

COASTAL ALCHEMIST

AT THE TRIDENT INN

STARTERS

Marinated Olives & Feta (GF) (V) 9

Mixed Nuts (GF) (V) 7

House Focaccia (V) 7

Herb oil

Trident Trio 30

- Grilled halloumi, fig chutney, sweet drop peppers
- Lobster rangoon, sweet chili sauce
- Seafood hushpuppies, chermoula remoulade

Artisan Dip Sampler (V) 15

Corn queso, creamy onion, hummus
Served with housemade chips

Charcuterie 35

Prosciutto, sopressata, Prairie Breeze cheddar, Gran Valle manchego, Buttermilk Blue Affinée, focaccia toast, Calabrian chili-orange jam, mixed nuts

Bread & Burrata (V) 18

Roasted tomato, cotija pesto, balsamic
Add Prosciutto +6

LIGHTER FARE

Ahi Tuna Poke Crisps 23

Black garlic temari, avocado crema, seaweed salad, pickled ginger, scallion, toasted sesame

Little Gems (V) (GF) 14

Lemon dressing, feta, pepita granola, roasted pumpkin

Add on(s): Prosciutto +6, Chicken +9

LARGE PLATES

Available All-Day

Wild Mushroom Bolognese (V) 26

Paccheri Pasta, Stracciatella, Parmesan, Basil
Add on(s): Prosciutto +6, Chicken +9

Branzino (GF) 32

Thai curry, fried plantain, Brussels sprouts, herb salad, crispy garlic

Lobster Stuffed Ravioli 42

Pumpkin cream sauce, pecorino, squash blossoms, crispy sage, shallot

Hanger Steak (GF) 39

Sweet potato purée, salsa macha, pickled red onion, pistachio dukkah

Ask your server about our specials

BAR FARE

Served with housemade chips

The Trident Double 22

American Wagyu, brioche, cheddar, pickled cubanelles, lettuce, Carolina Gold aioli
GF bun available

Cubano Panini 22

Roast pork, ham, brioche, Swiss, pickles, mustard

EXECUTIVE CHEF RANDY DE VEGA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF: GLUTEN FREE

V: VEGETARIAN

