

**THURSDAY – November 23, 2023**

***Happy Thanksgiving!!!***

**Traditional Pilgrim Platter 45**

**Fresh Roasted Diestel Turkey or Hill Farm Spiral Cut Ham or Combination**

Sage Dressing, Braised Lemony Brussels Sprouts, Rainbow Carrots

Trident Whipped Potatoes, Cranberry Sauce, Gravy

**Wine Suggestion: Navarro Gewurztraminer, Sonoma or Monticello Syrah, Oak Knoll**

**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 78**

Sage Dressing, Rainbow Carrots, Butter/Wine Sauce, Drawn Butter

**Wine Suggestion: Cline Viognier, Sonoma**

**Pan Seared Local King Salmon 42**

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

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

**Petrale Sole – the original San Francisco treat! 36**

Line-Caught, Pan Sauteed, Lemon/Caper Beurre Blanc, Trident Whipped Potatoes, Rainbow Carrots

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

**Roasted Dry Aged New York Striploin 65**

Roasted Medium Rare, Sliced to Order, Potatoes au Gratin, Roasted Cipollini Onions,  
Seasonal Mushroom Saute'

**Wine Suggestion: Robert Mondavi Cabernet Sauvignon, 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**

**CHILDREN (U12): Our creative Bento Box featuring Roasted Turkey with Gravy, Baked Ham, OR Fried Chicken Fingers, Trident Whipped Potatoes, Fruit Salad, Green Salad 18**

**SIDES 12**

**Trident Whipped Potatoes**

**Braised Lemony Brussels Sprouts**

**Mixed Mushroom Saute**

**Rainbow Carrots – Pan Sauteed, Tossed with a Dijon Mustard Glaze**

**Sage Dressing – Pan Gravy**

Potatoes au Gratin – Gruyere and Cheddar Cheeses, Heavy Cream, Garlic, Fines Herbs

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

### *On the ½ Shell*

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

“Hogwash” (Rice Wine Vinegar, Shallots, Jalapenos, Cilantro)

**Today's Selection From Hog Island Oyster Company - Tomales Bay, CA**

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

### **Baked Oysters Trident (4) 18**

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**

### ***FAMOUS Clam Chowder – 60 year recipe!***

Creamy New England Style

Cup 9 | Bowl 12

### **Jumbo Gulf Shrimp 22**

Cocktail Sauce, Diced Organic Celery, Lemon

### **Crispy Domestic Calamari 24**

“Old Bay” Aioli, Meyer Lemon

### **Whitefish Ceviche\* 22**

Avocado, Jalapeno, Pico de Gallo, Tortilla Chips

### **Classic Caesar 14**

Local Romaine, Sourdough Croutons, White Anchovies, Shaved Parmesan

### **Bibb & Blue Salad 16**

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

### **Iceberg Wedge 14**

Hobb's Applewood Smoked Bacon, Pt. Reyes Bleu Cheese Dressing and Crumbles,  
Cherry Tomatoes, Chives

### **Holiday Spinach Salad 15**

Farm Fresh Baby Spinach, Fried Shaved Red Onions, Roasted Pumpkin Seeds, Fresh Avocado,  
Mandarin Orange, Pomegranate, Dijon Vinaigrette

A 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