

AUTUMN/FALL 2023

OYSTERS On-The-1/2-Shell*

Half Dozen 23 Dozen 44

Featuring Oysters Exclusively from Our Friends at HOG ISLAND OYSTER COMPANY
Your Server Knows Today's Choices

STARTERS AND SALADS

Creamy San Francisco Style Clam Chowder – a 60 year recipe (includes bacon)!

Cup 9 | Bowl 15 | Sourdough Bread Bowl 18 with Classic Caesar or Garden Green Salad 25

Horseradish Deviled Eggs 9

Bacon 10|Dungeness Crab 14|Wild Black Tobiko Caviar* 16

Blistered Shishito Peppers 12

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

Sticky Ribs 22

Pork Baby Back Ribs, Shoyu, Brown Sugar, Honey, Ginger Rice
Vinegar, Garlic, Sesame Oil, Scallions, Toasted Sesame Seeds

Crispy Domestic Calamari 24

“Old Bay” Aioli, Meyer Lemon

Dungeness Crab Cakes (2) 23

Fresno Chile Slaw, Grapefruit, Citrus Aioli

Jumbo Gulf Shrimp Cocktail (5) 22

Cocktail Sauce, Fresh lemon

Ahi Tuna Poke 24

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

LIMITED

Whitefish Ceviche 22

Fresh Whitefish, Avocado, Jalapenos,
Pico, Tortilla Chips

Chopped All Green Salad 18

Little Gems, Kale, Cucumber, Brussels Sprouts
Delta Asparagus, Snow Peas, Scallions, Pea Sprouts, Pistachios,
Basil/Avocado Green Goddess Dressing

BLT Panzanella-Style Salad 22

Sourdough and Italian Rustica Bread Cubes, Hobb's Bacon,
Red Onion, Vine-Ripened Tomatoes, Iceberg Lettuce, Arugula,
Avocado, Fried Capers, Red Wine/Dijon Vinaigrette

Kale & Quinoa Salad 16

Fresh Grapes, Sliced Almonds, Feta, Lemon Zest,
White Balsamic Vinaigrette

Bibb & Blue Salad 17

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

Classic Caesar Salad 14

Steak House Wedge 18

Garden Green Salad 14

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

Bay Shrimp Wedge 25

Chilled Iceberg, Bay Shrimp, Hobb's Applewood
Smoked Bacon, Cherry Tomatoes, Pt. Reyes Blue
Cheese Dressing and Crumbles

Trident Heirloom Tomato and Watermelon Caprese 22

Fresh Creamy Burrata Cheese, Watermelon, Avocado, Fresh
Basil, Aged Balsamic, EVOO, Crushed Pinenuts

SAUSALITO LOUIS

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

Dungeness Crab 39 Jumbo Prawns 35 Combo 37

SANDWICHES

with fries or mixed green salad

Trident Cheese Burger 22

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

Classic New England Style Lobster Roll 34

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

SHRIMP PO' BOY – The Famous One! 30

Jumbo Prawns, Buttermilk/Cornmeal Dredge, Remoulade Sauce, Shredded Iceberg Lettuce, Tomatoes, Dill Pickles, French Roll

SIDES

Grilled Delta Asparagus 12 * Chef's Garden Saute 10 * Mixed Mushroom Saute 14 * Braised Lemony Brussels Sprouts 12
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

SEAFOOD

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

Monticello Estate Grown Syrah, Napa Valley

Grilled Mixed Seafood Brochette 42

King Salmon, Prawns, Pacific Corvina Sea Bass, Scallops, Garlic,
Parsley, White Wine, Fiesta Rice, Chef's Garden Saute, Beurre Blanc

Hess Collection Chardonnay, Napa Valley

Local Petrale Sole 34

Line-Caught, Pan Seared, Lemon Caper Beurre Blanc,
Fiesta Rice, Chef's Garden Saute

Honig Sauvignon Blanc, Napa Valley/Lake County Blend

Fresh King Salmon 38

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

Laird Family Chardonnay, Napa Valley

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

Aged New York Striploin (16 ounce) 68

Cut in House, Grilled to Order, Smashed Garlic Potatoes,
Roasted Chipolini Onions, Mixed Mushroom Saute
Silver Trident "Playing With Fire" Red Blend, Napa Valley

GRILLED FILET – Garlic Mashed Potatoes, Demi-Glace, Chef's Garden Saute 58

Steak Frites 44

Choice Flat Iron Steak, Grilled to Order, Brandy Peppercorn Sauce,
Shaved Fried Onions, Chef's Garden Saute, Trident Fries
Beringer Cabernet Sauvignon, Knights Valley

Pork Loin Chop (16 ounce) 38

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

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

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

Capellini with Tomatoes and Basil 26 with Jumbo Prawns and Clams 39

Vine-Ripened Cherry Tomatoes, Fresh Garlic, Fresh Basil, White Wine, Capellini, Grana Padrano
Tomassi Pinot Grigio, Italy

Vegan Pasta Primavera 28

Fava Beans, HMB English Peas, Delta Asparagus, Broccolini, Shaved Rainbow Carrots, Linguini
Duckhorn Sauvignon Blanc, North Coast

Famous Beer Battered Fish & Chips 35

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

Fish Tacos (3) 30 gf

Fresh Pacific Mahi Mahi, Corn Tortillas, Lemon, Avocado,
Mango Salsa, Fresno Chile Slaw
Navarro Gewurztraminer, Anderson Valley

20% Gratuity may be added for parties of six (6) or more. We accept Major Credit Cards – Visa, MC, AMEX, Discover.

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

Concurrent with the most recent Marin County mandated minimum wage increases,
a 5% surcharge allows us to continue to provide the hospitality that you have always enjoyed.

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