

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

Half Dozen 20 Dozen 38

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

## Baked Oysters Trident (4) 16

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

## STARTERS AND SALADS

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

Cup 8 | Bowl 12 | Sourdough Bread Bowl, with Classic Caesar or Green Salad 22

### Crispy Domestic Calamari 20

“Old Bay” Aioli, Meyer Lemon

### Blistered Shishito Peppers 12

Charred Lemon, Toasted Sesame, Sea Salt

### Dungeness Crab Cakes (2) 20

Apple Fennel Slaw, Grapefruit, Citrus Aioli

### Salmon Tartare 20

\*\*LIMITED\*\*

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

### P.E.I. Mussels & Steamed Clams 22

Garlic, Shallots, White Wine, Clam Broth, Chili Flakes, Fresh Herbs, Olive Oil, Garlic Bread

### \*Classic Caesar Salad 14

Local Romaine, Shaved Parmesan Reggiano, Sourdough Croutons, White Anchovies, Caesar Dressing

### Kale & Quinoa Salad 15

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

### Horseradish Deviled Eggs 8

Bacon 10 | Dungeness Crab 14 | Osetra Caviar 15

### Grilled Castroville Artichoke 12

Gremolata, Garlic Citrus Aioli

### Jumbo Gulf Shrimp Cocktail (5) 20

Cocktail Sauce & Lemon

### Whitefish Ceviche 18

Avocado, Jalapenos, Pico, Tortilla Chips

### 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 above salads : Grilled Chicken Breast 6, Grilled Jumbo Shrimp 14, Pan Seared BGB King Salmon 15, Dungeness Crab 18]

## Heirloom Tomato Salad 16

Fresh Creamy Burrata, Watermelon, Avocado, Aged Balsamic, Crushed Pinenuts

## Sausalito Louie

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

(Dungeness Crab 38, Jumbo Prawns 30, or Combo 34)

## SANDWICHES – with fries or dressed greens

### Trident Cheese Burger 20

Wagyu Beef 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

Heirloom Tomatoes, Hobb's Applewood Smoked Bacon, Crisp Lettuce, 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

### Dungeness Crab Cake 22

Chipotle Aioli, Shredded Iceberg Lettuce, Pickle, Italian Hoagie Bun

Executive Chef Joseph Offner

Substitute Gluten Free Pasta or Bread Upon Request | Bread Served On Request \*May Contain Raw Ingredients--  
Eating Raw Food May Cause Foodborne Illness. Parties of 6 or more subject to 20% gratuity

# SEAFOOD

## **The Trident Cioppino 44**

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

**Wine Suggestion: Saintsbury Pinot Noir, Carneros**

## **New England Style Lobster Boil 58**

Whole LIVE Maine Lobster (average 1 3/4 Pounds each), Brentwood White Corn-on-the-Cobb, Steamed New Potatoes, Drawn Butter, Parsley, Charred Lemon, Garlic Bread

**(If you do not want the Tomalley, ask your server to have the kitchen "clean it up")**

**Wine Suggestion: Sterling Viognier, Napa Valley**

## **Pan Seared Big Glory Bay King Salmon 34**

Brentwood White Corn Veloute, Saute of Fingerling Potato, Summer Squash, Spinach, Meyer Lemon

**Wine Suggestion: Laird Chardonnay, Napa Valley or Migration by Duckhorn, Sonoma Coast Pinot Noir**

## **Seafood Linguini 36**

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

**Wine Suggestion: Sterling Viognier, Napa Valley**

## **Bacon Wrapped Pan Seared Jumbo Sea Scallops 34**

Mashed Potatoes, Chef's Garden Saute, Citrus Pan Sauce

**Wine Suggestion: Artesa Chardonnay, "Los Carneros", Napa Valley**

## **Local Petrale Sole 32**

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

**Wine Suggestion: Duckhorn Sauvignon Blanc, Napa Valley**

## **Famous Beer Battered Fish & Chips 30**

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

**Beverage Suggestion: Sons Pilsner, Napa Valley**

## **Fish Tacos (3) 26**

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

**Wine Suggestion: Honig Sauvignon Blanc, Napa Valley**

# OTHER ENTREES

## **Bistro-Style Petaluma Chicken 30 (Please Allow 25 Minutes)**

Brined, Pan Seared, and Oven Roasted Half Chicken, Garlic Mashed Potatoes, Herb Chicken Jus, Sauteed Spinach

**Wine Suggestion: Sonoma Cutrer Chardonnay, Russian River**

## **20oz Creekstone Bone-In Ribeye 68**

Cowboy Cut, "Cap-On", Foraged Mushroom Saute, Perigord Truffle Compound Butter, Sauteed Local Greens

**Wine Suggestion: Rafael et Fils Cabernet Sauvignon, Napa Valley**

## **Truffle Risotto 32 VEGETARIAN**

Burgundy Truffle, Foraged Mushrooms, Baby Spinach, Half Moon Bay English Peas, Grana Podana

(add Grilled Chicken Breast 6 | Pan Seared Scallops 15 | Steamed Maine Lobster 16 | Dungeness Crab 18)

**Wine Suggestion: Emeritus "Hallberg Ranch" Pinot Noir, Russian River Valley or Sonoma Cutrer Chardonnay, Russian River**

## **Vegan Linguine Puttanesca 22**

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

(add White Anchovies 5 | Grilled Chicken Breast 6 | Grilled Jumbo Shrimp 14 | Pan Seared BGB King Salmon 15)

**Wine Suggestion: A. Rafanelli Zinfandel, Sonoma**

## **The Ultimate Surf N' Turf 120**

**A Whole Maine Lobster Boil and A Trident Rib-Eye Make A VERY Impressive Platter!**

Executive Chef Joseph Offner

*Substitute Gluten Free Pasta or Bread Upon Request | Bread Served On Request \*May Contain Raw Ingredients-- Eating Raw Food May Cause Foodborne Illness. Parties of 6 or more subject to 20% gratuity*