

## STARTERS

**Clam Chowder | Soup Du Jour**  
CUP 8 | BOWL 12

**Crispy Chile Calamari 15**  
"OLD BAY" AIOLI, RED CHILES, MEYER LEMON

**Jumbo Gulf Shrimp Cocktail 18**  
COCKTAIL SAUCE

**Horseradish Deviled Eggs**  
WITH BACON 9 | WITH DUNGENESS CRAB 11

**Prince Edward Island Mussels 19**  
SHERRY, CHORIZO, TOMATOES, PARSLEY, GARLIC  
EXTRA VIRGIN OLIVE OIL, GARLIC BREAD

**Aqua Gem Clams 19**  
FENNEL, FRESH TOMATOES, KAFFIR LIME, GINGER,  
CORIANDER, ROASTED SESAME OIL, GARLIC BREAD

**Dungeness Crab Cakes 21**  
SHAVED APPLE AND FENNEL SLAW, GRAPEFRUIT CITRUS AIOLI

**\*Local Oysters on the ½ Shell**  
HALF DOZEN 19 DOZEN 36  
"HOGWASH" (VINEGAR, SHALLOTS, JALAPENOS, CILANTRO)

**Tuna Tartar 18**  
CUCUMBER, SCALLION, PASSIONFRUIT, AVOCADO LIME CREMA,  
MICRO CILANTRO, CRISPY CORN TORTILLA CHIPS

**Blistered Peppers 10**  
MALDON SEA SALT, LEMON AIOLI

**Grilled Citrus Artichoke 17**  
LEMON ZEST, OLIVE OIL, LEMON AIOLI

**Lobster Escargot 20**  
LOBSTER BITES SERVED ESCARGOT STYLE

## SALADS

**\*Caesar Salad 12**  
SHAVED PARMESAN REGGIANO, FOCACCIA CROUTONS,  
WHITE ANCHOVIES, CAESAR DRESSING

**Bibb & Bleu Salad 15**  
HYDROPONIC BIBB LETTUCE, PT. REYES BLEU, CANDIED PECANS,  
PEARS, WHITE BALSAMIC VINAIGRETTE

**Baby Kale & Quinoa Salad 15**  
SLICED GRAPES, SLIVERED ALMONDS, FETA,  
LEMON ZEST, WHITE BALSAMIC VINEGARETTE

**Heirloom Tomato & Buratta Salad 17**  
FRESH WATERMELON, SLICED AVOCADO,  
BASIL, PESTO OIL, BALSAMIC HONEY

**Grilled Prawn Wedge Salad 25**  
ICEBERG WEDGE, CHERRY TOMATOES, RED ONION,  
BACON, POINT REYES BLEU CHEESE DRESSING,  
GRILLED PRAWNS, BALSAMIC REDUCTION, LEMON ZEST

**Ahi Radish Salad 20**  
WATERMELON RADISH, PEAR, JICAMA, CHIVES, AHI TUNA,  
PASSIONFRUIT VINAIGRETTE

*Enjoy Your Salad With*

GRILLED JUMBO PRAWN 12 | GRILLED SALMON 9  
GRILLED CHICKEN BREAST 6 | DUNGENESS CRAB 15  
PORTOBELLO MUSHROOM 6

Executive Chef *Kevin Ries*

## FROM THE SEA

**Butter Poached Maine Lobster Tail 44**  
CAFE DE PARIS BUTTER, SUMMER RISOTTO,  
MEYER LEMON GRILLED ASPARAGUS

**Pan Seared Jumbo Sea Scallops 30**  
SPINACH, TRI COLOR CAULIFLOWER, GNOCCHI, VIN BLANC

**Locally Caught Petrale Sole 29**  
SPINACH, ROASTED POTATO, BLISTERED TOY BOX TOMATOES,  
BEURRE BLANC, CAPERS

**Grilled Scottish Salmon 25**  
SEASONAL VEGETABLES, WHIPPED POTATOES  
MUSTARD CHARDONNAY SAUCE

**The Trident Cioppino 37**  
CLASSIC SEAFOOD STEW, FISH, CRAB LEGS, PRAWNS,  
CALAMARI, MUSSELS, CLAMS, VEGETABLES,  
TOMATO BROTH, GARLIC BREAD

**Fresh Local Dungeness Crab - Two Pounds**  
SERVED IN A HOT SHERRY BROTH, GARLIC BREAD  
OR COLD WITH DIJON SAUCE & DRAWN BUTTER  
HALF OR WHOLE - MARKET



**Seafood Linguini à la Provençale 28**  
CLAMS, MUSSELS, JUMBO PRAWNS, CALAMARI,  
TOMATO, FRESH BASIL, GARLIC

## MEAT &amp; PASTA

**Petite Filet 44**  
GRILLED TENDERLOIN, GARLIC MASHED POTATOES,  
SEASONAL VEGETABLES, DEMI-GLACE

**Barbeque Baby Back Ribs 22**  
HOUSE MADE BARBEQUE SAUCE, FRENCH FRIES, COLESLAW

**Grilled New York Strip 38**  
GARLIC GREENS, SEASONED ROASTED POTATOES,  
BRANDY PEPPERCORN SAUCE

**Petaluma Farms Crispy Chicken 24**  
BRINED AND ROASTED HALF CHICKEN, ORZO PASTA,  
ITALIAN SAUSAGE, KALE, CHICKEN JUS

**Trident Cheese Burger 17**  
CHEDDAR OR PEPPER JACK, LETTUCE,  
TOMATO, RED ONION, PICKLE, EGG BUN, FRIES

**VEGETARIAN Pasta Primavera 22**  
SEASONAL VEGETABLES, POMODORO SAUCE, PARMESAN

## ON THE SIDE

ROASTED POTATOES 7 | GARLIC GREENS 7  
SOURDOUGH GARLIC BREAD 5 | TRUFFLE PARMESAN FRIES 10  
PESTO RISOTTO 7 | GARLIC MASHED POTATOES 6

*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*