**Wine Suggestion: Monticello Syrah, Napa Valley**

### **THE TRIDENT SURF 'N TURF 125**

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

### **Pan Seared Local King Salmon 38**

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

**Wine Suggestion: Patz & Hall Chardonnay, Napa Valley**

### **Local Petrale Sole 36**

Line-Caught, Pan Seared, Grapefruit Beurre Blanc, Mashed Potatoes, Chef's Garden Saute

**Wine Suggestion: Duckhorn Sauvignon Blanc, North Coast**

### **Bistro-Style Petaluma Chicken 36**

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

**Wine Suggestion: Artesa "Los Carneros" Pinot Noir, Napa Valley**

### **Mushroom Risotto 28 VEGETARIAN \* GREAT SHAREABLE ITEM**

Foraged Mixed Mushrooms, Cherry Tomatoes, Baby Spinach, Half Moon Bay English Peas, Delta Asparagus

**Wine Suggestion: Sonoma Cutrer Chardonnay, Russian River**

## **TODAY'S OYSTERS\***

### ***On-the-Half Shell***

Half Dozen **23** Dozen **44**

"Hogwash" (Rice Wine Vinegar, Shallots, Jalapenos, Cilantro)

**Today's Selection From Hog Island Oyster Company**

**Wine Suggestion: Schramsberg Brut Rose, Napa Valley**

### **Baked Oysters Trident (4) 21**

Bevan Oysters from the Yeocomico River, Virginia

Fresh Spinach, Chipotle Tabasco, Pernod, Shallots, Garlic, Asiago, Fines Herbs

**Wine Suggestion: Albarino, Sonoma**

### **Chilled Shell Fish Combination Platter\* 54**

½ Pacific Dungeness Crab, 4 Jumbo Shrimp, 4 Oysters – half shell

## **STARTERS & SALADS**

### **Jumbo Gulf Shrimp (6) 25**

Horseradish Cocktail Sauce, Diced Organic Celery, Lemon

### **Crispy Domestic Calamari 24**

"Old Bay" Aioli, Meyer Lemon

### **Smoked Atlantic Salmon Platter 35**

Toasted Mini Bagels, Creamed Cheese, Capers, Red Onions, Grilled Lemon

### **Whitefish Ceviche 22**

Fresh Whitefish, Avocado, Jalapeno,  
Pico de Gallo, Tortilla Chips

### **Ahi Tuna Poke\* 25**

Sashimi Grade #1, Scallions, Soy, Garlic, Fresh Ginger  
Lemon, Sesame Seeds, Wonton Chips

### **Classic Caesar 14**

Local Romaine, Sourdough Croutons, White Anchovies, Shaved Parmesan

### **Bibb & Blue Salad 17**

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

### **Holiday Spinach Salad 18**

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

### **Fresh Local Dungeness Crab Louie 39**

Local Greens, Avocado, Hard Boiled Egg, Red Onion, Tomato, Asparagus,  
Kalamata Olives, Original 1000 Island Dressing