




# TRULUCK'S

SEAFOOD • STEAK • CRAB HOUSE

FABULOUS PARTIES, LASTING MEMORIES  
AND NONE OF THE STRESS



 “Best Seafood Restaurant” H Magazine

 “Award of Excellence” Wine Spectator Magazine

 “Best Wines by the Glass” My Table Magazine

 “Best Seafood Restaurant” CitySearch Audience Poll

**Thank you for considering Truluck's for your special event!**  
**The enclosed private dining guide and menus will assist you in planning**  
**your special occasion. We're here to help with every single detail, to ensure**  
**that your event will be an absolute success.**

*Please contact Laura Hearn for assistance.*

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## APPETIZER OFFERINGS

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*Appetizers are served on combination platters for your guests to share at the table or may be served buffet style if you wish to have a reception prior to sitting down for dinner. Prices are per guest.*

### FRESH FROM THE SEA

*Crab may be served as an add-on to any of our menu items to make a delectable combination entrée.*

#### MAINE JONAH CRAB CLAWS

*Sweet, chilled crab claws from the pure, icy North Atlantic waters off the Maine coast. Our Jonah crab comes from Portland Shellfish, a company renowned for their consistent quality and freshness.*

**Medium (12)** \$48 (or order per person – 2 medium claws \$8)

*Price may fluctuate due to seasonal availability. Please confirm pricing with Your Special Event Coordinator.*

**½ lb CHILLED ALASKAN KING CRAB LEGS** \$21

**FEATURED OYSTERS** 2 per guest \$6

**CHILLED JUMBO SHRIMP** 2 per guest \$6

**CHILLED CRAB COCKTAIL** *Three selections of fresh crab.*

*Served with deviled cocktail sauce, spicy mustard and Crab Louie sauce.* \$8

**CHILLED SEAFOOD TOWER** *Oyster, Cocktail Shrimp, Maine Jonah Crab Claw, and a Blue Crab Cocktail.* \$16

**BAJA CEVICHE** \$4.5

### TASTY BITES

**CRISPY LAUGHING BIRD SHRIMP TACOS** *On fresh flour tortillas with shredded cabbage and spicy remoulade sauce.* 3 per guest \$5.5

**BLUE CRAB AND LAUGHING BIRD SHRIMP RANGOONS** *With sweet Thai chili sauce* 2 per guest \$5

**ROMA TOMATO & OLIVE BRUSCHETTA** *With basil, honey vinaigrette and Maytag blue cheese.* 2 per guest \$3.5

**RATATOUILLE TARTLETTE** *Seasonal vegetables stewed in a tomato and basil sauce with French goat cheese.* 2 per guest \$3.5

**SALMON RILLETTES** *Hot and cold smoked Scottish salmon mixed with cream cheese, lemon and capers. Served on baguettes.* 2 per guest \$3.5

**MINI CRABCAKES** *With tartar sauce.* 2 per guest \$8

**HOT-AND-CRUNCHY SHRIMP** *With mango jalapeño purée.* 2 per guest \$4.5

**SALT & PEPPER TOP CATCH CALAMARI** *Tossed with stir fry vegetables. Served with spicy mustard sauce and a sweet Vietnamese chili sauce.* \$3.5

**INTERNATIONAL CHEESE AND FRUIT** *A beautiful array of fresh fruits, domestic and international cheeses and crackers hand selected by our chef.* \$5

**PEPPER SEARED BEEF** *Tenderloin of beef seared rare and topped with herbed mushroom salad and horseradish cream sauce.* \$6.5

**TUNA TARTAR** *On a crispy wonton with crushed avocado, pineapple salsa and spicy mustard sauce.* \$4.5

**VEGETABLE CRUDITÉ** *A selection of fresh seasonal vegetables with homemade dips.* \$3.5

**CREAMY BLUE CRAB DIP** *With Tillamook cheddar.* \$4.5

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

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## SOUPS AND SALADS

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**DAILY SOUP SELECTION** *Prepared by our Chef  
with the finest seasonal ingredients. Daily selections will vary.*

**SONOMA GREENS SALAD** *Fresh California field greens tossed with honey  
vinaigrette, goat cheese, candied pecans, sliced apples and Kalamata olives.*

**TRULUCK'S WEDGE SALAD** *With diced bacon, Maytag blue cheese, tomato and a creamy blue cheese dressing.*

**KNIFE AND FORK CAESAR SALAD** *Hearts of romaine served with creamy Caesar dressing,  
anchovies, grilled crostini, shaved pecorino and fresh lemon.*

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## VEGETARIAN ENTRÉES

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*Please choose one option if a vegetarian offering is needed for your group*

**GARDEN PASTA** *Fresh pasta tossed with local, seasonal vegetables and herb butter.*

**SEASONAL VEGETABLE STIR FRY** *With fried rice and charred pineapple.*

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## DELICIOUS DESSERTS

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**CARROT CAKE** *Rich and moist with fresh carrots, crushed pineapple,  
cinnamon and pecans, layered with creamy, sweet cream cheese icing.*

**CHOCOLATE MALT CAKE** *Fudgy, melt-in-your-mouth  
chocolate cake with chocolate malt cream cheese icing.*

**KEY LIME PIE** *Sweet and tart classic Florida dessert made with  
Biddle's lime juice from the Florida Keys and a graham cracker crust.*

**SEASONAL BERRIES AND FRESH WHIPPED CREAM**

**VARIETY PLATTERS** *A sampling of these desserts served  
on generous combination platters for your guests to share.*

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# DINNER MENU - OPTION ONE

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\$79 per guest

## APPETIZERS

*Please choose two from the selections below  
Additional appetizers may be added for the prices indicated on page 2*

PEPPER SEARED BEEF    JONAH CRAB CLAWS  
RATATOUILLE TARTLETTE    BAJA CEVICHE  
CREAMY BLUE CRAB DIP    HOT-AND-CRUNCHY SHRIMP  
ROMA TOMATO & OLIVE BRUSCHETTA  
SALT & PEPPER TOP CATCH CALAMARI  
CRISPY LAUGHING BIRD SHRIMP TACOS  
MINI CRABCAKES

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION    WEDGE SALAD  
SONOMA GREENS SALAD    CAESAR SALAD

## ADDITIONAL VEGETABLE SIDE

*Please choose one*

SEASONAL VEGETABLES or ASPARAGUS  
*included in this menu*

## DESSERTS

*Please choose two OR Variety Platters*

CARROT CAKE    CHOCOLATE MALT CAKE    KEY LIME PIE  
SEASONAL BERRIES WITH WHIPPED CREAM    VARIETY PLATTERS

Menu continued on next page

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# **DINNER MENU – OPTION ONE** (continued)

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## **DINNER ENTRÉES**

*Please choose three*

**MAINE JONAH CRAB CLAW PLATTER** *Eight medium claws served pre-cracked and chilled with parmesan mashed potatoes.*

**DUTCH HARBOR RED KING CRAB** *Gigantic leg of sweet Alaskan King crab tossed in lemon-garlic butter. Served with parmesan mashed potatoes.*

**NIMAN RANCH PRIME RIBEYE** *16 oz. of perfectly marbled, certified all-natural beef, seasoned and cooked to perfection. Served with parmesan mashed potatoes.*

**NIMAN RANCH NEW YORK STRIP** *A 14 oz. cut of certified all natural beef, grilled, basted with butter and served with parmesan mashed potatoes.*

**FRESH SEASONAL CRAB OFFERING** *Savor fresh crab from around the globe. Ask for the current offerings. For example: Florida Soft Shell Blue Crab, Alaskan Golden King Crab, Australian Spanner Crab, or Pacific Northwest Dungeness Crab. Served with parmesan mashed potatoes.*

**BLACKENED REDFISH PONTCHARTRAIN** *Fillet of redfish, blackened and pan-seared. Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

**CHEF'S BEEF TENDERLOIN FILET** *8 oz. seasoned center-cut filet of certified Angus beef tenderloin topped with sautéed Laughing Bird shrimp, lump crab meat and rich béarnaise sauce. Served over parmesan mashed potatoes.*

**SALMON OSCAR** *Grilled fillet of salmon topped with fresh blue crab claw meat, shaved asparagus and jalapeño béarnaise. Served over parmesan mashed potatoes.*

**SESAME-CRUSTED HAWAIIAN TUNA** *Served with tamari butter sauce and parmesan mashed potatoes.*

**DAY-BOAT CAUGHT FISH** *Please ask for the current preparation.*

## **ADD TO YOUR ENTRÉE**

**3 MAINE JONAH CRAB CLAWS** \$12

**LAUGHING BIRD SHRIMP SCAMPI** \$11

**FRESH KING CRAB ½ LB.** \$21

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# DINNER MENU - OPTION TWO

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\$69 per guest

## APPETIZERS

*Please choose two from the selections below  
Additional appetizers may be added for the prices indicated on page 2*

PEPPER SEARED BEEF    JONAH CRAB CLAWS  
SALMON RILLETTES    CREAMY BLUE CRAB DIP  
SALT & PEPPER TOP CATCH CALAMARI    BAJA CEVICHE  
ROMA TOMATO & OLIVE BRUSCHETTA  
HOT-AND-CRUNCHY SHRIMP    RATATOUILLE TARTLETTE  
BLUE CRAB AND LAUGHING BIRD SHRIMP RANGOONS  
MINI CRABCAKES

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION    WEDGE SALAD  
SONOMA GREENS SALAD    CAESAR SALAD

## ADDITIONAL SIDES

*Please choose one*

SEASONAL VEGETABLES or ASPARAGUS  
*included in this menu*

## DESSERTS

*Please choose two OR Variety Platters*

CARROT CAKE    CHOCOLATE MALT CAKE    KEY LIME PIE  
SEASONAL BERRIES WITH WHIPPED CREAM    VARIETY PLATTERS

Menu continued on next page

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

# **DINNER MENU – OPTION TWO** (continued)

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## **DINNER ENTRÉES**

*Please choose three*

**BLACKENED REDFISH PONTCHARTRAIN** *Fillet of redfish, blackened and pan-seared.*

*Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

**CRAB STUFFED RAINBOW TROUT** *With Anson Mills cheese grits,  
black-eyed peas and ole-fashioned tartar sauce.*

**SESAME-CRUSTED HAWAIIAN TUNA** *Served with tamari butter sauce and parmesan mashed potatoes.*

**BEEF TENDERLOIN FILET** *8 oz. seasoned center-cut filet of  
certified Angus beef tenderloin with parmesan mashed potatoes.*

**NIMAN RANCH NEW YORK STRIP** *A 14 oz. cut of certified all natural beef, grilled, basted with butter  
and served with parmesan mashed potatoes.*

**ROASTED NIMAN RANCH FREE-RANGE CHICKEN** *With rosemary-orange  
pan sauce and parmesan mashed potatoes.*

**DAY-BOAT CAUGHT FISH** *Please ask for the current preparation.*

**SALMON OSCAR** *Grilled fillet of salmon topped with fresh blue crab claw meat, shaved asparagus and jalapeño  
béarnaise. Served over parmesan mashed potatoes.*

## **ADD TO YOUR ENTRÉE**

**3 MAINE JONAH CRAB CLAWS** \$12

**LAUGHING BIRD SHRIMP SCAMPI** \$11

**FRESH KING CRAB ½ LB.** \$21

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread,  
soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

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# DINNER MENU – OPTION THREE

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\$59 per guest

## APPETIZERS

*Please choose two from the selections below*

*Additional appetizers may be added for the prices indicated on page 2*

HOT-AND-CRUNCHY SHRIMP    SALT & PEPPER TOP CATCH CALAMARI  
CREAMY BLUE CRAB DIP    ROMA TOMATO & OLIVE BRUSCHETTA  
RATATOUILLE TARTLETTE  
TUNA TARTAR    SALMON RILLETTES  
BLUE CRAB & LAUGHING BIRD SHRIMP RANGOONS

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION    WEDGE SALAD  
SONOMA GREENS SALAD    CAESAR SALAD

## ADDITIONAL SIDES

*May be added for \$5 per guest and can be individually plated or served family style*

SEASONAL VEGETABLES or ASPARAGUS

## DESSERTS

*Please choose two OR Variety Platters*

CARROT CAKE    CHOCOLATE MALT CAKE    KEY LIME PIE  
SEASONAL BERRIES WITH WHIPPED CREAM    VARIETY PLATTERS

Menu continued on next page

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

# DINNER MENU – OPTION THREE (continued)

## DINNER ENTRÉES

*Please choose three*

**CRAB STUFFED RAINBOW TROUT** *With Anson Mills cheese grits, black-eyed peas and ole-fashioned tartar sauce.*

**DAYBOAT CAUGHT FISH** *Ask for the current preparation.*

**BEEF TENDERLOIN FILET** *8 oz. seasoned center-cut filet of certified Angus beef tenderloin with parmesan mashed potatoes.*

**STEAK AU POIVRE** *A 5 oz. pepper-crusting filet of beef tenderloin served with cognac butter sauce and parmesan mashed potatoes.*

**SALMON OSCAR** *Grilled fillet of salmon topped with fresh blue crab claw meat, shaved asparagus and jalapeño béarnaise. Served over parmesan mashed potatoes.*

**SESAME-CRUSTED HAWAIIAN TUNA** *Served with tamari butter sauce and parmesan mashed potatoes.*

**ROASTED NIMAN RANCH FREE-RANGE CHICKEN** *With rosemary-orange pan sauce and parmesan mashed potatoes.*

**BLACKENED REDFISH PONTCHARTRAIN** *Fillet of redbfish, blackened and pan-seared. Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

## ADD TO YOUR ENTRÉE

**3 MAINE JONAH CRAB CLAWS \$12**

**LAUGHING BIRD SHRIMP SCAMPI \$11**

**FRESH KING CRAB ½ LB. \$21**

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

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# DINNER MENU - OPTION FOUR

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\$49 per guest

## SOUPS AND SALADS

*Please choose one*

DAILY SOUP SELECTION    WEDGE SALAD  
SONOMA GREENS SALAD    CAESAR SALAD

## DINNER ENTRÉES

*All entrées included*

**BLACKENED REDFISH PONTCHARTRAIN** *Fillet of redfish, blackened and pan-seared.  
Served over Truluck's rice with smothered Laughing Bird shrimp, crawfish tails and fresh crab meat.*

**ROASTED NIMAN RANCH FREE-RANGE CHICKEN** *With rosemary-orange  
pan sauce and parmesan mashed potatoes.*

**BEEF TENDERLOIN FILET** *8 oz. seasoned center-cut filet of certified  
Angus beef tenderloin with parmesan mashed potatoes.*

## ADD TO YOUR ENTRÉE

3 MAINE JONAH CRAB CLAWS \$12  
LAUGHING BIRD SHRIMP SCAMPI \$11  
FRESH KING CRAB ½ LB. \$21

## ADDITIONAL SIDES

*May be added for \$5 per guest and can be individually plated or served family style*

SEASONAL VEGETABLES or ASPARAGUS

## DESSERTS

*Please choose two OR Variety Platters*

CARROT CAKE    CHOCOLATE MALT CAKE    KEY LIME PIE  
SEASONAL BERRIES WITH WHIPPED CREAM    VARIETY PLATTERS

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread,  
soft drink or iced tea & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

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# CHEF'S SELECTED MENU

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*This hand-crafted, six course menu is designed to give you a wide array of tastes featuring menu items our Chef loves best. Trulucks' very own Wine Guru will be happy to pair these menu items at your request.*

**\$115 per guest**

Each of your guests will be served the following six courses. Please select a single entrée from the fifth course options.

## FIRST COURSE

*Served hand passed*

### **BLUE CRAB AND LAUGHING BIRD SHRIMP RANGOONS**

*with sweet Thai chili sauce*

## SECOND COURSE

*Served seated*

### **SEAFOOD TOWER**

*Oyster, Cocktail Shrimp, Maine Jonah Crab Claw, and a Blue Crab Cocktail.*

## THIRD COURSE

### **DAILY SOUP SELECTION & PETITE SONOMA GREENS SALAD**

*Fresh California field greens tossed in honey vinaigrette with sliced green apples, candied pecans, French goat cheese and kalamata olives.*

## FOURTH COURSE

### **HOUSE-MADE GRANITE**

*Ask for the current preparation*

## FIFTH COURSE

*Please select one of the following items for your menu*

### **DUTCH HARBOR RED KING CRAB**

*Served with parmesan mashed potatoes, grilled asparagus and lemon-garlic butter.*

### **SIMPLY GRILLED CENTER-CUT FILET WITH CRAB CLAWS**

*8 oz. seasoned center-cut filet of certified Angus beef tenderloin paired with four crab claws.  
Served with parmesan mashed potatoes and seasonal vegetables.*

### **HAWAIIAN TUNA "OSCAR"**

*With Dutch Harbor Red King Crab, Laughing Bird shrimp, jalapeño béarnaise and parmesan mashed potatoes.*

## SIXTH COURSE

### **VARIETY PLATTERS**

*Chocolate Malt Cake, Carrot Cake, Key Lime Pie and Seasonal Berries with Whipped Cream.*

*Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread, soft drink or iced tea and specialty coffee service to include espresso and cappuccino. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.*

# THE TRULUCK'S PRIVATE DINING EXPERIENCE

## OUR HEMINGWAY ROOM

The Hemingway Room comfortably accommodates up to 48 seated guests, 36 presentation style, and 75 for standing receptions. We can set the room to create precisely the feel you desire, for business meetings, rehearsal dinners and more. The Hemingway Room features a dedicated service staff, private kitchen and your very own chef.

Truluck's is open for dinner nightly and lunch Monday through Saturday. Private parties are welcome to reserve our private room, or the entire restaurant with appropriate food and beverage minimum. These minimum expenditures or room fees differ by day, time and season. In addition, we are happy to schedule events outside of our normal operating hours.



## CUSTOMIZED REQUESTS

We are happy to accommodate any requests you may have, such as floral arrangements, ice sculptures, decorations, entertainment, or audio visual needs. Complimentary cable Internet access is available. Please contact Laura Hearn for more information.

## RESERVATIONS

Your private room reservation will be confirmed upon receipt of your signed credit card authorization form. There will be no charge to your card at that time, though it will be used in the event of a cancellation without a 14-day notice. We are happy to "hold" dates for our guests, although any date held will be considered tentative until receipt of a credit card authorization form. Payment in full is required at the completion of your event. We accept American Express, MasterCard, Visa, Discover, Diners Club and Cash.

We ask that your menu selections be finalized at least 10 days prior to your event. We also request that your guarantee guest count be confirmed two business days prior to your event.

## VALET PARKING

Truluck's provides complimentary Valet Parking on behalf of your guests.



# MENU AND BEVERAGE SELECTIONS

## CULINARY COMMITMENTS AND MENUS



At Truluck's, we're all about fresh! We are so committed to fresh Florida Stone Crab that we operate a fleet of crabbing boats at our very own fisheries on the Isle of Capri just outside of Naples, Florida. We're also dedicated to bringing our guests the best tasting, sustainable seafood that makes sense for the plate, palate and planet. That's why we adhere to all guidelines of The Ocean Conservancy. In addition, we support Niman Ranch and their environmentally sustainable family farms and ranches because they mirror our desire to promote humane animal practices. This includes a true "Never-Ever" program of no antibiotics and no added hormones.

All of our meats, seafood, and produce are ordered specially for your event and prepared in our kitchen to guarantee finest quality. For this reason, depending on the size of your event, it may be necessary that your menu choices be selected in advance. We are happy to assist you in planning a menu tailored for your unique event. For your convenience, we have provided you with several pre-selected menu options featuring our most popular entrées. You are also encouraged to explore our menus and create any combination of entrées specifically to your taste.

Special requests and specific dietary needs can be easily accommodated with advanced notice. We will confirm menu pricing based on current market availability.

## WINE SUGGESTIONS

Truluck's offers up to 200 delicious wine selections, and up to 100 wines by the glass. For our adventurous wine connoisseur we feature wines from around the world. Laura Hearn will be happy to help you select the perfect complement to your evening from our award-winning wine list.

## BEVERAGES

We offer open bar, cash bar, liquor, beer, wine or a combination thereof.

All alcoholic beverages are based on consumption and wine is priced per bottle. A \$100 fee is applied if you opt for a cash bar. Our pre-selected menu options include a soft drink or iced tea, and coffee service.



# DIRECTIONS TO TRULUCK'S HOUSTON

## **From WEST HOUSTON (Katy):**

Take I-10 going east to 610 South. From 610 exit Westheimer Rd. and make a right; drive west and we will be on the right just past Sage Rd.

## **From NORTH HOUSTON (Humble):**

Take 59 going south; exit Chimney Rock and make a right onto Chimney Rock; drive north until you reach Westheimer Rd. and make a right; we will be on the left just past Yorktown St.

## **From NORTH HOUSTON (The Woodlands):**

Take I-45 going south to 610 West; follow 610 until you reach Westheimer Rd.; exit and make a right onto Westheimer Rd.; we will be on the right just past Sage Rd.

## **From SOUTH HOUSTON (Galveston):**

Take I-45 going north; merge onto 59 South; exit Chimney Rock and make a right onto Chimney Rock. Drive north until you reach Westheimer Rd. and make a right; we will be on the left just past Yorktown St.

## **From EAST HOUSTON:**

Take I-10 going west. Exit 59 South at Chimney Rock and make a right onto Chimney Rock; drive north to Westheimer Rd. and make a right; we will be on the left just past Yorktown St.

## **From SUGAR LAND:**

Take 59 going north; exit Chimney Rock and make a left under the freeway onto Chimney Rock; drive north until you reach Westheimer Rd. and make a right; we will be on the left just past Yorktown St.

## **Truluck's Seafood, Steak, and Crab House**

5350 Westheimer Rd.

Houston, TX 77056

[www.trulucks.com](http://www.trulucks.com)

