To place your order, just give us a call at (713) 783-7270. Then pick up your order inside the restaurant, or call us from our parking lot and we’ll bring it to you curbside.

**DINING ROOM HOURS**

11am - 10pm - Tuesday through Thursday
11am - 11pm - Friday
12pm - 11pm - Saturday
4pm-10pm - Sunday & Monday

Thank you for choosing Truluck’s!
- Cary Grider, General Manager

(713) 783-7270
5350 Westheimer
Houston, TX 78759
trulucks.com
Appetizers

FRESH CRAB CLAWS  ask server for availability  | Market
JUMBO SHRIMP COCKTAIL  5 shrimp, atomic cocktail sauce  | 21
CRAB LOUIE COCKTAIL  jumbo lump crab, remoulade  | 18
HAWAIIAN TUNA CRUDO  with grape and cherry tomato medley  | 14
CRAB & SHRIMP NAPOLEON  blue crab, shrimp, mango, smoked tomato vinaigrette  | 24
JUMBO LUMP CRAB CAKE  with dilled tartar sauce  One  | 20  Two  | 38
PRIME MEATBALLS  prime chuck, brisket, short rib  Three  | 9  Five  | 14
VEGETARIAN MEATBALLS  with smoked tomato sauce  Three  | 14

Soup & Salad

LOBSTER BISQUE  lobster morsels, horseradish goat cheese  Cup  | 12  Bowl  | 14
SONOMA GREENS SALAD  spicy pecans, local goat cheese, apples, kalamata olives, honey vinaigrette  | 12
WEDGE SALAD  iceberg, blue cheese, warm bacon, cherry tomatoes  | 14
CAESAR SALAD*  white anchovies, shaved pecorino, fresh lemon  | 12

Seafood Classics

DUTCH HAMACHI  mild, pan-seared fish with tomato, grape, mint, dill, and lime  | 36
NEW ENGLAND PAN-SEARED SCALLOPS  colossal size, with golden beet pesto and herb oil  | 42
MISO-GLAZED SEABASS  crab fried rice, chilled cucumber slaw  | 48
GRILL WES A ROSS SALMON  with asparagus  | 34

Crab

PRIME KING CRAB LEG  the Ultimate of King Crab, with lemon-garlic  butter  | 79/lb.

Steaks

FILET*  7 oz. filet of all-natural beef  | 40
PRIME NEW YORK STRIP*  16 oz. prime center-cut strip  | 59
VEGAN BOLOGNESE  Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles  | 26

Sides

LOBSTER MASHED POTATOES  | 25
CRAB FRIED RICE  | 18  CREAMED SPINACH  | 11  VEGAN BOLOGNESE  | 11
PARMESAN MASHED POTATOES  | 10  STEAK MUSHROOMS  | 11

Desserts

CARROT CAKE  | 12  CHOCOLATE MALT CAKE  | 12
KEY LIME PIE  | 12  WHOLE CAKE  | 70

All of Truluck’s menu items are trans-fat free.  *For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately.  **Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. We are not responsible for a guest’s allergic reaction to our food and ingredients, so please take proper precautions. Thank you.
**Appetizers**

**FRESH CRAB CLAWS** ask server for availability | Market

**JUMBO SHRIMP COCKTAIL** 5 shrimp, atomic cocktail sauce | 21

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**JUMBO LUMP CRAB CAKE** with dilled tartar sauce  One | 20  Two | 38

**PRIME MEATBALLS** prime chuck, brisket, short rib  Three | 9  Five | 14

**VEGETARIAN MEATBALLS** with smoked tomato sauce  Three | 14

**PARMESAN YEAST ROLLS** made to order, finished with Maldon sea salt | 3

**Soup & Salad**

**LOBSTER BISQUE** lobster morsels, horseradish goat cheese  Cup | 12  Bowl | 14

**SONOMA GREENS SALAD** spicy pecans, local goat cheese, apples, kalamata olives, honey vinaigrette | 12

**WEDGE SALAD** iceberg, blue cheese, warm bacon, cherry tomatoes | 14

**CAESAR SALAD** white anchovies, shaved pecorino, fresh lemon | 12

**Entrée Salads**

**CRAB & SHRIMP NAPOLEON** blue crab, shrimp, mango, and tomato atop smoked tomato vinaigrette | 24

**BLUE CRAB LOUIE** jumbo lump crab, remoulade | 26

**MEDITERRANEAN SEAFOOD SALAD** crab, shrimp, calamari, tomato, olives, cucumbers, feta | 28

**SALMON SONOMA** broiled Wester Ross salmon fillet on a bed of spring mix tossed in honey vinaigrette with pickled onions, goat cheese, spicy pecans and olives | 26

**SHRIMP OR CHICKEN CAESAR SALAD** romaine lettuce, caesar dressing, fresh shaved pecorino | 18

**Sandwiches**

*Served with French fries or sweet potato fries*

**KNIFE AND FORK CRAB CAKE MELT** jumbo lump crab cake with chilled tartar sauce, Tillamook cheddar and broiled tomato on a toasted brioche bun | 24

**FARMHOUSE BURGER** beef patty, American cheese, smoked bacon, pickled onion, fried egg | 19

**LOBSTER ROLL** tender chunks of Maine lobster in a creamy dressing on a buttered roll | 26

**Chef Selects**

**GRILLED WESTER ROSS SALMON** with asparagus | 34

**HAWAIIAN AHI TUNA** sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40

**MISO-GLAZED SEABASS** crab fried rice, chilled cucumber slaw | 48

**ROASTED AMISH CHICKEN** natural half chicken in a rich pan sauce with parmesan mashed potatoes | 24

**FILET** 7 oz. filet of all-natural beef | 40

**PRIME KING CRAB LEG** the Ultimate of King Crab, with lemon garlic butter | 79/lb.

**VEGAN BOLOGNESE** Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

**Sides**

**PARMESAN MASHED POTATOES**  | 10  **STEAK MUSHROOMS**  | 11

**VEGAN BOLOGNESE** with butternut squash noodles  | 11  **CREAMED SPINACH**  | 11

**PAN-SEARED BROCCOLI**  | 10  **CRAB FRIED RICE**  | 18  **FRENCH FRIES**  | 6

**ASPARAGUS**  | 12  **LYONNAISE POTATOES** with truffle aioli  | 11  **STEAMED SPINACH**  | 9

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## COCKTAIL KITS

**BUFFALO TRACE OLD FASHIONED PACKAGE | 42**
(6 Cocktails) 375 ml. Buffalo Trace Bourbon, spiced orange syrup, cherries, orange twists.

**TITO'S VODKA MARTINI PACKAGE | 38**
(4 Cocktails) 12 Blue Cheese Stuffed Olives, Olive Juice, Cocktail Onions also available.

**PATRON MARGARITA PACKAGE | 46**
(6 Cocktails) 375 ml. Patron Silver, fresh-squeezed lemon and lime sweet-and-sour mix, lime wedges.

Consumer Information: Wines may contain sulfates.