

Starters

- FIRECRACKER SHRIMP

Fried Shrimp, Tossed in Sweet Chili, with Boom-Boom Sauce & Scallions

13
- SMOKED SALMON FLATBREAD

Smoked Salmon, Cream Cheese, Red Onions & Capers on Flatbread

14
- LOADED CHEESE FRIES

French Fries, Cheese, Bacon, Queso, Sour Cream & Scallions

9
- PIMENTO CHEESE PLATE

Pimento Cheese, Biscuits, Conecuh Sausage, Wickles Pickles & Pepper Jam

8
- AVOCADO TOAST

Served on a Bed of Balsamic Dressed Spring Mix with a House Dijon Cream Sauce

12
- SOUTHWEST EGG ROLLS

Southwestern Seasoned Chicken, Spinach, Black Beans, Kernel Corn, Bell Pepper, Pepper Jack Cheese & Sweet Chili Dipping Sauce

11

HANDHELDS

- SUNRISE TACOS

Scrambled Eggs with Sauteed Sweet Potatoes, Cabbage, Topped with Black Bean Pico & Spicy Ranch

14
- FRIED GREEN TOMATO

PO BOY

13
- WAKE N BAKED CHICKEN

Corn Flake Crusted Chipotle Marinated Chicken Thigh with Pimento Cheese & Coated with Sriracha Hot Honey Served on a Cornbread Bun

12
- BLACKENED SALMON BLT

Blackened Salmon on a Croissant with Bacon, Lettuce, Tomato & Green Onion Aioli

14
- BRUNCH PHILLY

Breakfast Take on a Classic. Shaved Ribeye with Bell Peppers & Sweet Onions with Provolone, an Over Medium Egg & Hollandaise on a Toasted Ciabatta Roll

13
- LOADED BREAKFAST SANDWICH

Bacon, Sausage, Fried Egg, Cheddar Cheese, Tomato & Green Onion Aioli on Grilled Sourdough

11
- BUFFALO BAGEL

Two Fried Tenders Tossed in Buffalo with Cream Cheese on a Toasted Everything Bagel with Red Onions and Wickles Pickles

13
- BREAKFAST PIZZA

Toasted Flatbread topped with Southern Style Sausage Gravy, Roasted Red Potatoes, Bacon, Cheddar, Scrambled Eggs

12

FOOD, VIEWS, AND COCKTAILS

The Grille

AT TRIDENT MARINA

BRUNCH PLATES

- BIG BRIDGE BREAKFAST

SCRAMBLED EGGS, BACON, SAUSAGE, GRAVY & BISCUIT

12
- CHICKEN & WAFFLES

TWO CHICKEN TENDERS & BELGIAN WAFFLES WITH HOT HONEY SRIRACHA

13
- FRENCH TOAST

SERVED WITH MADARIN ORANGES, CANDIED PECANS & LOG CABIN MAPLE SYRUP

11
- CAJUN SHRIMP & GRITS

BLACKENED GULF SHRIMP TOSSED WITH SAUTEED PEPPERS, ONIONS & SPICY CONECUH SAUSAGE OVER CREAMY STONE GROUND GRITS. SERVED WITH COLLARD GREENS & FINISHED WITH A RICH CAJUN CREAM SAUCE

16
- BREAKFAST BURRITO

HASHBROWNS AND EGGS WITH CHEDDAR, MONTEREY JACK, GRILLED ONIONS, & BACON ROLLED IN A WARM TORTILLA SHELL & TOPPED WITH CHILI AND SOUR CREAM

12
- SUNNY SIDE UP EGGS BENNY

SUNNY SIDE UP EGG, SMOKED SALMON & HOLLANDAISE ON A ENGLISH MUFFIN

13
- CHOCOLATE GRAVY & BISCUITS

A SOUTHERN FAVORITE. TWO FLAKY BUTTERMILK BISCUITS SMOTHERED WITH A SILKY COCO RICH GRAVY MADE WITH BUTTER, SUGAR, MILK, AND A TOUCH OF VANILLA

12
- BLUEBERRY PANCAKES

FLUFFY GOLDEN BUTTERMILK PANCAKES STUDDED WITH SWEET BLUEBERRIES STACKED HIGH & FINISHED WITH A PAT OF WHIPPED BUTTER AND A DOLLOP OF LEMON CREAM. SERVED WITH LOG CABIN SYRUP

9

Kids

Includes one side item and drink

- MINI KIDS BURGER

4oz Patty on a Traditional Bun with American Cheese

9
- CHICKEN TENDERS

Two Jumbo Chicken Tenders Fried or Grilled

7
- POPCORN SHRIMP

Fried Popcorn Shrimp

9
- CORN DOG

State Fair Corn Dog

6

Big Brunch

- STEAK & EGGS

6 ounce Coffee Crusted Butcher's Tender Served with Two Eggs Any Style Over Hashbrown Casserole & Topped with Hollandaise

27
- BRUNCH BURGER

8 ounce Certified Angus Chuck Patty Served on a Traditional Bun with Bacon, Egg, Avocado & Cheddar Cheese

17
- TRIDENT BURGER

8 ounce Certified Angus Chuck Patty Served on a Traditional Bun Topped with Your Choice of Cheese, Lettuce, Tomato, Red Onion & Pickles

13

Sides

- ROASTED RED POTATOES

HASHBROWN CASSEROLE

STONE GROUND GRITS

SLAW

MAC SALAD

POTATO SALAD

HUSHPUPIES
- SWEET TOTS

ONION RINGS

VEGETABLE MEDLEY

HOUSE SALAD

CAESAR SALAD

FRUIT CUP

SALADS

DRESSINGS: Balsamic, Raspberry Vinaigrette, Caesar, Ranch, Spicy Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Italian

- SUMMER SUNSET

Spring Mix, Strawberries, Mandarin Oranges, Cranberries, Feta Cheese, Candied Pecans & Raspberry Vinaigrette

12
- CLASSIC CAESER

Romaine, Parmesan, Croutons & Caesar Dressing

10
- COVE SALAD

Spring Mix, Tomatoes, Onions, Cucumbers, Boiled Eggs, Shredded Cheese, Bacon & Croutons

11
- SOUTHWEST SALAD

Romaine, Tomatoes, Black Bean Corn Pico, Shredded Cheese, Avocado & Crispy Tortilla Strips

11

Add Salad Protein: Chicken, Mahi, Shrimp, Salmon, Catfish \$8

Desserts

- COOKIES

Chocolate Chunk

White Chocolate Macadamia

Heath Bar

Oatmeal Raisin

3
- CHEESECAKE

New York

Raspberry Swirl

Chocolate Layer

Chocolate Chunk

3
- STRAWBERRY SHORTCAKE

BREAD PUDDING

Served with a Bourbon Butter Sauce

10
- frios

Rotational Flavors

5

VEGETARIAN

FAVORITE

Beer

DRAFT

MICHELOB ULTRA	6
ANHEUSER BUSCH 4.2% ABV	
MODELO ESPECIAL	6.50
GRUPO MODELO 4.5% ABV	
HAZY LITTLE THING IPA	7
SIERRA NEVADA 6.7% ABV	
SIPSEY RIVER RED ALE	8
GOAT ISLAND BREWING	
CAHABA BLONDE	8
CAHABA BREWING 5.2% ABV	
THE OG	8
ETHOS CRAFT BREWING 5% ABV	
SEASONAL DRAFT	VARIES

BOTTLED

MICHELOB ULTRA	5
BUDWEISER	5
BUD LIGHT	5
YUENGLING	5
COORS LIGHT	5
MILLER LITE	5
CORONA LIGHT	6.50
CORONA EXTRA	6.50
BLUE MOON	6.50
COORS BANQUET	3
HILIFE	3
HIGH NOON	8



SPECIALTY COCKTAILS

GREEN ALLIGATOR.....	10
Captain Morgan, Malibu Coconut Rum, Melon Liqueur, Blue Curacao & Pineapple Juice	
TRIDENT MARGARITA.....	10
Blanco Tequila, Triple Sec, Fresh Lime Juice & Agave	
TOP SHELF MARGARITA.....	14
1800, Grand Marnier, Fresh Lime Juice & Agave	
BLOODY MARY.....	10
Vodka, Zing Zang, Cracked Black Pepper, Tabasco, Worcestershire	
MIMOSA.....	9
Champagne, Orange Juice	
A DAY AT THE LAKE.....	10
Vodka, Peach Schnapps, Orange Juice, & Cranberry Juice	
RUM DOCKSIDE.....	10
Malibu Coconut Rum, Bacardi Light, Blue Curacao, Sour Mix, topped with Sprite	
LAKE FIZZ.....	11
Tanqueray, Grapefruit Juice, Rosemary Simple Syrup, Lemon Juice, topped with Tonic	
SMITH LAKE SUNSET.....	11
Bacardi Light, Malibu Coconut Rum, Orange Juice, Pineapple Juice & Grenadine	
JACK'D UP LEMONADE.....	10
Jack Daniels, Triple Sec, Strawberry Syrup & Lemon Juice	

LIFE IS BETTER ON THE LAKE.

Brunch Cocktails

THE BIG WICKED.....	15
Loaded Bloody Mary Stacked with Wickles Pickles, Wicked Okra, Wicked Banana Rings, Wicked Jalapeno Slices, Pimento Stuffed Olives, Cheese Cubes, Bacon, Boiled Egg & a Hushpuppy	
MIMOSA FLIGHT.....	25
A bottle of bubbly with four juices to mix, match, and sip. Pick your pour & find your flavor. Share with the table or keep it all to yourself.	
GRAND SLAM.....	10
Wheatley Vodka, Grand Mariner, and OJ. This drink will knock your brunch out of the park.	
WAKE UP CALL.....	10
Traditional Irish Coffee. Hot Coffee, Irish Whiskey, Demarara Sugar, & Cream.	
DAY BREAKER.....	6
Jameson, Orange Juice, and a Crispy Bacon finish. This is the perfect way to kickstart the morning.	

WINE

CHARDONNAY
HOUSE
6 GLASS/ 24 BOTTLE
JOSH CELLARS
10 GLASS/ 35 BOTTLE
CABERNET SAUVIGNON
EDUCATED GUESS
12 GLASS/ 45 BOTTLE
PINOT GRIS
VILLA WOLF
10 GLASS/ 35 BOTTLE
SAUVIGNON BLANC
OYSTER BAY
12 GLASS/ 40 BOTTLE
ROSE
LA MASCARONE FOLLY
12 GLASS/ 45 BOTTLE
PINOT NOIR
HOUSE
8 GLASS/ 30 BOTTLE
BOUCHARD & FILS
12 GLASS/ 45 BOTTLE
PROSECCO
AVISSI
9 GLASS
OPERA PRIMA:
20 BOTTLE
ASK US ABOUT SEASONAL & RESERVE OPTIONS

About TRIDENT MARINA

At Trident, we live the Lake Life. We are dedicated to making your lake experience unforgettable, and we take great pride in providing premier lakeside customer service—whether it's taking in stunning lakeside views while enjoying a delicious meal at our Grille, renting a boat for the day, storing and servicing your boat, or purchasing a new boat. Come visit us in the Showroom and Wake Shop so we can help accessorize your experience on the water. Thank you for being part of our Lake Legacy.

HAPPY BOATING AND ENJOY THE LAKE!

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. ***Mahi fillets are caught in the wild from Ecuador. Atlantic Salmon fillets are wild caught from Chile. Grouper Fillets are caught in the wild from the Indian Ocean. Red shrimp is caught wild in the Pacific Ocean waters off the coast of Argentina and packaged in Argentina. Catfish is farmed raised in the USA. *** Under Alabama Law, the consumer has the right to know, upon request to the food service establishment, the country of origin of farmed raised fish or wild fish.