



TRULUCK'S

SEAFOOD • STEAK • CRAB HOUSE

presents

KRLD RESTAURANT WEEK
AUGUST 13 - SEPTEMBER 5, 2010



OPTIONAL

Central Market 4th Course

Mini Maine-style crab roll on a fresh baked, French toasted bun 7

Supplement your meal with one of the following appetizers:

93% superlump crab cake with dilled tartar sauce 16

Salt and pepper Top Catch calamari 13

Blue crab and Laughing Bird shrimp rangoons 9

SOUP OR SALAD

Ice Cold Green Tomato and Avocado Soup

With fresh Dungeness crab and roasted corn cream.

Paired with Mohua, Pinot Gris, Central Otago, New Zealand 2009

Pinot Gris might be the finest grape for making wine in New Zealand.

New England Clam Chowder

Made from Quahog softshell clams with malt vinegar and cheese grit croutons.

Paired with Roederer Estate, Brut, Anderson Valley, N.V.

From the makers of Cristal, this one has bubbles just like great Champagne.

Chopped Salad

With crisp iceberg, Maytag blue cheese, warm Niman Ranch bacon and tomato.

Paired with DeLoach, Pinot Noir, Russian River 2008

From the wizard Jean Claude Boisset, gorgeous briary fruit with a smoky bacon fat backdrop.

Sonoma Greens Salad

With spicy Texas pecans, "On Pure Ground" goat cheese, tart apples, Kalamata olives and a honey vinaigrette.

Paired with Dr. Loosen, Blue Slate, Riesling, Kabinett, Mosel-Saar-Ruwer, Germany 2008

Give in to the elegant lychee and ripe nectarine in this quaffable off-dry beauty.

MAIN COURSES

Blackened Texas Redfish

Served over seafood dirty rice with spicy artichoke remoulade and Dolphin Blue crab "Dynamite."

Paired with Sauvion, Vouvray, Chenin Blanc, France 2008

Peachy and approachable, with a hint of sweetness – this should quench your thirst while dining on this spicy dish.

Peppered Strube Farms Wagyu Sirloin

On smoked broccoli mash with mac'n'cheese pie and warm mustard sauce.

Paired with Bodega Septima, Gran Reserva, Malbec, Mendoza, Argentina 2007

Big and burly, best Malbec I have tasted... period.

Chilled Hawaiian Tuna Salad

Of Fredericksburg peaches, blackberries, local heirloom tomatoes and Texas Twister goat cheese in a Nuoc Pha Mam San vinaigrette.

Paired with Raymond, Sommelier Selection, Cabernet Sauvignon, Napa 2007

Another one from the wizard Jean-Claude Boisset, this one is perfectly in balance with notes of black cherry, cassis, plum with cedar box and leather.

Hot 'n' Crunchy Clear Springs Trout

With Anson Mills aged cheddar grits, ole-fashioned tartar sauce and mango jalapeno marmalade.

Paired with Alexander Valley Vineyards, Merlot, Alexander Valley 2007

Owned by the Wetzel family since they started the winery in 1962, amazing value and will make you fall in love with Merlot.

Enhance your main course with one of the following complements:

Dutch Harbor Alaskan red king crab (1/2 lb) Market price

Laughing Bird shrimp scampi 11

Maine Jonah crab claws (3) 12

DESSERTS

Classic Key Lime Pie

Made from Biddle's key lime juice with graham cracker crust and vanilla whipped cream.

Paired with Grand Marnier

Cognac infused with exotic orange.

Chocolate Malt Cake

With cream cheese malt icing, fresh macerated berries and Amy's vanilla ice cream.

Paired with Graham's, Six Grape, Porto, N.V.

This fruity ruby port is a crowd pleaser, uncomplicated and delicious.

Moist Carrot Cake

With cream cheese icing, warm butterscotch and sweet and spicy Texas pecans.

Paired with Miles, Malmsey, 10 year, Madeira

Notes of caramel and Brazil nut with a tight, useful acidity.

WINES

\$27 (\$19 without dessert wines)