




TRULUCK'S

SEAFOOD • STEAK • CRAB HOUSE


FABULOUS PARTIES, LASTING MEMORIES
AND NONE OF THE STRESS



 “Best Seafood Restaurant” Ranch & Coast Magazine

 “Best New Restaurant” The San Diegan

 “Best Happy Hour” Riviera Magazine

 “Award of Excellence” Wine Spectator Magazine

**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 Denise Jones for assistance.

APPETIZER OFFERINGS

*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.

FRESH FLORIDA STONE CRAB CLAWS *(Seasonal - Offered October - May)*

The specialty item of our house! We offer only the finest Stone Crab available, delivered daily from our own Capri Fisheries. Availability of sizes dependant on daily catch.

Medium (12) \$54 *(or order per person – 2 medium claws \$9)*

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

½ lb CHILLED ALASKAN KING CRAB LEGS \$31

CHILLED SEAFOOD PLATTER *Oyster, Cocktail Shrimp, Florida Stone Crab Claw, and a Blue Crab Cocktail.* \$21

CHILLED CRAB COCKTAIL *Three selections of fresh crab. Served with deviled cocktail sauce, spicy mustard and Crab Louie sauce.* \$8

CHILLED JUMBO SHRIMP 2 per guest \$6.5

FEATURED OYSTERS* 2 per guest \$6

BAJA CEVICHE* \$6

TASTY BITES

CRISPY SHRIMP TACOS *On fresh flour tortillas with shredded cabbage and spicy remoulade sauce.* 2 per guest \$5.5

NEW ORLEANS BBQ SHRIMP *Two Fisherman's Daughter shrimp simmered in local beer, butter and Cajun seasoning.* \$6

FALAFEL BITES** *Herbed chickpeas with roasted tomato.* 2 per guest \$4

MINI SALMON CAKE *Served open faced with ole fashioned tartar sauce, lettuce and sliced tomato.* \$5

GOAT CHEESE *On a toasted baguette with basil, oven dried tomato and all natural bacon.* 2 per guest \$4.5

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

CRAB CAKE SLIDER *Maryland style blue crab cake with ole fashioned tartar sauce and avocado.* 1 per guest \$5.5

TUNA TARTARE* *Served on a flatbread cracker with wasabi cream fraiché.* 2 per guest \$4.5

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

HOT 'N' CRUNCHY SHRIMP *With mango jalapeño purée.* 2 per guest \$5.5

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

PEPPER SEARED BEEF *Tenderloin of all natural beef seared rare and topped with herbed mushroom salad and horseradish cream sauce.* 2 per guest \$6.5

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

***Vegetarian Item 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 7.75% sales tax and 20% gratuity.

**Consumer Advisory Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*

SOUPS AND SALADS

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

MESCLUN GREENS SALAD *San Juan Bautista greens tossed with honey vinaigrette, goat cheese, candied pecans, sliced apples, and kalamata olives.*

TRULUCK'S WEDGE SALAD *Iceberg, blue cheese, warm bacon and tomato.*

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

VEGETARIAN ENTRÉES

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

MISO-GLAZED TOFU *With fried rice and sweet and sour cucumber salad.*

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

SAUTÉED FALAFEL *Vegetarian friendly patties made from chickpeas with lemon, herbs and spices. Served with cucumber crème fraîche, tomato vinaigrette, marinated portabella mushrooms and brussels sprouts.*

DELICIOUS DESSERTS

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.*

COCONUT CREAM PIE *Sugar-free white chocolate and vanilla custard with toasted coconut in a shortbread crust.*

SEASONAL BERRIES AND FRESH WHIPPED CREAM

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

DINNER MENU – OPTION ONE

\$79 per guest

APPETIZERS

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

FRESH FLORIDA STONE CRAB CLAWS

SALT & PEPPER TOP CATCH CALAMARI CRISPY SHRIMP TACOS
ROMA TOMATO & OLIVE BRUSCHETTA** HOT 'N' CRUNCHY SHRIMP
MINI CRAB CAKES NEW ORLEANS BBQ SHRIMP BAJA CEVICHE*
PEPPER SEARED BEEF GOAT CHEESE

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD
MESCLUN GREENS SALAD KNIFE AND FORK CAESAR SALAD

ADDITIONAL VEGETABLE SIDE

SEASONAL VEGETABLES

included in this menu

DESSERTS

Please choose two OR Variety Platters

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

Menu continued on next page

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DINNER MENU – OPTION ONE (continued)

DINNER ENTRÉES

Please choose three

SCOTTISH SALMON BÉARNAISE *Served with parmesan mashed potatoes and topped with blue crab, shrimp and béarnaise sauce*

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

BLACKENED SWORDFISH PONTCHARTRAIN *Smothered with crawfish tails, shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

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

FRESH SEASONAL CRAB OFFERING *Savor fresh crab from around the globe. Ask for the current offerings. Served with parmesan mashed potatoes.*

FRESH FLORIDA STONE CRAB CLAW PLATTER *Eight chilled claws served pre-cracked and chilled with parmesan mashed potatoes.*

TWIN SOUTH AFRICAN LOBSTER TAILS *Cold water tail widely considered to be the Rolls Royce of lobster. Served with parmesan mashed potatoes and garlic butter.*

CHEF'S BEEF TENDERLOIN FILET *8 oz. center-cut filet of all natural beef topped with sautéed shrimp, lump crab meat and a rich béarnaise sauce. Served with parmesan mashed potatoes.*

PRIME FILET OF RIBEYE *10 oz. center-cut of the heart of the ribeye loin. Served with parmesan mashed potatoes.*

ANGUS ALL NATURAL PRIME NEW YORK STRIP *14 oz. center-cut of all natural beef. Served with parmesan mashed potatoes.*

ANGUS ALL NATURAL RIBEYE *16 oz. center-cut of all natural beef. Served with parmesan mashed potatoes.*

ROASTED FREE-RANGE CHICKEN BREAST *Served with parmesan mashed potatoes and rich rosemary and orange pan sauce.*

ADD TO YOUR ENTRÉE

3 FRESH FLORIDA STONE CRAB CLAWS \$13.5

3 NEW ORLEANS BBQ SHRIMP \$9

FRESH KING CRAB ½ LB. \$31

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DINNER MENU - OPTION TWO

\$69 per guest

APPETIZERS

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

FRESH FLORIDA STONE CRAB CLAWS

MINI CRAB CAKES NEW ORLEANS BBQ SHRIMP

ROMA TOMATO & OLIVE BRUSCHETTA** GOAT CHEESE

SALT & PEPPER TOP CATCH CALAMARI BAJA CEVICHE*

PEPPER SEARED BEEF HOT 'N' CRUNCHY SHRIMP

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD

MESCLUN GREENS SALAD KNIFE AND FORK CAESAR SALAD

ADDITIONAL SIDE

SEASONAL VEGETABLES

included in this menu

DESSERTS

Please choose two OR Variety Platters

CARROT CAKE CHOCOLATE MALT CAKE COCONUT CREAM PIE

SEASONAL BERRIES WITH WHIPPED CREAM VARIETY PLATTERS

Menu continued on next page

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DINNER MENU – OPTION TWO (continued)

DINNER ENTRÉES

Please choose three

SCOTTISH SALMON BÉARNAISE *Served with parmesan
mashed potatoes and topped with blue crab, shrimp and béarnaise sauce*

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

TEXAS REDFISH PONTCHARTRAIN *Smothered with crawfish tails,
shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

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

BEEF TENDERLOIN FILET *A 8 oz. center-cut filet of all natural beef served with parmesan mashed potatoes.*

CHEF'S BEEF TENDERLOIN FILET *5 oz. center-cut filet of all natural beef topped with
sautéed shrimp, lump crab meat and a rich béarnaise sauce. Served with parmesan mashed potatoes.*

ROASTED FREE-RANGE CHICKEN BREAST *Served with
parmesan mashed potatoes and rich rosemary and orange pan sauce.*

ADD TO YOUR ENTRÉE

3 FRESH FLORIDA STONE CRAB CLAWS \$13.5

3 NEW ORLEANS BBQ SHRIMP \$9

FRESH KING CRAB ½ LB. \$31

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DINNER MENU - OPTION THREE

\$59 per guest

APPETIZERS

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

NEW ORLEANS BBQ SHRIMP GOAT CHEESE BAJA CEVICHE*
SALT & PEPPER TOP CATCH CALAMARI HOT 'N' CRUNCHY SHRIMP
ROMA TOMATO & OLIVE BRUSCHETTA** TUNA TARTARE*

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD
MESCLUN GREENS SALAD KNIFE AND FORK CAESAR SALAD

ADDITIONAL SIDE

May be added for \$4 per guest and can be individually plated or served family style

SEASONAL VEGETABLES

DESSERTS

Please choose two OR Variety Platters

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

Menu continued on next page

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DINNER MENU – OPTION THREE (continued)

DINNER ENTRÉES

Please choose three

DAYBOAT CAUGHT FISH *Ask for the current preparation.*

TEXAS REDFISH PONTCHARTRAIN *Smothered with crawfish tails, shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

SCOTTISH SALMON BÉARNAISE *Served with parmesan mashed potatoes and topped with blue crab, shrimp and béarnaise sauce*

BEEF TENDERLOIN FILET *A 8 oz. center-cut filet of all natural beef served with parmesan mashed potatoes.*

ROASTED FREE-RANGE CHICKEN BREAST *Served with parmesan mashed potatoes and rich rosemary and orange pan sauce.*

ADD TO YOUR ENTRÉE

3 FRESH FLORIDA STONE CRAB CLAWS \$13.5

3 NEW ORLEANS BBQ SHRIMP \$9

FRESH KING CRAB ½ LB. \$31

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DINNER MENU - OPTION FOUR

\$49 per guest

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION WEDGE SALAD

MESCLUN GREENS SALAD KNIFE AND FORK CAESAR SALAD

DINNER ENTRÉES

All entrées included

BLACKENED SWORDFISH PONTCHARTRAIN *Smothered with crawfish tails, shrimp and blue crab in a spicy piquant Creole sauce. Served with rice pilaf.*

BEEF TENDERLOIN FILET *A 8 oz. center-cut filet of all natural beef served with parmesan mashed potatoes.*

ROASTED FREE-RANGE CHICKEN BREAST *Served with parmesan mashed potatoes and rich rosemary and orange pan sauce.*

ADD TO YOUR ENTRÉE

3 FRESH FLORIDA STONE CRAB CLAWS \$13.5

3 NEW ORLEANS BBQ SHRIMP \$9

FRESH KING CRAB ½ LB. \$31

ADDITIONAL SIDES

May be added for \$4 per guest and can be individually plated or served family style

SEASONAL VEGETABLES

DESSERTS

Please choose two OR Variety Platters

CARROT CAKE CHOCOLATE MALT CAKE COCONUT CREAM PIE

SEASONAL BERRIES WITH WHIPPED CREAM VARIETY PLATTERS

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CHEF'S SELECTED MENU

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

NEW ORLEANS BBQ SHRIMP

Two Fisherman's Daughter shrimp simmered in local beer, butter and Cajun seasoning

SECOND COURSE

Served seated

SEAFOOD PLATTER*

Oyster, Cocktail Shrimp, Florida Stone Crab Claw, and a Blue Crab Cocktail.

THIRD COURSE

DAILY SOUP SELECTION & MESCLUN GREENS SALAD

San Juan Bautista greens tossed with honey vinaigrette, goat cheese candied pecans, sliced apples 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

A 8 oz. center-cut filet of all natural beef paired with four crab claws.

Served with parmesan mashed potatoes and seasonal vegetables.

HALIBUT "OSCAR"

With Dutch Harbor Red King Crab, shaved asparagus, rich béarnaise and parmesan mashed potatoes.

SIXTH COURSE

VARIETY PLATTERS

Chocolate Malt Cake, Carrot Cake, Coconut Cream Pie and Seasonal Berries with Whipped Cream.

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THE TRULUCK'S PRIVATE DINING EXPERIENCE

OUR HEMINGWAY, NAPLES AND CAPRI ROOMS

The Hemingway Room comfortably accommodates up to 50 seated guests, 40 presentation style, and 70 for standing receptions. The Capri and Naples rooms each allow for 24 seated guests, 20 presentation style, and 30 for standing receptions.

We also offer two outdoor patios for private cocktail parties & receptions. Our Hemingway patio accommodates 35 for a standing reception, and our Stone Crab Lounge patio up to 60.

We can set the rooms to create precisely the feel you desire, for business meetings, rehearsal dinners and more. Each private room is equipped with a 60" Plasma TV, perfect for business presentations, DVD's, or personalized celebration slideshows. We'll even connect your laptop directly to the TV.



Truluck's is open for dinner nightly. Private parties are welcome to reserve any of our private rooms, 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 Denise Jones 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 signed 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 and your guest count confirmed at least ten days prior to your event to ensure its absolute success.



VALET PARKING

Valet parking is available in the evenings on behalf of your guests and may be added to your bill upon request. Valet parking is currently \$8 per car.

SELF-PARKING

Complimentary self-parking is available for three hours in the garage below the La Jolla Hyatt Regency—just across the driveway from the restaurant—with Truluck's validation stamp.

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 all natural beef 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 advance 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. Denise Jones 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, wine is priced per bottle, and there is a \$100 cash bar fee for staffing. Our pre-selected menu options include a soft drink or iced tea, and coffee service.



DIRECTIONS TO TRULUCK'S LA JOLLA

From Interstate 5 South:

Exit at Noble Drive and continue straight off the exit ramp, turn left into the Aventine Center driveway.

From Interstate 5 North:

Exit at La Jolla Village Drive, turn right at Lebon Drive, right at University Center Lane, and right into the Aventine Center driveway.

From Interstate 805:

Exit at La Jolla Village Drive, turn left at Lebon Drive, right at University Center Lane, and right into the Aventine Center driveway.

Truluck's Seafood, Steak, and Crab House

8990 University Center Lane
San Diego, CA 92122

www.trulucks.com

