

WINTER 2025

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

Half Dozen 24 Dozen 46

We source the freshest oysters from up and down the West Coast— Your Server Knows Today's Choices

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 or Garden Green Salad 22

Horseradish Deviled Eggs 10

Bacon 12 | Dungeness Crab 15 | Wild Black Tobiko Caviar* 16

Frito Misto 28

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

Jumbo Gulf Shrimp Cocktail (5) 22

Cocktail Sauce, Fresh Lemon

Cocktail Lobster Tails 29

Grilled Tails In-The-Shell

Drawn Butter, Trident Remoulade

Tossed All Green Salad 18

Little Gems, Kale, Cucumber, Scallions

Delta Asparagus, Snow Peas

Pea Sprouts, Pistachios

Basil / Avocado Green Goddess Dressing

Festive Spinach Salad 20

Farm Fresh Baby Spinach, Fried Shaved Shallots, Avocado

Mandarin Orange Supremes, Pomegranate Seeds, Roasted Pumpkin

Seeds, Red Wine/Dijon Vinaigrette

Garden Green Dinner Salad 14

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

P.E.I. Mussels & Steamed Clams 26

Garlic, Shallots, White Wine, Clam Fumet

Chili Flakes, Fines Herbs, Olive Oil, Garlic Bread

Dungeness Crab Cakes (2) 23

Fresno Chile Slaw, Grapefruit, Citrus Aioli

Whitefish Ceviche 23*

Fresh Whitefish, Avocado

Jalapenos, Pico, Tortilla Chips

Ahi Poke Salad 28

Sushi Grade Ahi Tuna Poke

Kale, Shredded Cabbage, Carrots, Edamame

Avocado, Asian Pear, Sliced Jalapenos, Crispy Won Tons

Ginger Pear Vinaigrette

Bibb & Blue Salad 18

Living Bibb Lettuce, Pt Reyes Blue Cheese Crumbles

Asian Pear, Candied Pecans, White Balsamic Vinaigrette

Classic Caesar Salad 16

(also available with a 50/50 Kale/Romaine Mix – Brutus Style)

Burrata and Roasted Beet Salad 24

Fresh Creamy Burrata Cheese

Chilled Golden and Red Beets, Grapefruit Supremes

Frisee', Arugula, Aged Balsamic, EVOO, Pine Nuts

SAUSALITO LOUIS 40

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

Dungeness Crab * Jumbo Prawns * Combo

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), 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

Ultimate California Dip 30

Sliced Roasted Ribeye, Caramelized Onions, Swiss Cheese, Mixed Mushroom Sauté, French Roll, Beef Jus, Horseradish Sour Cream

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

SEAFOOD SPECIALTIES

The Trident Cioppino – our SIGNATURE Dish! 60

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 King Salmon 40

Pan Seared, Brentwood White Corn Veloute,

Fingerling Potato, Fava Beans, Spinach, Meyer Lemon

Artesa “Los Carneros” Chardonnay, Napa Valley

Famous Beer Battered Fish & Chips 35

32

Local Deep Sea Ling Cod, Drake’s Pilsner Batter, Trident Fries

Balsamic Tartar Sauce, Fresno Chile Slaw

Local Halibut 38

Line-Caught, Pan Seared, Grapefruit Beurre Blanc,

Grapefruit Supremes, Squash and Farro Pilaf

Honig Sauvignon Blanc, Napa Valley/Lake County Blend

Baja Fish Tacos (3)

Fresh Pacific Dorado – Beer Battered or Grilled, Pico de Gallo

Chipotle Crema, Shredded Cabbage, Cilantro, Fresh Corn Tortillas

Classic Diner-Style Captain’s Platter 44

Fish (2) & Chips, Fried Panko Encrusted Jumbo Prawns (2), Baked Oysters (2), Dungeness Crab Cakes (2), Fresno Chile Slaw

Cocktail Sauce, Original Trident Tartar Sauce, Citrus Aioli

CHOICE STEAK/BEEF DISHES

Classic Steak Oscar 68

Filet Mignon - Grilled to Order, Dungeness Crab Leg Meat

Bearnaise Sauce, Mashed Potatoes, Delta Asparagus

Détente Pinot Noir, SLO Coast

Aged Rib Eye Steak (20 ounce) 60

Cut in House, Grilled to Order, Smashed Garlic Potatoes

Roasted Cipollini Onion, Mixed Mushroom Sauté

Silver Trident “Playing With Fire” Red Blend, Napa Valley

Steak Frites – Choice Flat Iron Steak, Grilled to Order, Trident Fries, Brandy Peppercorn Sauce 42

Beringer Cabernet Sauvignon, Napa Valley

Zinfandel Braised Short Ribs – Garlic Mashed Potatoes, Roasted Rainbow Carrots 40

Francis Ford Coppola, “Director’s Cut” Sonoma Zinfandel

OTHER ENTREES

Bistro-Style Petaluma Chicken 38

Brined, Pan Seared, and Oven Roasted Half Organic Chicken

Garlic Mashed Potatoes, Herb Chicken Jus, Sautéed Spinach

MacRostie Chardonnay, Sonoma Coast

Grilled Pork Chop (16 ounce) 40

Honey Brined, Bone-In Center Loin Chop, Grilled Medium

Mashed Potatoes, Sautéed Spinach, Caramelized Apples, Golden Raisins

Seghesio Zinfandel, Sonoma County

Linguini Alfredo Rose’ 28 with Grilled Jumbo Shrimp 42 with Grilled Boneless/Skinless Chicken Breast 34

Creamy Parmesan Alfredo with Tomato Sauce, HMB English Peas, Mixed Mushroom, Linguini

Capo Isetta, Rose of Pinot Noir, Carneros

SIDES

Chef's Garden Saute 10 * Mixed Mushroom Saute 14

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

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.