

Appetizers

- * **Gulf Oysters on the Half Shell** - cocktail sauce, horseradish, lemon Each \$ 2.5
- ☞☞ * **Oyster Shooter** - shucked, crabby mary mix, old bay rim, lemon Add vodka \$3 Each \$3
- Maryland Style Crab Cakes** - house recipe, baked, remoulade, lemon.....\$17.5
- Jumbo Shrimp Cocktail** - 6 poached and chilled jumbo shrimp, cocktail sauce, lemon\$15.5
- Crispy Clam Strips** - cocktail, lemon, tartar sauce\$13.5
- Mussels** - 1lb mussels, coconut curry broth, pickled jalapeño, red onion, sweet potato fries, cilantro\$14.25
- Grilled Shrimp Skewers** - 14 grilled shrimp, Old Bay, scampi butter, lemon\$14.75
- Crispy Calamari** - hand cut, lightly fried, cocktail sauce, warm marinara\$14.25
- Clams** - 1lb clams, white wine, garlic butter, tomato, green onion, fresh herbs, garlic bread\$14.25
- Boom Boom Shrimp** - 5 jumbo shrimp, hand breaded, firecracker sauce, lemon\$15
- Peel-n-Eat Shrimp** - easy peel, steamed with Old Bay, celery, cocktail sauce..... 1lb \$20 1/2lb \$12
- ☞ **Crab Stuffed Mushrooms** - four large caps, crab cake mix, remoulade, lemon\$16.75
- Trident Wings or Buttermilk Tenders** - Dozen \$16 1/2 Dozen \$10
choose from: classic buffalo, H1, H2, H3, Nashville hot, chipotle honey, firecracker sauce, Trident BBQ, habanero jerk, teriyaki, lemon pepper rub, garlic parmesan
- Nelson's Love Plate** - meats, cheeses, nuts, fruits, this, that, serves 2-3.....\$20
- Baked Pretzels** - spicy mustard, cheese sauce\$10
- White Bean Hummus** - grilled flatbread, chopped veggies, feta cheese, roasted garlic oil.....\$11
- Redskins** - potato skins, jack, cheddar, chopped bacon, sour cream, green onions\$10
- Nachos** - local tortilla chips, cheese, onions, tomatoes, black olives, jalapeños, sour cream, house roasted salsa..... \$16
Gold Canyon ground beef, Gold Canyon chorizo, smoked chicken, or Kalua pork \$4
- Chicken Skewers** - thai peanut sauce\$9.5
- Mozzarella Sticks** - lightly fried, marinara sauce\$8.5
- World Famous Fried Pickles** - beer battered spears, ranch.....\$7.5
- Caprese** - fresh mozzarella, tomato, basil, balsamic glaze, olive oil\$8.5
- ☞☞ **Bruschetta Flatbread** - provolone, pesto, 3 tomato bruschetta.....\$12
- Mac-N-Cheese** - original\$10
bacon & green chili - **add \$1.50** buffalo style - chopped tenders, H1, parmesan, green onions - **add \$1.50**

Tacos

- Crispy Alaskan Cod** - 2, avocado lime sauce, house slaw, green onions\$8.5
- Kalua Pork** - 2, chopped cilantro, mango citrus salsa, green onions.....\$8
- Crispy Shrimp** - 2, chipotle aioli, house slaw, green onions.....\$8.5
- Smoked Chicken** - 2, roasted corn salsa, Alabama BBQ sauce.....\$8
- Baked Alaskan Cod** - 2, avocado lime sauce, house slaw, green onions\$8.5
- Taco Dinner** - 3, tacos served with choice of side - green chili mac-n-cheese, house rice or chips-n-salsa.....\$15
served on local flour tortillas. gluten free corn tortillas are available.

Sliders

- * **Gold Canyon Sliders** - mini burgers, Gold Canyon beef, American, pickles, brioche\$11
- Nashville Hot Chicken** - hand breaded, sliced pickle, brioche\$7
- Buffalo Chicken** - H1 sauce, blue cheese crumbles, brioche\$7
- BBQ Pork** - chef from hell BBQ, house slaw, crispy onions, brioche\$7
- ☞☞ **Crab Cake** - baked, lettuce, tomato, remoulade, brioche\$14

Desserts

- Pizookie** - warm baked macadamia nut white chocolate cookie, vanilla ice cream, chocolate and caramel sauce.\$8.5
- ☞☞ **Churro Donut Sundae** - baked donuts, cinnamon ice cream, caramel and raspberry sauce\$8.5
- Caramel Cheesecake** - whipped cream, caramel and raspberry sauce\$8.5

🕒 (Please be aware, dessert take time to bake)

☞ HOUSE FAVORITES

☞☞ NEW ADDITIONS

TRIDENT



GRILL

ESTABLISHED IN 2001, TRIDENT IS OWNED AND OPERATED BY A NAVY VETERAN AND IS PROUD TO SUPPORT THE TUCSON COMMUNITY AND THE UNIVERSITY OF ARIZONA.

*Consuming raw or undercooked foods will increase your risk of foodborne illness.

*20% gratuity added to groups of 6 or more.

*Split plate charge \$1.

Trident is proud to serve 1/2 lb **Gold Canyon Signature** custom blend burgers. Ground locally from delicious cuts of Angus Chuck and Brisket. 4oz Impossible burger (vegan) also available. add \$3.5

Choice of: Old Bay fries. coleslaw. cottage cheese. potato salad.

Substitute: onion rings \$1. sweet potato fries \$1. mac-n-cheese \$1. side salad \$5. cup of soup \$5. gluten free bun \$1.



Burgers & Dogs

- * **Trident** - LTO. add any toppings \$1 each.....make it a double \$6\$13.5
- * **Navy SEAL** - (4) 1/2lb beef patties. cheddar cheese. jalapeños. bacon. LTO. 1lb of fries\$40
Try the challenge. 15 minutes to complete. accomplish mission and it's on the house! (sorry, cannot be split. not available to go.)
- * **Wildcat** - cheddar. bacon. onion rings. Chef from Hell bbq. LTO\$15.5
- ‡ * **Breakfast Burger** - bacon. ham. provolone cheese. roasted garlic aioli. sunnyside up egg\$16
- * **Brawt Burger** - house-made sausage. swiss cheese. cajun mustard. baconnaisse. pretzel bun\$15.5
- ‡ * **Maui Wowie** - jerk spiced beef. grilled pineapple. kalua pork. swiss cheese. LTO. mango salsa. pretzel bun\$16.5
- * **Mushroom Swiss** - mushroom mayo. marsala mushrooms. double swiss\$15.5
- * **T-Town** - avocado. chipotle mayo. cheddar. LTO\$15.5
- * **Steakhouse** - blue cheese. sautéed onions. mushrooms. bacon. balsamic. creamy horseradish\$15.5
- ‡ * **The Vegan Patty Melt** - 100 percent vegan. 4oz Impossible burger. sautéed mushrooms and onions. vegan mozzarella. house sauce, toasted multigrain ..\$16.5
- ‡ * **The Spicy Polish Sausage** - 1/3 lb toasted brioche roll. cajun mustard. relish. ketchup.\$13

Sandwiches

- Cubano Grilled Cheese** - slow roasted pork. double swiss. sliced ham. cajun mustard. sliced pickles. sourdough\$14.25
- 520 Fish Sandwich** - beer battered Alaskan cod. michelada mayo. LTO. brioche bun\$14
- Cajun Philly** - sautéed onions. mushrooms. cheese sauce. andouille sausage. amoroso roll\$14.5
- Green Chili Turkey Melt** - pepper jack. bacon. thousand island. LTO. sourdough\$14
- Super Reuben** - corned beef. swiss. sauerkraut. coleslaw. thousand island. marble rye\$14.75
- West Coast BLT** - bacon. bacon. bacon. lettuce. tomato. cream cheese. avocado. sourdough\$13
- ‡ **Philly Cheesesteak** - sautéed onions. mushrooms. thinly sliced ribeye steak. cheese sauce. amoroso roll\$14.5
- Pesto Grilled Chicken Melt** - fresh mozzarella. roasted tomatoes. artichokes. pesto. sourdough\$14.25
- Trident Pastrami** - double swiss. turkey pastrami. cajun mustard. sliced pickles. pretzel bun\$14
- Trident Chicken Salad** - roasted chicken, craisins, walnuts, green onions, served on toasted multigrain bread\$12.5
- Blue Plate Special** - side salad or bowl of soup served with 1/2 BLT, 1/2 chicken salad sandwich or 1/2 pesto grilled chicken melt\$13.5

Soups & Salads

- Grandma Miller's Clam Chowder** - bacon. green onions.....cup \$7 bowl \$9.75 bread bowl \$10.75
- Trident Gumbo** - smoked sausage. shrimp. chicken.....cup \$7 bowl \$9.75 bread bowl \$10.75
- Steakhouse Spinach Salad** - 6oz NY strip. smoked almonds. crispy onions. roasted potatoes. blue cheese. tomatoes. hard boiled egg. roasted garlic. balsamic reduction\$16.5
- Cobb** - ham. turkey. egg. tomato. bacon. avocado. blue cheese dressing\$14
- Thai Chicken Salad** - carrots. green onions. wontons. cucumbers. sesame seeds. thai peanut dressing\$14
- Greek** - romaine. feta. cucumbers. red onions. roasted tomatoes. olives. pepperoncini. artichoke. red wine vinaigrette\$14
- Buffalo Chicken Salad** - tenders. H1 sauce. jack & cheddar. carrots. celery. cucumber\$14
- ‡ **Southwest Chopped Chicken Caesar** - pesto grilled chicken. corn. tomatoes. feta cheese. cilantro. chipotle caesar dressing\$14
- Paleo Bowl** - pesto grilled chicken. avocado. carrots. tomatoes. sweet potatoes. egg. mixed greens\$14
- House Caesar** - chopped romaine. sourdough croutons. parmesan cheese\$10
- Wedge Salad** - iceberg wedge. chopped bacon. chunky blue cheese. tomato bruschetta. red onion\$11.75
- Side Salad** - mixed greens. red onions. black olives. carrots. tomato. cucumber\$8.5

Additions: 4oz seared salmon \$6 (7) grilled shrimp \$6.5 6oz grilled NY strip \$9 Pesto grilled chicken \$4.5

Dressings: ranch. blue cheese. red wine vin. chipotle caesar. Alfonso's olive oil & balsamic. thousand island. Italian. caesar.

Platters

- Buttermilk Tenders** - 6. choice of dip and heat. served with Old Bay fries, cole slaw, garlic bread\$15
- Jumbo Shrimp** - 5. tarter and cocktail sauce. lemon. served with Old Bay fries, cole slaw, garlic bread\$20
- Captains** - Alaskan cod. jumbo shrimp. calamari. cocktail and tarter sauce. lemon. served with Old Bay fries, cole slaw, garlic bread.....\$22

Entrees

- * **Bone-In Pork Chop** - 10oz beelers chop. honey mustard glazed. Trident potatoes. sautéed spinach & bruschetta. garlic herb butter\$19.5
- ‡ **Fish-N-Chips** - beer battered Alaskan cod. fries. tartar sauce. lemon. coleslaw.....(2) piece \$16 (3) piece \$18
- Sautéed Alaskan Cod** - steamed rice. sautéed spinach. coconut curry\$17
- * **Grilled New York** - hand cut choice 12oz strip. grilled asparagus. garlic herb butter. Trident potatoes\$23
- * **Pan Seared Salmon** - 8oz salmon. grilled asparagus. steamed rice. garlic herb butter\$21.5