



2024

THANKSGIVING

OYSTERS ON-THE-1/2-SHELL*

Half Dozen 24 Dozen 46

Featuring Oysters Exclusively from Our Friends at HOG ISLAND
OYSTER COMPANY – Your Server Knows Today's Choices

TRIDENT BAKED OYSTERS (4) 26

Large Bevan Oysters from Virginia, Fresh Spinach,
Chipotle Tabasco, Pernod, Shallots, Garlic, Asiago Cheese, Fines Herbs

STARTERS AND SALADS

CHILLED SHELLFISH COMBINATION PLATTER* 44

4 Pieces of Maine Lobster Tails, Grilled in the Shell,
4 Jumbo Gulf Shrimp, 4 Oysters On-The-Half Shell

FAMOUS CLAM CHOWDER – 65 YEAR CREAMY NEW ENGLAND STYLE RECIPE! CUP 9 BOWL 12

JUMBO GULF SHRIMP COCKTAIL (5) 25

Cocktail Sauce, Diced Crisp Celery, Fresh Lemon

DUNGENESS CRAB CAKES (2) 28

Apple Slaw, Grapefruit Supremes, Citrus Aioli

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P.E.I. MUSSELS & STEAMED CLAMS 25

Garlic, Shallots, White Wine, Clam Fumet
Chili Flakes, Fines Herbs, Olive Oil, Garlic Bread

BIBB & BLUE SALAD 20

Living Bibb Lettuce, Pt Reyes Blue Cheese Crumbles,
Asian Pear, Candied Pecans, White Balsamic Vinaigrette

HOLIDAY SPINACH SALAD 20

Farm Fresh Baby Spinach, Fried Shaved Shallots, Roasted Pumpkin Seeds,
Fresh Avocado, Mandarin Orange Supremes, Pomegranate Seeds,
Red Wine Dijon Vinaigrette

STEAKHOUSE WEDGE 20

Chilled Iceberg, Hobb's Applewood Smoked Bacon, Cherry Tomatoes,
Fresh Avocado, Scallions Famous Louis Dressing or Pt. Reyes Bleu Cheese
Dressing and Crumbles

BURRATA AND ROASTED BEET SALAD 22

Fresh Creamy Burrata Cheese, Chilled Red and Golden Beets, Grapefruit
Supremes, Frisee', Field Fresh Arugula, Aged Balsamic, EVOO,
Crushed Pinenuts

SIDES

Mixed Mushroom Saute 14 * Sourdough Sage Stuffing – Pan Gravy 12 *
Potato/Fennel au Gratin 12 Trident Mashed Potatoes 10 * LOADED
Mashed Potatoes – cheddar cheese, bacon, scallions 15 *
Garlic Bread 5 Maple-Bacon Brussels Sprouts 12 *
Rainbow Carrots with Dijon Mustard Glaze 12

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TRADITIONAL PILGRIM PLATTER 48

Fresh Roasted Diestel Turkey OR Duroc Heritage Ham OR Combination
Sourdough Sage Stuffing, Maple-Bacon Brussels Sprouts, Trident Whipped
Potatoes, Dijon Glazed Rainbow Carrots, Cranberry Sauce, Turkey Pan Gravy

*WINE SUGGESTION: Dry Organic Reisling,
Potter Valley or Navarro Gewurtraminer*

THE TRIDENT CIOPPINO – OUR SIGNATURE DISH! 60

Classic Seafood Stew - Fresh Fish, ½ Dungeness Crab, Prawns, Mussels, Clams,
Fennel, Carrots, Celery, Onions, Shellfish Tomato Broth, Garlic Bread

WINE SUGGESTION: Kunde Merlot

STEAMED AND ROASTED MAINE LOBSTER TAIL 78

Sourdough Sage Stuffing, Maple-Bacon Brussels Sprouts, Buerre Blanc, Drawn
Butter *WINE SUGGESTION: Artesa “Los Carneros” Chardonnay*

LOCAL HALIBUT 38

Line-Caught, Pan Seared, Grapefruit Beurre Blanc,
Grapefruit Supremes, Squash and Farro Pilaf

WINE SUGGESTION: Patz & Hall Chardonnay

GRILLED PORK CHOP (16 OUNCE) 40

Honey Brined, Bone-In Center Loin Chop, Grilled Medium, Trident Whipped
Potatoes, Maple-Bacon Brussels Sprouts, Caramelized Apples, Cranberries,
Golden Raisins *WINE SUGGESTION: Seghesio Zinfandel, Sonoma*

BISTRO-STYLE PETALUMA CHICKEN 38

Brined, Pan Seared, and Oven Roasted Half Organic Chicken
Trident Whipped Potatoes, Herb Chicken Jus, Maple-Bacon Brussels Sprouts

WINE SUGGESTION: Sonoma Cutrer Chardonnay

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LINGUINI ALFREDO ROSE' 28

with Grilled Jumbo Shrimp 42 with Seared Sea Scallops 48
Creamy Parmesan Alfredo with Tomato Sauce, HMB English Peas,
Mixed Mushroom, Linguini

WINE SUGGESTION: Cappelletti Rose

BURST CHERRY-TOMATO PASTA (VEGAN) 28

Vine-Ripened Cherry Tomatoes, Fresh Garlic, Fresh Basil, White Wine, Capellini

WINE SUGGESTION: Limited Lot Albarino

MUSHROOM RISOTTO 28 VEGETARIAN * GREAT SHAREABLE ITEM

Mixed Mushrooms, Cherry Tomatoes, Baby Spinach,
Half Moon Bay English Peas, Delta Asparagus

CHILDREN (12): OUR CREATIVE BENTO BOX

Featuring Roasted Turkey with gravy, Baked Ham, OR Fried Chicken
Fingers, Trident Whipped Potatoes, Fruit Salad, Green Salad

*May contain raw ingredients – eating raw food may cause foodborne illness

We accept Major Credit Cards – Visa, MC, AMEX, Discover. We do not accept APPLE PAY. We do not provide separate checks. We will split your tab on no more than 3 credit cards.

Concurrent with the most recent Marin County mandated minimum wage increase, a 5% surcharge will be added to all Food and Beverage purchases to allow us to continue to provide the hospitality and service that you have always enjoyed.

NO SERVICE GRATUITY IS ADDED TO YOUR BILL.

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