

WINTER 2023

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

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

Cup 9 | Bowl 12 | Sourdough Bread Bowl 16 with Classic Caesar or Green Salad 22

Horseradish Deviled Eggs 9

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

Crispy Domestic Calamari 24

"Old Bay" Aioli, Meyer Lemon

Jumbo Gulf Shrimp Cocktail (5) 22

Cocktail Sauce, Fresh lemon

Blistered Shishito Peppers 12

Charred Lemon, Toasted Sesame, Sea Salt

Dungeness Crab Cakes (2) 22

Fresno Chile Slaw, Grapefruit, Citrus Aioli

P.E.I. Mussels & Steamed Clams 24

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

Ahi Tuna Poke 24

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

Whitefish Ceviche 20

Fresh Whitefish, 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

Spinach Salad 15

Baby Spinach, Shaved Fried Onion Rings, Roasted Pumpkin
Seeds, Avocado, Orange Supremes, Bacon Vinaigrette, Balsamic

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 Wedge 24

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

Burrata and Roasted Beet Salad 20

Fresh Creamy Burrata Cheese
Chilled Red and Golden Beets
Frisee', Arugula, Grapefruit Supremes, Aged Balsamic, EVOO

SAUSALITO LOUIS

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

Dungeness Crab 38

Jumbo Prawns 34

Combo 36

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 30

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

BLT&A 20

Mr. Hobb's Applewood Smoked Bacon, Crisp Lettuce, Heirloom Tomato, Avocado, Mayo, Ciabatta Roll

Not-From-A-Can Ahi Tuna Salad Melt 26

Poached Fresh Ahi Tuna, Mayo, Celery, Finely Diced Red Onion, Diced Scallions,
Lemon, Cheddar Cheese, Lettuce, Tomato, Ciabatta Roll

Teriyaki Salmon 28

Grilled Salmon, Teriyaki Glaze, Red Onion, Seaweed Salad, Heirloom Tomato, Wasabi Aioli, Ciabatta Roll

Chicken – grilled or fried 21

FRIED: Breaded Chicken Breast, Bacon, Fresno Chile Slaw, Chipotle Aioli, Butter Lettuce, Brioche Bun

GRILLED: Fresh Chicken Breast, Lettuce, Onion, Tomato, Cheddar, Chipotle Aioli, Ciabatta Roll

SEAFOOD

The Trident Cioppino – our SIGNATURE Dish! 54

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

Monticello Estate Grown Syrah, Napa Valley

Steamed and Roasted Maine Lobster Tail 68

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

Cline Viognier, Sonoma

Scallops Alfredo 42

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

Patz & Hall Chardonnay, Sonoma

Grilled Mixed Seafood Brochette 41

King Salmon, Prawns, Pacific Corvina Sea Bass, Scallop,
Garlic, Parsley, White Wine, Fiesta White Rice, Chef's Garden Sauté

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

Famous Beer Battered Fish & Chips 34

29

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

Seafood Linguine 38

Clams, Mussels, Jumbo Prawns, Calamari, Mixed Mushrooms,
Garlic, Shallots, White Wine, Gremolata, Grana Padano

Artesa "Los Carneros" Chardonnay, Napa Valley

Fish Tacos (3)

Fresh Pacific Corvina Sea Bass, Corn Tortillas, Lemon,
Avocado, Mango Salsa, Fresno Chile Slaw

Navarro Gewurztraminer, Anderson 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

Valley

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

Aged New York (16 ounce) 65

Grilled to Order, Smashed Garlic Potatoes,
Roasted Chipolini Onions, Mixed Mushroom Sauté, Beef Jus

Silver Trident "Playing With Fire" Red Blend, Napa

THE TRIDENT SURF 'N TURF 125

A Steamed and Roasted Maine Lobster Tail and A Grilled Aged New York Steak or Classic Steak Oscar
Make A VERY Impressive Platter!

Steak Frites 41

Choice Flat Iron Steak, Grilled to Order, Brandy Peppercorn Sauce, Shaved Fried Onions, Chef's Garden Sauté, Trident Fries

Beringer Cabernet Sauvignon, Knights 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) 36

Honey Brined, Double Cut, Bone-On Center Loin Chop, Pan Seared, Oven Roasted, Finished on the Grill
Creamy Polenta, Grilled Fresh Apple, Golden Raisins, 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