

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

Half Dozen 22 Dozen 41

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

## ***Baked Oysters Trident (4) 19***

Fresh spinach, chipotle Tabasco, Pernod, shallots, garlic, panko, asiago, fines herbs

## **STARTERS AND SALADS**

### ***Creamy San Francisco Style Clam Chowder – a 55 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 Tobikko Caviar\* 16

### **Trident Original Sprout Saute 12**

Brussels Sprouts, Chorizo, Red Onions, Lemon

### **Crispy Domestic Calamari 22**

“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

### **Local Stone Crab Cocktail 24**

Harvested in Tomales Bay, Cocktail Sauce, Dijon Mustard Sauce, Lemon

### **P.E.I. Mussels & Steamed Clams 20**

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

### **Salmon Tartare 24**

Scallions, Garlic, Lemon, Sesame, Soy, Wonton Chips

### **\*PACIFIC RAW – Limited\***

### **Whitefish Ceviche 18**

Avocado, Jalapenos, Pico, Tortilla Chips

### **Ahi Tuna Poke 22**

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

### **Classic Caesar Salad\* 14**

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

### **Spinach Salad 15**

Farm Fresh Baby Spinach, Shaved Fried Onion Rings, Roasted Pumpkin Seeds, Avocado, Orange Supremes, Bacon Vinaigrette, Balsamic

### **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 | Pan Seared BGB 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

### **Burrata and Roasted Beet Salad 18**

Fresh Creamy Burrata Cheese, Chilled Red and Golden Beets, Frisee', Arugula, Grapefruit Supremes, Aged Balsamic, EVOO

## **SAUSALITO LOUIS**

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

**Dungeness Crab 38**

**Jumbo Prawns 32**

**Combo 36**

# SANDWICHES – with fries or dressed greens

## **Trident Cheese Burger 22**

One-Half Pound 100% Angus Beef Chuck (80/20 Blend), Lettuce, Tomato, Red Onion, Pickle, Brioche Bun

## **Classic New England Style Lobster Roll 30**

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

## **BLT&A 20**

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

## **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 Bun

## **Not-From-A-Can Ahi Tuna Melt 24**

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

## **Muir Woods Grilled Portabella Mushroom 20**

Field Fresh Arugula, Roasted Peppers, Pepperoncini, Pesto Aioli, Ciabatta Bun

# SEAFOOD

## **The Trident Cioppino – our SIGNATURE Dish! 48**

Classic Seafood Stew, Fresh Fish, Dungeness Crab Legs, 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 52**

Ten Ounce, Creamy Polenta, Sauteed Broccolini, Butter / Wine Sauce

Cline Viognier, Sonoma

## **Grilled Mixed Seafood Brochette 38**

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

Hess Collection Chardonnay, Napa Valley

## **Pan Seared Big Glory Bay King Salmon 35**

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

Laird Family Chardonnay, Napa Valley

## **Seafood Linguine 38**

Clams, Mussels, Jumbo Prawns, Calamari, Forest 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, STS Pilsner Batter, Trident Fries, Lemon, Balsamic Tartar Sauce, Fresno Chile Slaw

**Beverage Suggestion: Enjoy One of Our Local Craft Beers**

## **Fish Tacos (3) 29**

Fresh Pacific Corvina Sea Bass, Corn Tortillas, Avocado, Mango Salsa, Fresno Chile Slaw

Navarro Gewurztraminer, Anderson Valley

## OTHER ENTREES

### **Classic Steak Oscar 65**

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

**Meiomi Pinot Noir, California Blend**

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

### **Aged New York (16 ounce) 55**

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

**Corley Proprietary Red Blend, Napa Valley**

### **THE TRIDENT SURF 'N TURF 108**

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 36**

Choice Flat Iron Steak, Grilled to Order, Brandy Peppercorn Sauce, Shaved Fried Onions, Trident Fries  
**Seghesio Family Vineyards Zinfandel, Sonoma**

### **Bistro-Style Petaluma Chicken 32 (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**

### **Pork Loin Chop (16 ounce) 36**

Honey Brined, Double Cut, Center Loin Chop, Pan Seared, Oven Roasted, Finished on the Grill  
Creamy Polenta, Grilled Fresh Apple, Sauteed Spinach, Pork Jus  
**Francis Ford Coppola, "Director's Cut" Sonoma Zinfandel**

### **Mushroom Risotto 24 VEGETARIAN \* GREAT SHAREABLE ITEM**

Mixed Mushrooms, Cherry Tomatoes, Baby Spinach, HMB English Peas, Delta Asparagus, Grana Padrano

### **Vegan Linguine Puttanesca 24**

Red Onion, Capers, Fresh Garlic, Pine Nuts, Kalamata Olives, Fresh Spinach, Pomodoro  
(add: White Anchovies +5 | Grilled Chicken Breast +8 | Grilled Jumbo Shrimp +14 | Pan Seared BGB King Salmon +15)