



MENU

Weekdays
Lunch 11:30-4:00

STARTERS

Clam Chowder | Soup Du Jour
CUP 7 | BOWL 10

Crispy Chile Calamari 15
"OLD BAY" AIOLI, MEYER LEMON

Jumbo Gulf Shrimp Cocktail 18
COCKTAIL SAUCE & LEMON AIOLI

Horseradish Deviled Eggs
WITH BACON 9 | WITH DUNGENESS CRAB 11

Prince Edward Island Mussels 19
SHERRY, CHORIZO, TOMATOES, PARSLEY, GARLIC, GARLIC BREAD

Steamed Clams 19
FENNEL, FRESH TOMATOES, KAFFIR LIME, GINGER, CORIANDER,
ROASTED SESAME OIL, GARLIC BREAD

Dungeness Crab Cake 21
SHAVED APPLE FENNEL SLAW, GRAPEFRUIT, CITRUS AIOLI

***Local Oysters on the 1/2 Shell**
HALF DOZEN 19 DOZEN 36
"HOGWASH" (VINEGAR, SHALLOTS, JALAPENOS, CILANTRO)

Blistered Peppers 10
MALDON SEA SALT, LEMON AIOLI

SALADS

***Caesar Salad 12**
SHAVED PARMESAN REGGIANO, GARLIC 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 VINEGAR

Grilled Prawn Wedge Salad 25
ICEBERG WEDGE, CHERRY TOMATOES, RED ONION, BACON, BLEU
CHEESE DRESSING, GRILLED PRAWNS, BALSAMIC VINAIGRETTE

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

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

Enjoy Your Salad With
GRILLED JUMBO PRAWN 12 | GRILLED CHICKEN BREAST 6
GRILLED SALMON 9 | DUNGENESS CRAB 15
PORTOBELLO MUSHROOM 6

SANDWICHES

Classic Cheese Burger 17
(Choice of Cheddar or Pepper Jack)
GRASS FED BEEF, LETTUCE, TOMATO,
RED ONION, PICKLE, BOUDIN BUN, FRIES

Build Your Own Burger

MUSHROOMS, AVOCADO,
APPLEWOOD SMOKED BACON, FRIED EGG
\$1.75 EACH

Teriyaki Salmon 18
GRILLED SALMON, ASIAN SLAW, TOMATO,
ONION, CIABATTA, FRESH GREEN SALAD

Grilled Chicken Picante 16
GRILLED CHICKEN, LETTUCE, ONION, TOMATO, CHEDDAR,
CHIPOTLE AIOLI, CIABATTA, FRESH GREEN SALAD

Muir Woods Mushroom 15
GRILLED PORTOBELLO, ARUGULA, ROASTED PEPPERS,
PEPPERONCINI, AIOLI, CIABATTA, FRESH GREEN SALAD

Mahi Mahi Tacos 18
CABBAGE, CHIPOTLE AIOLI,
GUACAMOLE, CORN TORTILLAS

MAINS

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

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

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

Fresh Dungeness Crab
SERVED HOT IN A SHERRY BROTH, GARLIC BREAD OR COLD
WITH DIJON SAUCE & DRAWN BUTTER – HALF 24 WHOLE 48

 **Fish & Chips 23**
ALASKAN TRUE COD, OLD BAY FRIES,
BALSAMIC TARTAR SAUCE, LEMON

Grilled Scottish Salmon 25
SEASONAL VEGETABLES,
WHIPPED POTATO, MUSTARD CHARDONNAY SAUCE

The Trident Cioppino 34
CLASSIC SEAFOOD STEW, FISH, CRAB LEGS, PRAWNS,
CALAMARI, MUSSELS, CLAMS, VEGETABLES, TOMATO BROTH,
GARLIC BREAD

**Substitute Gluten Free Pasta or Bread Upon Request
Bread Served On Request
Some Items May Contain Raw Ingredients
Eating Raw Food May Cause Foodborne Illness
20% Gratuity added to parties of 6 or more*

Executive Chef *Kevin Ries*

Sous Chef *Sam Ramos*