

Starters

FIRECRACKER SHRIMP 13

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

CRAB DIP WITH CHIPS 15

Blue Crab swirled in Cajun Cream Cheese with Crunchy Jalapenos, Sriracha, Green Onions & Tortilla Chips

LOADED CHEESE FRIES 9

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

CHEESE CURDS 8

Breaded White Cheddar Curds with Marinara

CRAB CAKES 20

served on a bed of Balsamic dressed Spring Mix with a House Dijon Cream Sauce

SOUTHWEST EGG ROLLS 11

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

House Cooked WINGS

WET: BUFFALO, BBQ, GHOSTED BUFFALO, MANGO HABENERO, SWEET AND SPICY, JAMAICAN JERK, HOT HONEY, GARLIC PARMESAN
DRY: CAJUN, LEMON PEPPER

SIX.....10 TWELVE.....18
TWENTY-FOUR.....35 FORTY-EIGHT...64

MINIMUM OF 6CT OF EACH FLAVOR

SALADS

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

SUMMER SUNSET 12

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

CLASSIC CAESER 10

Romaine, Parmesan, Croutons & Caesar Dressing

COVE SALAD 11

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

SOUTHWEST SALAD 11

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

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

FOOD, VIEWS, AND COCKTAILS

The Grille AT TRIDENT MARINA

ENTREES

HOUSE TACOS 15
Shrimp or Mahi in Flour Tortillas with Cabbage, Lime, Pineapple Pico & Spicy Ranch

PO BOY 16
Shrimp or Mahi on a Hoagie Roll with Lettuce, Tomato, Pickles & Remoulade

NO WAKE CHICKEN 15
Grilled 6 oz Chicken Breast on a Traditional Bun with Slaw, Tomato & Sriracha Aioli

PHILLY CHEESESTEAK 16
Shaved Ribeye on a Hoagie Roll, Bell Peppers, Sweet Onions, Provolone & House 57 Sauce

BLACKENED SALMON BLT 17
Blackened Salmon on a Croissant with Bacon, Lettuce, Tomato & Green Onion Aioli

CLASSIC REUBEN 14
Pastrami on Marbled Rye Bread topped with Sauerkraut, 1000 Island & Swiss Cheese

BUFFALO CHICKEN SANDWICH 16
Two Buffalo Tossed Tenders on a Traditional Bun with Red Onions & Pickles

CHICKEN QUESADILLA 14
Chipotle Marinated Chicken in a Jumbo Flour Tortilla with Grilled Sweet Onions, Bell Peppers & Shredded Cheese

ROASTED PORTOBELLO 16
WITH PESTO & FETA CHEESE OVER QUINOA WITH GARBANZO & KALE. SERVED WITH GRILLED GARDEN VEGETABLES & DRIZZLED WITH SWEET BALSAMIC GLAZE

GINGER GLAZED SALMON 23
ATLANTIC SALMON WITH A SWEET GINGER GLAZE SERVED OVER CURRIED JASMINE RICE WITH CRISP SUGAR SNAP PEAS & TOPPED WITH COCONUT CREAM

PORKCHOP RIBEYE 20
CHARGRILLED 8 OZ PORK CHOP SERVED OVER ROASTED RED POTATOES, TOPPED WITH BOURBON-SOAKED APPLES IN APRICOT SAUCE & SAUTEED GREEN BEANS

CAJUN SHRIMP & GRITS 19
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

PANKO CRUSTED CHICKEN 17
CAJUN PANKO CHICKEN OVER SPICY JAMBALAYA PAIRED WITH FRESH GRILLED GREEN BEANS & FINISHED WITH A VELVETY TOMATO SAUCE

BLACKENED CHICKEN ALFREDO 18
RICH FETTUCCINI ALFREDO LOADED WITH BLACKENED CHICKEN, SAUTEED ONIONS, PEPPERS, CHERRY TOMATOES & SPINACH

PAN SEARED GROUPER 26
GULF GROUPER PAN SEARED AND SERVED OVER ROASTED RED POTATOES WITH SOUTHERN STYLE SUCCOTASH & FINISHED WITH A BRIGHT LEMON CREAM SAUCE

BUTCHER'S TENDER 30
CHARGRILLED TENDERLOIN SERVED OVER ROASTED REDSKIN MASHED POTATOES WITH SAUTEED GREEN BEANS & A SAVORY CREMINI MUSHROOM DEMI GLAZE

Kids

Includes one side item and drink

MINI KIDS BURGER 9 CHICKEN TENDERS 7
4oz Patty on a Traditional Two Jumbo Chicken Tenders
Bun with American Cheese Fried or Grilled

POPCORN SHRIMP 9 CORN DOG 6
Fried Popcorn Shrimp State Fair Corn Dog

Build Your Own Burger

Base Price: 12

Includes: Lettuce, Onion, Pickle, Tomato & One Side

Step 1

8OZ ANGUS PATTY
4 OZ VEGGIE BURGER
TWO 4 OZ HEREFORD PATTIES

Step 2

ADD .50

AMERICAN SWISS PIMENTO PEPPERJACK FETA CHEDDAR PROVOLONE

Step 3

AVOCADO 1 PEPPERS .50 PEPPER 1
EGG 1 ONIONS .50 JAM
BACON 2.50 WICKLES .50 FRIED 1 JALAPENOS

Step 4

SRIRACHA AIOLI
GREEN ONION AIOLI
BBQ SAUCE

Sides

FRIES
FRIED OKRA
HOUSE CHIPS
SLAW
MAC SALAD
POTATO SALAD
HUSHPUPIES

SWEET TOTS
ONION RINGS
VEGETABLE MEDLEY
HOUSE SALAD
CAESAR SALAD
FRUIT CUP

Desserts

COOKIES.....3
Chocolate Chunk
White Chocolate Macadamia
Heath Bar
Oatmeal Raisin

CHEESECAKE.....3
New York
Raspberry Swirl
Chocolate Layer
Chocolate Chunk

frios
Rotational Flavors

FAVORITE VEGETARIAN

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 Liquor, Blue Curaco & 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
Prosecco & Your Choice of 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.

Seasonal Cocktails

SMOKE ON THE WATER.....	12
The Grille's Smoked Old Fashioned. Larceny on deck, Maple Smoke in the air.	
I'M YOUR HUCKLEBERRY.....	11
A Paloma built for a showdown. Reposado Tequila, Huckleberry, Citrus, and Jalapeño heat with a Fresca Fizz and Tajín kick.	
BRAMBLE ON.....	12
A Gin Bramble riff that blends Blackberry, Elderflower, Lemon, and Rosemary into a cocktail worth an encore.	
BARE NECESSITIES.....	10
A clarified Jungle Bird that lets you forget about your worries and your strife.	
BLOOD ORANGE SPECIAL.....	10
Vodka and Ginger Beer riding the rails of Blood Orange Citrus with Rosemary in tow.	

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.