

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

Indian Summer Heirloom Tomato Gazpacho

Crispy Domestic Calamari 20

"Old Bay" Aioli, Meyer Lemon

Blistered Shishito Peppers 12

Charred Lemon, Toasted Sesame, Sea Salt

Dungeness Crab Cakes (2) 22

Apple Fennel Slaw, Grapefruit, Citrus Aioli

Salmon Tartare 20

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

Horseradish Deviled Eggs 8

Bacon 10 | Dungeness Crab 14 | Osetra Caviar 16

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

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 Padrano,
Sourdough Croutons, White Anchovies, Caesar Dressing

Green Garden Salad 12

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

Kale & Quinoa Salad 15

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

Bibb & Blue Salad 16

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

[add to 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

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

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

Dungeness Crab Cake 24

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 45

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

Wine Suggestion: Monticello Estate Grown Syrah, Napa Valley

New England Style Lobster Boil 60

Whole LIVE Maine Lobster (average 1.75 Pounds each), Brentwood White Corn-on-the-Cobb, Steamed New Potatoes, Drawn Butter, Parsley, Lemon, Garlic Bread

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

Wine Suggestion: Cline Vioignier, Napa Valley

Pan Seared Big Glory Bay King Salmon 34

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

Wine Suggestion: Patz & Hall Chardonnay, Sonoma or Migration by Duckhorn, Sonoma Coast Pinot Noir

Seafood Linguini 36

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

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

Bacon Wrapped Pan Seared Jumbo Sea Scallops 35

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

Wine Suggestion: Laird Family Chardonnay, Cold Creek, 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 32

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) 28

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 or Meiomi California Pinot Noir Blends

20oz Creekstone Bone-In Ribeye 68

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

Wine Suggestion: Rafael et Fils Cabernet Sauvignon, Napa Valley

Creekstone Honey Brined, Double Cut Pork Loin Chop 42

Pan Seared, Oven Roasted, and Grill Finished, Creamy Grana Padrano Polenta, Frog Hollow Farms Stone Fruit, Sauteed Spinach, Pork Jus

Wine Suggestion: 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 +6 | Grilled Jumbo Shrimp +14 | Pan Seared BGB King Salmon +15)

Wine Suggestion: A. Rafanelli Zinfandel, Sonoma

Truffle Risotto 40 VEGETARIAN * A GREAT SHAREABLE ITEM

White Alba Truffle, Foraged Mushrooms, Baby Spinach, Half Moon Bay English Peas, Grana Padrano

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

THE ULTIMATE SURF 'N TURF 130

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

Executive Chef Joseph Offner

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