

trinidadeatery.com



Our Promise To You.

We take great pride in preparing unique quality dishes from scratch.

We use the freshest ingredients and serve generous portions for the heartiest of appetites.

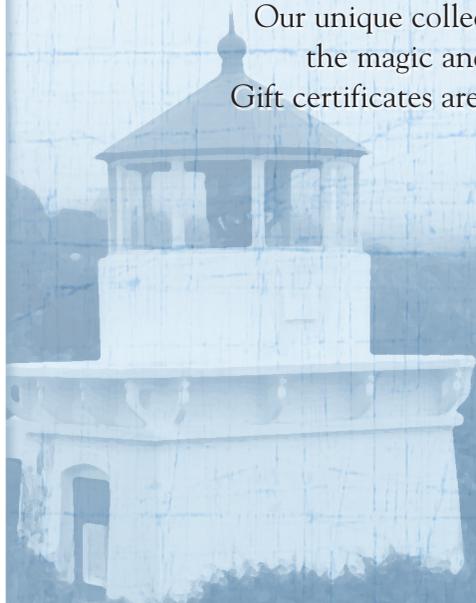
Our health commitment includes the use of organic flour, organic coffees, sea salt and no MSG.

We use only oils that are non-hydrogenated and trans fat free.

Your meal is cooked to order and there are times when it may take a little longer, but the result is well worth it. Sit back, relax and enjoy your time with us at the Eatery.

Visit the Gallery!

Our unique collection of fine local art, photos and gifts capture the magic and beauty of Trinidad and the North Coast. Gift certificates are available for both The Eatery and The Gallery.



607 PARKER ST. | TRINIDAD, CA 95570 | 707.677.3777

APPETIZERS

COCONUT TEMPURA SHRIMP

Four shrimp with honey sambal sauce - 10

AHI POKE

With Wakame salad, English cucumber, avocado, wasabi crème fraiche - 12

OYSTERS ON THE HALF SHELL

When available - 2.50 each

PARMESAN CALAMARI

Calamari breaded and lightly fried and sprinkled with parmesan cheese, served with chipotle aioli and lemon - 12

CLAMS IN WHITE WINE

Clams, garlic butter, white wine, topped with tomato, green onion, served with garlic cheese toast - 12

CRAB CAKES

Three Dungeness crab cakes served with lemon wedge and our own signature pesto aioli sauce - 12

Ask about our Nightly Special Appetizer

SALADS

BEEF CAPRESE SALAD

Roasted organic golden beets, spinach, goat cheese, citrus vinaigrette, balsamic reduction, pine nuts - 12

CLASSIC CAESAR SALAD

Hearts of romaine, croutons, shaved parmesan cheese with classic Caesar - 7
With Chicken - 10 With Shrimp - 12

DINNER SALAD

With seasonal fruit, goat cheese crostini on organic spring mix, golden beets, cucumbers, tomatoes, onion and choice of dressing - 8

CRAB STACK SALAD

Dungeness crab, avocado, tomato, cucumber, egg and shallots with a citrus vinaigrette - 21

CLASSIC EATERY FAVORITES

CLAM CHOWDER

Award winning! Made fresh daily. Choose from a bread bowl or a super bowl - 11

EATERY CHEESEBURGER*

Certified Angus Beef® served with choice of cheese, chipotle aioli and fresh cut fries or Caribbean cole slaw - 12
Add Avocado - 2 Add Bacon - 2

MUSSELS & FRIES

Dijon cream sauce, fresh herbs - 14

PORTABELLA SANDWICH

Marinated portabella mushroom, spinach, roasted red bell pepper, fresh mozzarella, balsamic reduction with choice of fresh cut fries or Caribbean cole slaw - 12

CHICKEN SANDWICH

Chicken breast with pesto aioli, fresh mozzarella and roasted red bell pepper. Served on a ciabatta bun with fresh cut fries or Caribbean cole slaw - 13

SHRIMP & CHIPS

Seven breaded shrimp lightly fried and served with fresh cut fries or Caribbean cole slaw - 16

FISH & CHIPS

Champagne battered fresh cod, served with fresh cut fries and Caribbean cole slaw - 17

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

ENTREES

All Entrées include your choice of a cup of Chowder or Salad except Seafood Combo Platter.

LEMON CAPER CALAMARI STEAK

Herb crusted calamari steak served on a bed of rice pilaf and seasonal vegetables - 26

PAN ROASTED SMOKED AIRLINE CHICKEN BREAST

With rice pilaf, sun-dried tomato compound butter and seasonal vegetables - 25

CAJUN SHRIMP ALFREDO

Six shrimp, linguine, garlic cheese toast - 25

LINGUINE & CLAMS FRA DIAVOLO

Linguine pasta with clams and a spicy cream sauce - 22

RIBEYE STEAK*

14 oz. ribeye, herbed smashed potatoes, gorgonzola compound butter, fried onion strings,
Chef's choice of organic seasonal vegetables - 32

SEAFOOD COMBO PLATTER

Three shrimp, Fried Calamari, Champagne Battered Fresh Fish,
served with tartar sauce, cocktail sauce and lemon - 22

SEAFOOD COMBO PLATTER DINNER

The dinner platter includes your choice of Salad or Cup of Chowder - 26

RED CURRY COCONUT SCALLOPS

Rice pilaf, Chef's choice of seasonal vegetables - 28

CIOPPINO

Crab, prawns, mussels, clams, and fresh fish with herbs in a chipotle broth,
served with garlic cheese toast - 24

PASTA WITH VEGETABLES

Served with alfredo sauce and fresh herbs. Fresh made linguine when available - 18

FRESH LOCAL OR HAWAIIAN FISH SPECIALS

We bring in some of the freshest seafood from Hawaii, Alaska or locally when available.
Ask your server for the special for the night - priced daily

DESSERT

BLACKBERRY COBBLER

Eatery delight made from scratch, served with a large scoop of vanilla ice cream - 7

FLOURLESS CHOCOLATE TORTE

With ganache and berry coulis - 9

DREYERS ICE CREAM

Choose from Vanilla Bean, Chocolate, Strawberry, Cookies 'n Cream or Mint Chocolate Chip.
Single Scoop - 2 Double Scoop - 3

Try a Organic Espresso

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Imported, Domestic and Micro
BREWERY BEERS

Budweiser | Bud Light | St. Pauli Girl Non-Alcoholic - 3
Blue Moon | Fat Tire | Guinness | Anchor Steam | Widmer Hefeweizen
Alaskan Amber | Fat Tire | Negra Modelo | Rogue Dead Guy Ale
Pacifico | Steelhead Pale Ale - 3.59
Eel River IPA Organic - 3.99

New!
Bloody Mary - 7

WINES

Wines by the Glass - 5

Chardonnay | White Zinfandel | Merlot

Ask your server for a complete Wine List

Corkage Fee

You may bring your own special bottle of wine and we would be happy to uncork and serve at your table - 12

Bubbly

Mimosa

A delightfully refreshing blend of champagne and orange juice - 7

JFJ California Champagne

Extra dry sparkling wine
187 ml - 6

ESPRESSO DRINKS

Treat yourself to a delicious organic espresso drink. Available in 12 oz., 16 oz or 20 oz.

Latte

Steamed milk, espresso with a layer of foam.

Snickerdoodle Latte

Vanilla and caramel syrups.

Mocha

Steamed milk, espresso and Ghirardelli® chocolate sauce.

Nutella Mocha

Chocolate and hazelnut syrup.

Chai

David Rio chai spiced and steamed milk.

Grasshopper Mocha

Chocolate and mint syrup.

BEVERAGES

EATERY COFFEE

Our organic Fair Trade and Shade Grown dark roast - 2.49 To Go - 2.69

HOT TEA | HOT CHOCOLATE | ICED TEA | SODAS - 2.29 To Go - 2.59

CAFE COCOA

Hot cocoa blended with coffee, topped with whipped cream and cinnamon - 2.69 To-Go - 2.99

PREMIUM FRUIT JUICES

Apple, Cranberry, Grapefruit, Orange and Tomato - 2.29 To-Go - 2.59

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NOTE: Shoes and shirts are required. No smoking allowed, We reserve the right to refuse service to anyone.
18% gratuity added for parties of 8 people or more.

NOTE: Management approval is required for personal or business checks.

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