

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.

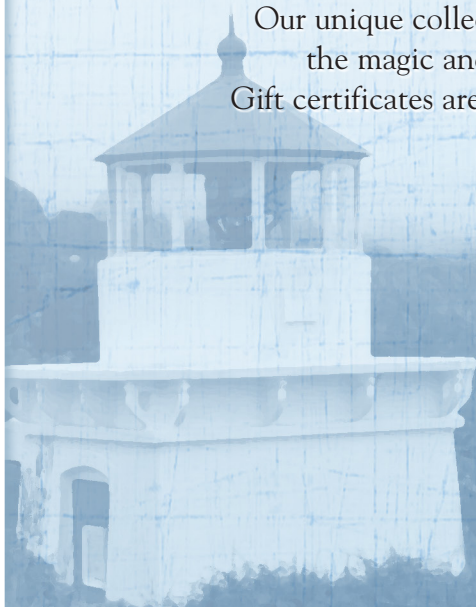
Our health commitment includes the use of organic flour, organic coffees, sea salt and no MSG.

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 - 14

AHI POKE

With Wakame salad, English cucumber, avocado, wasabi crème fraiche - 14

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 - 18

CLAMS IN WHITE WINE

Clams, garlic butter, white wine, topped with tomato, green onion, served with garlic cheese toast - 18

CRAB CAKES

Three Dungeness crab cakes served with lemon wedge and our own signature aioli sauce - 18

Ask about our Nightly Special Appetizer

SALADS

BEET CAPRESE SALAD

Roasted organic golden beets, spinach, goat cheese, citrus vinaigrette, balsamic reduction, pine nuts - 15

CLASSIC CAESAR SALAD

Hearts of romaine, croutons, shaved parmesan cheese with classic Caesar - 9
Add Chicken - 7 Add Shrimp - 8

DINNER SALAD

With seasonal fruit, goat cheese crostini on organic spring mix, golden beets, cucumbers, tomatoes, onion and choice of dressing - 11

CRAB STACK SALAD

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

CLASSIC EATERY FAVORITES

CLAM CHOWDER

Award winning! Made fresh daily. Choose from a bread bowl or a souper bowl - 14

EATERY CHEESEBURGER*

Natural Certified Angus Beef® served with choice of cheese, chipotle aioli and fresh cut fries or Caribbean coleslaw - 15
Add Avocado - 2.25 Add Bacon - 2

MUSSELS & FRIES

Dijon cream sauce, fresh herbs - 18

PORTABELLA SANDWICH

Marinated portabella mushroom, spinach, roasted red bell pepper, jack cheese, balsamic reduction with choice of fresh cut fries or Caribbean coleslaw - 14

CHICKEN SANDWICH

Chicken breast with chipotle aioli, jack cheese and roasted red bell pepper. Served on a ciabatta bun with fresh cut fries or Caribbean coleslaw - 15

SHRIMP & CHIPS

Seven breaded shrimp lightly fried and served with fresh cut fries or Caribbean coleslaw - 20

FISH & CHIPS

Champagne battered fresh cod, served with fresh cut fries and Caribbean coleslaw - 18

*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 with rice pilaf and seasonal vegetables - 28

PAN ROASTED CHICKEN BREAST

rice pilaf, chef's choice of sauce and seasonal vegetables - 25

CAJUN SHRIMP ALFREDO

Six shrimp, linguine, garlic cheese toast - 26

LINGUINE & CLAMS FRA DIAVOLO

Linguine pasta with clams and a spicy cream sauce - 26

RIB-EYE STEAK*

Hand Cut Rib-Eye, seasonal accompaniments, please ask your server for tonight's preparation - 34

SEAFOOD COMBO PLATTER

Three shrimp, Fried Calamari, Champagne Battered Fresh Fish and fries served with tartar sauce, cocktail sauce and lemon - 24

SEAFOOD COMBO DINNER

The dinner platter includes your choice of Salad or Cup of Chowder - 28

RED CURRY COCONUT SCALLOPS

Rice pilaf, Chef's choice of seasonal vegetables - 32

CIOPPINO

Crab, prawns, mussels, clams, and fresh fish with herbs in a chipotle broth, served with garlic cheese toast - 27

PASTA WITH VEGETABLES

Linguine with alfredo sauce and fresh herbs - 22

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 - 10

FLOURLESS CHOCOLATE TORTE

With ganache and seasonal berry coulis - 10

DREYERS ICE CREAM

Choose from Vanilla Bean, Chocolate, Strawberry, Cookies 'n Cream or Mint Chocolate Chip. Single Scoop - 3.29 Double Scoop - 4.49

Try a Organic Espresso

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