



## Starters

**New England Clam Chowder** or **Soup Du Jour**  
Cup 7 bowl 9 boudin sourdough bread bowl 11

**Fried Calamari**

traditional with cocktail and tartar sauce 14

**Sausalito Truffle Parmesan Fries**

truffle aioli 10

**Jumbo Prawn Cocktail**

five prawns, spicy cocktail sauce 15

**Dungeness Crab Cocktail**

spicy cocktail sauce 18

**Steamed Mussels**

sherry, garlic, tomatoes, pommes frites 17

**Steamed Clams**

sherry, garlic, tomatoes, garlic bread 18

**Crab Cakes**

pesto aioli, balsamic, cherry tomatoes 19

**\*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

**Artisan Cheese Plate**

midnight moon, pt reyes blu, nicasio

reserve, pepper honey, fig compote, 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 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

## 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

## Sandwiches

All Sandwiches Served with Local Greens or Trident Fries

**Famous Trident Burger – One Half Pound Certified Angus Beef**

lettuce, tomato, red onion, boudin bun, fries 14

additional toppings \$2 each: pt. reyes blue,

cheddar cheese, avocado, applewood smoked bacon

**Fish Tacos**

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

**Grilled Baja Chicken Sandwich**

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

**Portabella Mushroom Sandwich**

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

**Grilled Salmon Sandwich**

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

**Dungeness Crab Cake Sandwich**

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

## 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, tomato 26

**Petrale Sole**

sautéed with spinach, roasted potato, lemon beurre blanc 29

**Day Boat Scallops**

brentwood farms corn, wild mushrooms, potato gnocchi,  
lemon beurre blanc, port wine reduction 29

**The Trident Cioppino**

classic seafood stew, fish, crab, prawns, mussels, clams,  
vegetables, tomato broth, garlic crostini 29

**Whole Maine Lobster - 1 ½ pound**

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

**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

**Gluten free available by request.**

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