



## Brunch Saturday & Sunday 10:30-2:30

### **Smoked Salmon Omelette**

*mascarpone cheese, sundried tomato, lemon caper sauce 17*

### **Lobster Mac n' cheese**

*maine lobster, served in a cheese cream sauce 24*

**Crab Cake *Benedict*** *toasted english muffin, fresh tomato, panko dusted crab, hollandaise sauce, organic greens 21*

**Salmon Hash** *sugar spiced salmon, heirloom potato feta, poached egg, kim chi, hollandaise sauce 16*

**Eggs Sausalito** *english muffin, artichokes, potato, kalamata olives, tomato, hollandaise sauce, organic greens 13*

**Eggs Benedict** *poached egg, canadian bacon, hollandaise sauce 16*

## Starters

### **\*Oysters on the ½ Shell**

*half dozen 16 dozen 32*

*"hogwash" (rice vinegar, shallots, jalapenos, cilantro)*

### **\*Trident Seafood Tower**

*fresh oysters, cocktail prawns, dungeness crab 24*

### **Dungeness Crab Cocktail**

*spicy cocktail sauce 18*

### **Jumbo Prawn Cocktail**

*five prawns, spicy cocktail sauce 15*

### **Steamed Mussels**

*sherry, garlic, tomatoes, pommes frites 17*

### **Fried Calamari**

*traditional with cocktail and tartar sauce 14*

### **Crab Cakes**

*pesto aioli, balsamic, cherry tomatoes 19*

### **Steamed Clams**

*sherry, garlic, tomatoes, garlic bread 18*

### **Artisan Cheese Plate**

*midnight moon, pt reyes blu, nicassio reserve, pepper honey, fig compote, summer fruit, candied pecans, walnut bread crostini 16*

### **Sausalito Truffle Parmesan Fries 10**

### **New England Clam Chowder or Soup Du Jour**

*Cup 7 bowl 9 boudin sourdough bread bowl 11*

## Rocking Sides

**Brentwood Farms Roasted Sweet White Corn 7**

**Sautéed Spinach 7 Blue Lake Beans 7**

**Roasted Vegetables 7 Sautéed Mushrooms 7**

**Sausalito Truffle Parmesan Fries 10 Garlic Bread 5**

Executive Chef James Montejano

## Sandwiches

*served with mixed greens or fries*

### **Grilled Salmon Sandwich**

*teriyaki style, asian slaw, tomato, onion, ciabatta 16*

### **Grilled Baja Chicken Sandwich**

*applewood smoked bacon, lettuce, tomato, cheddar, chipotle aioli 14*

### **Dungeness Crab Cake Sandwich**

*roasted peppers, pepperoncini, tomato, arugula, pesto aioli, ciabatta 22*

### **Fish Tacos**

*pico de gallo, cabbage, chipotle aioli, corn tortillas 16*

**Trident Burger - lettuce, tomato, red onion, fries 14**

**additional toppings \$2 each:** *pt. reyes blue, cheddar cheese, avocado, applewood smoked bacon*

### **Portabella Mushroom Sandwich**

*tomato, arugula, roasted peppers, pepperoncini, pesto aioli, ciabatta 14*

## Salads

### **Enjoy Your Salad With**

**grilled jumbo prawns 8 grilled chicken breast 6**  
**grilled sugar spiced salmon 9 portabella mushroom 6**  
**chilled dungeness crab 13 tofu 5**

### **Caesar Salad**

*shaved parmesan reggiano, focaccia croutons, white anchovies, caesar dressing 12*

### **Bibb & Blu Salad**

*hydroponic bibb lettuce, pt. reyes blu, candied pecans asian pear, white balsamic vinaigrette 12*

### **Organic Chicken Satay Salad**

*coconut curry, soba noodles, asian vegetable, peanut dressing 15*

### **Heirloom Tomato & Watermelon Salad**

*burrata, fresh basil 12*

### **Dungeness Crab Louie**

*local greens, avocado, egg, tomato, red onion, pepperoncini, olives, louie dressing 29 shrimp louie 25 combo louie 27*

## Entrees

### **The Trident Cioppino**

*"The Trident's Signature Dish"*

*classic seafood stew, fish, crab, prawns, mussels, clams, vegetables, tomato broth, garlic crostini 36*

### **Fresh Catch of the Day AQ**

**Classic Fish & Chips** *coleslaw, tartar sauce, fries 20*

### **Whole Maine Lobster - 1 ½ pounds**

*lemon beurre blanc, drawn butter, grilled corn, roasted potatoes 39*

### **Flat Iron Steak**

*roasted fingerling potatoes, artichokes, olives, spinach, red wine sauce 27*

### **Jardinière Tasting Trilogy**

*zucchini & quinoa timbale, blue lake beans, asparagus – shitake mushroom risotto cake 18*