

Thursrday – November 28, 2019

Happy Thanksgiving!!!

The Trident Cioppino 39

Classic Seafood Stew, Fresh Fish, Dungeness Crab Legs, Prawns, Calamari, Mussels, Clams,
Fennel, Carrots, Onions, Shellfish Tomato Broth, Garlic Bread

Wine Suggestion: Saintsbury Pinot Noir, Carneros

Traditional Pilgrim Platter 38

Fresh Roasted Diestel Turkey or Hill Farms Ham or Combination

Sage Dressing, Green Beans Almondine, Mashed Potatoes, Cranberry Sauce, Gravy

Wine Suggestion: Kung Fu Girl Riesling, Washington

Whole Fresh Dungeness Crab 40

Smoked Herb Broth, Charred Lemon, Drawn Butter, Garlic Bread

Wine Suggestion: ZD Chardonnay, California

Local Petrale Sole 30

Butternut Squash Puree, Roasted Brussels Sprouts, Shallots, Pink Peppercorn Vinaigrette

Wine Suggestion: Duckhorn Sauvignon Blanc, Napa Valley

Roasted Dry Aged New York Striploin 48

Sliced to order, Smashed Garlic Potatoes, Roasted Cipollini Onions, Maitake Mushrooms, Beef Jus

Wine Suggestion: Robert Mondavi Cabernet Sauvignon, Napa Valley

Sides 8

Trident Whipped Potatoes

Fried Brussels Sprouts, Kobb's bacon vinaigrette

Blistered Carrots, honey chile glaze

Green Beans Almondine

Desserts 8

Pumpkin Cheesecake

Zesty Cranberry Puree

All American Apple Pie

A La Mode - Fiorello's Vanilla Ice Cream

Chocolate Bourbon Pecan Pie

Buena Vista Style Whipped Cream

Pumpkin Pie

Buena Vista Style Whipped Cream

Executive Chef **Joseph Offner**

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

*Today's Oysters**

On the ½ Shell

Half Dozen 20 Dozen 38

"Hogwash" (Rice Wine Vinegar, Shallots, Jalapenos, Cilantro)

Marin Miyagi, Tomales Bay, CA

Elongated shells, smooth delicate meat, mild brine, slight minerality, kiwi like finish

Kumiai, Guerrero Negro Lagoon, Baja California

Deep cupped shells, crisp brine, unique grassy tone flavor, sweet cucumber finish

Malpeques, Prince Edward Island, Canada

Teardrop shaped shells, tender meat, light-bodied, crisp lettuce-like flavor, high brine, clean sweet finish

Wine Suggestion: Schramsberg Brut Rose, Napa Valley

Starters & Salads

FAMOUS Clam Chowder

Creamy New England Style

Cup 7 | Bowl 10

One Half Cracked First-of-the-Season LIVE Local Dungeness Crab 22

Drawn Butter, Lemon Garlic Aioli, Mustard Sauce, Cocktail Sauce

Wine Suggestion: Konig Sauvignon Blanc

Jumbo Gulf Shrimp Cocktail 18

Cocktail Sauce & Lemon

Fried Brussels Sprouts 12

Hobb's Bacon Vinaigrette, Maldon Sea Salt

Grilled Fall Fruit & Burrata Salad 18

Black Mission Figs, Quince, Baby Arugula, Frisee, Burrata Cheese, Almonds, Apple Balsamic, EVOO

Trident Waldorf Salad 14

Fresh Granny Smith Apples, Celery, Grapes, Toasted Walnuts, Bibb Lettuce, Spiced Creamy Dressing

Iceberg Wedge 12

Mr. Hobbs Bacon, Bleu Cheese Dressing and Crumbles, Cherry Tomatoes, Chives

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