




TRULUCK'S


SEAFOOD • STEAK • CRAB HOUSE

FABULOUS PARTIES, LASTING MEMORIES
AND NONE OF THE STRESS



 "Best Dessert" Boca Raton Magazine

 "Rated #1 Most Popular Restaurant in Naples" TripAdvisor.com

 "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 Amy Oman 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.

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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

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

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*

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

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

GOAT CHEESE *With peppadew salad, kalamata olives and spiced pecans. 2 per guest \$4.5*

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*

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 8% 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.*

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

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 fraiche, tomato vinaigrette, marinated portabella mushrooms and brussels.*

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.*

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LUNCH MENU - OPTION 1

\$28 per guest

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION

KNIFE AND FORK CAESAR SALAD SONOMA GREENS SALAD

LUNCH ENTRÉES

Please choose two

CRAB CAKE SANDWICH *Blue crab cakes on a toasted bun.*

PAN-SEARED IDAHO TROUT *Served with parmesan mashed potatoes.*

SCOTTISH SALMON BURGER *On a toasted bun with dilled tartar sauce, havarti cheese, lettuce and tomato.*

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

CRISPY SHRIMP TACOS *With shredded cabbage, spicy remoulade and rice pilaf.*

SIDE

May be added for \$4 per guest and will be served family style

SEASONAL VEGETABLES

DESSERTS

Please choose one

CARROT CAKE CHOCOLATE MALT CAKE COCONUT CREAM PIE

SEASONAL BERRIES WITH WHIPPED CREAM VARIETY PLATTERS

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LUNCH MENU - OPTION 2

\$35 per guest

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION

KNIFE AND FORK CAESAR SALAD SONOMA GREENS SALAD

LUNCH ENTRÉES

Please choose two

HOT 'N' CRUNCHY SHRIMP *Served with ole fashioned tartar sauce, mango marmalade and parmesan mashed potatoes.*

SEAFOOD LOUIS SALAD *Fresh jumbo lump blue crab, crawfish tails, and Laughing Bird shrimp with hard cook eggs, cheese and avocado over crisp lettuce with housemade Louis dressing and lemon.*

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

SIMPLY GRILLED SALMON *With parmesan mashed potatoes and lemon caper-butter.*

NEW ORLEANS BBQ SHRIMP *Five Fisherman's Daughter shrimp simmered in local beer, butter and Cajun seasoning. Served with rice pilaf.*

HOT 'N' CRUNCHY IDAHO TROUT *Served with rice pilaf, mango marmalade and ole fashioned tartar sauce.*

SIDE

May be added for \$4 per guest and will be served family style

SEASONAL VEGETABLES

DESSERTS

Please choose one

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

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LUNCH MENU - OPTION 3

\$45 per guest

SOUPS AND SALADS

Please choose one

DAILY SOUP SELECTION

KNIFE AND FORK CAESAR SALAD SONOMA GREENS SALAD

LUNCH ENTRÉES

Please choose two

HOT 'N' CRUNCHY IDAHO TROUT *Served with rice pilaf, mango marmalade and ole fashioned tartar sauce.*

JONAH CRAB CLAW PLATTER *Cracked and served on a bed of crushed ice with spicy mustard sauce and parmesan mashed potatoes.*

SALMON BÉARNAISE *Grilled fillet of salmon served with parmesan mashed potatoes and topped with blue crab claw meat, shrimp and a rich jalapeño béarnaise sauce.*

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

BLACKENED GROUPEL PONTCHARTRAIN *Fillet of grouper, blackened and pan-seared. Served over rice pilaf with smothered shrimp, crawfish tails and fresh crab meat.*

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

FILET OF BEEF OSCAR *A 5oz center-cut fillet of all natural beef topped with fresh blue crab claw meat, shaved asparagus and jalapeño béarnaise. Served over parmesan mashed potatoes.*

NIMAN RANCH CENTER-CUT 14 OZ PORK CHOP *Served with parmesan mashed potatoes, tamari wine sauce and a chilled cucumber salad.*

BEEF TENDERLOIN CHOICE FILET *A 5 oz. center-cut fillet of all natural beef served with parmesan mashed potatoes.*

SIDE

May be added for \$4 per guest and will be served family style

SEASONAL VEGETABLES

DESSERTS

Please choose one

CARROT CAKE CHOCOLATE MALT CAKE COCONUT CREAM PIE

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THE TRULUCK'S PRIVATE DINING EXPERIENCE

OUR HEMINGWAY ROOM

The Hemingway Room comfortably accommodates up to 28 seated guests, 20 presentation style, and up to 35 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 Friday. 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 Wi-Fi access is available. Please contact Amy Oman 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.



SELF PARKING

Hourly parking is available in the SunTrust parking garage for \$1.50 per hour.

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. Amy Oman 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 MIAMI

From North:

Take I-95 South and exit South West 8th Street.
Turn left on South West 8th street.

Turn left on Brickell Avenue. We are on the immediate right on the ground floor of the SunTrust Building.

From South:

Take I-95 North.
Exit South West 8th Street.
Turn right on South West 8th Street.

Turn left on Brickell Avenue. We are on the immediate right on the ground floor of the SunTrust Building.

From West:

Take the 836/Dolphin Expressway to I-95 South.
Exit South West 8th Street.
Turn left on South West 8th street.

Turn left on Brickell Avenue. We are on the immediate right on the ground floor of the SunTrust Building.

From East (Miami Beach):

Take 395 west to I-95 south.
Exit South West 8th Street.
Turn left on South West 8th street.

Turn left on Brickell Avenue. We are on the immediate right on the ground floor of the SunTrust Building.

Truluck's Seafood, Steak, and Crab House

777 Brickell Avenue, Suite 100

Miami, FL 33132

Phone: 305 579 0035

www.trulucks.com

