

ROCKIN' NEW YEAR'S EVE!!!

Saturday – December 31, 2022

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

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

Ahi Tuna Poke 24

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

Trident Ceviche 20

Fresh Whitefish, Salmon
Avocado, Jalapenos, Pico, Tortilla Chips

Classic Caesar Salad* 14

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

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 or Fresh Crab Wedge 28

Crisp Iceberg, Hobb's Applewood Smoked Bacon, Cherry Tomatoes, Fresh Avocado,
Pt. Reyes Blue Cheese Dressing and Crumbles or Our Famous Louie Dressing

SEAFOOD

Steamed and Roasted Maine Lobster Tail 68

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

Cline Viognier, Sonoma

Grilled Mixed Seafood Brochette 41

King 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 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, Forest Mushrooms,
Garlic, Shallots, White Wine, Gremolata, Grana Padano

Artesa "Los Carneros" Chardonnay, Napa Valley

Alaskan Halibut 40

Pan Seared, Citrus Buerre Blanc, Roasted Rosemary Potatoes,
Rainbow Carrot Saute

Honig Napa Valley/Lake County Cabernet Sauvignon

Scallops Alfredo 42

Sautéed Jumbo Scallops, Creamy Parmesan Alfredo
HMB English Peas, Mixed Mushrooms, Penne Pasta

Patz & Hall Chardonnay, Sonoma

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 Valley

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

Ribeye Steak, Tagliata 56

A Twenty Ounce, Bone-In Rib Eye, Pan Seared, Served, Field Fresh Arugula, Fennel, Balsamic Pan Juices
Robert Mondavi Cabernet Sauvignon

THE TRIDENT SURF 'N TURF 120

A Steamed and Roasted Maine Lobster Tail and A Grilled Aged New York Steak or Classic Steak Oscar
Make A VERY Impressive Platter!
Emeritus "Hallberg Ranch" Pinot Noir

Rack of Colorado Lamb (Please Allow 25 Minutes) 48

Oven Roasted, Cut in Thick Chops, Garlic Cauliflower Puree, HMB English Peas, Chipolini Onions, Crushed Pistachios
Seghesio Zinfandel, Napa Valley

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

Brined, Pan Seared, and Oven Roasted Half Chicken, Garlic Mashed Potatoes, Herb Chicken Jus, Sautéed Spinach
Sonoma Cutrer Chardonnay, Russian River

Pork Loin Chop (16 ounce) 38

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

Mushroom Risotto 25 VEGETARIAN * GREAT SHAREABLE ITEM

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

Vegan Linguine Puttanesca 26

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

HAPPY NEW YEAR PRE-FIXE - Four Course Crab Fest 120

First Course

Local Stone Crab Cocktail

Second Course

Dungeness Crab Cakes, citrus aioli

Third Course (guest choice)

Whole LIVE Dungeness Crab

Pan Roasted – Herb Fish Fumet, Charred Lemon, Drawn Butter, Garlic Bread

Dessert

Cranberry Cheesecake

Cranberry Puree, Chantilly Cream