

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

Half Dozen 22 Dozen 41

We *Always* have a Selection of the Freshest Oysters Available – Your Server Knows Today's Choices

Baked Oysters Trident (4) 18

Fresh spinach, chipotle Tabasco, Pernod, shallots, garlic, asiago, fines herbs

Shell Fish Combination Platter 44

4 Stone Crab Claws, 4 Jumbo Shrimp, 4 Oysters – half shell

STARTERS AND SALADS

Creamy San Francisco Style Clam Chowder – a 50 year recipe!

Cup 9 | Bowl 12 | Sourdough Bread Bowl 15 with Classic Caesar or Green Salad 22

Horseradish Deviled Eggs 8

Bacon 10 | Dungeness Crab 14 | Osetra Caviar 16

Crispy Domestic Calamari 21

"Old Bay" Aioli, Meyer Lemon

Dungeness Crab Cakes (2) 22

Apple Fennel Slaw, Grapefruit, Citrus Aioli

Salmon Tartare 20

Scallions, Garlic, Lemon, Sesame, Soy, Wonton Chips

****LIMITED****

Jumbo Gulf Shrimp Cocktail (5) 20

Cocktail Sauce, Fresh Lemon

Local Stone Crab Cocktail 22

Harvested in Tomales Bay, Cocktail Sauce, Fresh Lemon

Whitefish Ceviche 18

Avocado, Jalapenos, Pico, Tortilla Chips

P.E.I. Mussels & Steamed Clams 22

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

***Classic Caesar Salad** 14

Local Romaine, Shaved Grana Padano, Sourdough Croutons, White Anchovies, Caesar Dressing

Kale & Quinoa Salad 15

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

Green Garden Salad 12

Farm Fresh Local Greens, Cucumber, Cherry Tomatoes, Red Onion, Sourdough Croutons

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 | Pan Seared BGB King Salmon +15 | Dungeness Crab +18]

SAUSALITO LOUIE

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

Dungeness Crab 38

Jumbo Prawns 30

Combo 34

SANDWICHES – with fries or dressed greens

Trident Cheese Burger 20

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

Classic New England Style Lobster Roll 28

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

BLT & A 18

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

Chicken – grilled or fried 18

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 Bun

Muir Woods Grilled Portabello Mushroom 20

Field Fresh Arugula, Roasted Peppers, Pepperoncini, Pesto Aioli, Ciabatta Roll

SEAFOOD

The Trident Cioppino 45

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

Monticello Estate Grown Syrah, Napa Valley

Whole LIVE Local Dungeness Crab market price

Hot: Herb Fish Fumet, Charred Lemon, Drawn Butter, Garlic Bread

Chilled: Cracked, Citrus/Garlic Aioli, Drawn Butter, Cocktail Sauce, Fresno Chile Slaw, Crusty Sour Dough

Cline Viognier, Napa Valley

Grilled Mixed Seafood Brochette 34

Salmon, Prawns, Pacific Corvina Sea Bass, Scallops, Garlic, Parsley, White Wine, Ranchera Rice, Chef's Garden Saute'

Hess Collection Chardonnay, Napa Valley

Pan Seared Jumbo Sea Scallops 32

Parmesan Risotto, Cherry Tomatoes, HMB English Peas,
Bacon, Arugula, Chipotle Crema

Laird Family Chardonnay, Napa Valley

Seafood Linguini 36

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

Artesa "Los Carneros" Chardonnay, Napa Valley

Famous Beer Battered Fish & Chips 32

Local Deep Sea Ling Cod, STS Pilsner Batter, Trident Fries,
Tortillas, Lemon, Balsamic Tartar Sauce, Fresno Chile Slaw

Beverage Suggestion: Enjoy One of Our Local Craft Beers

Pan Seared Big Glory Bay King Salmon 34

Brentwood White Corn Veloute, Saute of Fingerling Potato,
Fava Beans, Spinach, Meyer Lemon

Patz & Hall Chardonnay, Sonoma

Local Petrale Sole 32

Lemon Caper Sauce, Mashed Potatoes,
Chef's Garden Saute'

Honig Sauvignon Blanc, Napa Valley

Fish Tacos (3) 28

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

Navarro Gewurztraminer, Anderson Valley

OTHER ENTREES

Roast Prime Rib of Beef 11 ounce 45 20 ounce, bone on 65

LIMITED – OFFERED ON SATURDAY AND SUNDAY ONLY

Natural Au Jus, Mixed Mushroom and Green Bean Saute, Baked New Potatoes – Bacon, Scallions, Sour Cream

Rafael et Fils Cabernet Sauvignon, Napa Valley

Bistro-Style Petaluma Chicken 32 (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

Petite Filet 52

The "Queen" of Steaks, Grilled to Order, Garlic Mashed Potatoes, Demi Glace, Chef's Garden Saute'

Neomi Pinot Noir, California Blend

Grilled Dry Aged New York 75

Dry Aged 45 Days, Grilled to Order, Smashed Garlic Potatoes, Roasted Chipolini Onions, Mixed Mushroom Saute, Beef Jus

Corley Proprietary Red Blend, Napa Valley

Vegan Linguine Puttanesca 22

Red Onion, Capers, Fresh Garlic, Pine Nuts, Kalamata Olives, Pomodoro

(add: White Anchovies +5| Grilled Chicken Breast +8| Grilled Jumbo Shrimp +14| Pan Seared BGB King Salmon +15)

THE ULTIMATE SURF 'N TURF market price

A Whole Local Dungeness Crab and A Grilled Dry Aged New York Steak

Make A VERY Impressive Platter!