

# SPRING 2025

## OYSTERS

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

Half Dozen 24    Dozen 46

We source the freshest oysters on the West Coast— Your Server Knows Today's Choices

### TRIDENT BAKED OYSTERS (4) 22

Large Bevan Oysters from Virginia, Fresh Spinach, Chipotle Tobasco,  
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 22

**Frito Misto 28**

Fresh Cod, Jumbo Prawns, Calamari  
Zucchini, Yellow Squash, "Old Bay" Aioli

**Dungeness Crab Cakes (2) 24**

Fresno Chili Slaw, Grapefruit Supremes

**Jumbo Gulf Shrimp Cocktail (5) 24**

Cocktail Sauce, Fresh Lemon

**Tossed All Green Salad 20**

Little Gems, Kale, Cucumber, Scallions

Delta Asparagus, Snow Peas

Pea Sprouts, Pistachios

Basil/Avocado Green Goddess Dressing

**Classic Caesar Salad 16** (also available with a 50/50 Kale/Romaine Mix – Brutus Style!

**P.E.I. Mussels & Steamed Clams 28**

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

**Whitefish Ceviche 24\***

Avocado, Jalapenos, Pico de Gallo, Tortilla Chips

**Bibb & Blue Salad 21**

Living Bibb Lettuce

Pt. Reyes Bleu Cheese Crumbles

Asian Pear, Candied Pecans

White Balsamic Vinaigrette

**BLT Panzanella-Style Salad 20**

Sourdough Bread Cubes, Hobb's Bacon, Red Onion, Vine-Ripened Tomatoes, English Cucumbers  
Fresh Basil, Shredded Iceberg, Red Wine/Dijon Vinaigrette

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

## SAUSALITO LOUIS

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

Dungeness Crab 44 \* Jumbo Prawns 38 \* Combo 40

## 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), Choice of Cheese

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

## Grilled Organic Chicken Breast 24

Bibb Lettuce, Red Onion, Vine-Ripened Tomato, Cheddar Cheese, Chipotle Aioli, French Roll

*\*May contain raw ingredients – eating raw food may cause foodborne illness*

# SEAFOOD SPECIALTIES

## The Trident Cioppino – our SIGNATURE Dish! 58

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

Artesa "Los Carneros" Pinot Noir, Napa Valley OR Sonoma Cutrer Chardonnay, Sonoma

## Fresh LOCAL Fish of the Day – price varies

King Salmon, Halibut, OR Petrale Sole – your server can explain our special preparation

Wine Suggestion: Any of Our Northern California Chardonnays

## Famous Beer Battered Fish & Chips 35 32

Local Deep Sea Ling Cod, Drake's Pilsner Batter, Trident Fries  
Balsamic Tartar Sauce, Fresno Chile Slaw  
Beverage Suggestion: Try One of Our Local Craft Beers

## Baja Fish Tacos (3)

Fresh Pacific Dorado – Beer Battered or Grilled, Pico de Gallo  
Chipotle Crema, Shredded Cabbage, Cilantro, Fresh Corn Tortillas  
Navarro Gewurztraminer, Anderson Valley

## Classic Fish House Captain's Platter 44

Fish (2) & Chips, Fried Panko Encrusted Jumbo Prawns (2), Trident Baked Oysters (2), Dungeness Crab Cakes (2)  
Fresno Chile Slaw, Cocktail Sauce, Original Trident Tartar Sauce, Citrus Aioli

Albarino, Central Valley (Lodi)

# STEAK/CHOPS/CHICKEN/PASTA

Steak Frites 45 – Choice Flat Iron Steak, Grilled to Order, Trident Fries, Brandy Peppercorn Sauce

Beringer Cabernet Sauvignon, Napa Valley

Rack of Spring Lamb 48 – Oven Roasted, Cut in Two Bone Chops, Garlic Cauliflower Puree, HMB English Peas  
and Pearl Onions, Mint Gremolata, Crushed Pistachios

Angels & Cowboys, Sonoma Red

Grilled Pork Chop (16 ounce) 40 – Honey-Brined, Bone-In Center Loin Chop, Grilled Medium, Sautéed Spinach,  
Caramelized Apples, Golden Raisins, Trident Mashed Potatoes

Seghesio Zinfandel, Sonoma County

Bistro-Style Petaluma Chicken 38 – Brined, Pan Seared, and Oven Roasted One-Half Organic Chicken,  
Sautéed Spinach, Trident Mashed Potatoes, Herbed Chicken Jus

Cline Viognier, Sonoma

## Linguini Alfredo Rose' 28

with Grilled Jumbo Prawns 42  
with Grilled Boneless/Skinless Chicken Breast 34  
Creamy Parmesan Alfredo with Tomato Sauce  
Half Moon Bay English Peas, Delta Asparagus  
Mixed Mushroom, Linguini Pasta  
Capo Isetta Rose of Pinot Noir, Carneros

## Burst Cherry Tomato Pasta (Vegan) 28

with Grilled Jumbo Prawns 42  
with Grilled Boneless/Skinless Chicken Breast 34  
Vine-Ripened Cherry Tomatoes  
Fresh Basil, Fresh Garlic, White Wine  
Capelini Pasta  
Tomassi Pinot Grigio, Italy

# SIDES

Trident Mashed Potatoes 12 \* Loaded Mashed Potatoes – bacon, cheese, scallions 15  
Chef's Garden Saute 10 \* Mixed Mushroom Saute 14 \* Fresno Chile Slaw 8 \* Garlic Bread 5  
Trident Fries 7 \* Garlic Fries 10 \* 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, OR INCLUDED IN, YOUR BILL.**