



STARTERS

- New England Clam Chowder cup 7 bowl 9 boudin sourdough bread bowl 11
Soup Du Jour cup 7 bowl 9 boudin sourdough bread bowl 11
Local Greens tomatoes, cucumbers, white balsamic dressing 7
Fried Calamari traditional with cocktail and tartar sauce 14
Jumbo Prawn Cocktail five prawns, spicy cocktail sauce 15
Steamed Mussels sherry, garlic, fresh tomatoes, pommes frites 17
Steamed Clams sherry, garlic, fresh tomatoes, garlic bread 18
Crab Cakes pesto aioli, balsamic syrup, cherry tomatoes 19
Dungeness Crab Cocktail spicy cocktail sauce 18
*Oysters on the 1/2 Shell half dozen 16 dozen 32
daily selection with "hogwash" (rice vinegar, shallots, jalapenos, cilantro)
Trident Seafood Tower fresh oysters, cocktail prawns, dungeness crab 24
Artisan Cheese Plate midnight moon, pt reyes blue, nicasio reserve, pepper honey,
summer fruit, candied pecans, walnut bread crostini 16

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 or tofu 5

- Heirloom Tomato & Watermelon Salad burrata, arugula, fresh basil 12
Caesar Salad shaved parmesan reggiano, focaccia croutons, white anchovies, caesar dressing 12
Bibb & Blu Salad hydroponic bibb lettuce, pt. reyes blue cheese, candied pecans,
asian pear, white balsamic vinaigrette 12
Dungeness Crab Louie local greens, avocado, egg, tomato, onion, louie dressing 29
shrimp 25 combo 27
Organic Chicken Satay Salad coconut curry, soba noodles, asian vegetable, peanut dressing 15

FISH & SHELLFISH

- Fresh Catch of the Day AQ
Classic Fish & Chips coleslaw, tartar sauce, fries 20
Sugar Spice Grilled Loch Duart Salmon roasted vegetables, county line farms
rocket arugula, tomatoes 26
Petrale Sole sautéed with spinach, roasted potato, lemon beurre blanc 29
Day Boat Scallops brentwood farms white corn, wild mushrooms, gnocchi, lemon beurre blanc 29
Trident Cioppino classic portuguese seafood stew, fish, crab, prawns, mussels, clams,
vegetables, tomato broth, garlic crostini 36
Whole Maine Lobster – 1 1/2 pound brentwood farms roasted white corn,
roasted potato & peppers, lemon beurre blanc, drawn butter AQ

MEAT & PASTA

- Flat Iron Steak roasted fingerling potatoes, artichokes, olives, spinach, red wine sauce 27
All Natural Filet Mignon blue lake beans, roasted potatoes, red wine sauce 34
Trident Burger – One Half Pound Certified Angus Beef
lettuce, tomato, onion, fries, boudin bun 14
additional toppings \$2 each: pt. reyes blue, cheddar, avocado, applewood smoked bacon
Linguini Marinara tomato, fresh basil, garlic 16
add jumbo prawns 8 grilled chicken breast 6 portabella mushroom 6 dungeness crab 13
Gluten free pasta upon request
Vegetarian Jardinière Tasting Trilogy zucchini & quinoa timbale,
blue lake beans, asparagus-shitake mushroom risotto cake 18

ROCKING SIDES

- Brentwood Farms Roasted Sweet White Corn 7 Sautéed Spinach 7 Blue Lake Beans 7
Roasted Vegetables 7 Sautéed Mushrooms 7 Sourdough Garlic Bread 5
Sausalito Truffle Parmesan Fries 10

Gluten free available by request.

An 18% gratuity is added to all parties of 6 or more. Tips are always discretionary. Thank you.

**California Health Code Requires the warning that consuming raw or undercooked meat & seafood may increase the risk of food borne illness.*

Executive Chef James Montejano