For the Health and Safety of Our Esteemed Guests:

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Consumer Advisory:

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Chef Favorites

All of Truluck's menu items are trans-fat free.

Seafood Classics

DUTCH HAMACHI pan-seared mild fish with tomato, grape, mint, dill, and lime | 36
HAWAIIAN AHI TUNA* sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
MISO-GLAZED SEABASS crab fried rice, chilied cucumber slaw | 48
NEW ENGLAND PAN-SEARED SCALLOPS colossal size, with golden beet pesto and herb oil | 42
MEDITERRANEAN BRANZINO* roasted whole fish, olive oil, lemon, olives, taramasalata | 58
GRILLED WESTER ROSS SALMON with asparagus | 34
HAWAIIAN KAUAI SHRIMP with pineapple garlic sauce and coconut sweet rice | 32

Crab & Lobster

PRIME KING CRAB LEG the Ultimate of King Crab, with lemon-garlic butter | 79/lb.
JUMBO LUMP CRAB CAKE two crab cakes served with dilled tartar sauce | 38
SOUTH AFRICAN LOBSTER TAIL renowned worldwide for its sweetness | Market

Prime Steaks

Broiled at 1,800 degrees and served on a sizzling 500-degree plate with a roasted head of garlic

PRIME NEW YORK STRIP* 16 oz. prime center-cut strip | 59
FILET* 7 oz. filet of all-natural beef | 40
BONE IN RIBEYE* 20 oz. small eye, prime ribeye | 70
VEGAN BOLOGNESE Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

Second Course

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
WED  COFFEE SALAD ice berge, blue cheese, warm bacon, cherry tomatoes | 14
CAESAR SALAD* white anchovies, shaved pecorino, fresh lemon | 12

Hot Appetizers

JUMBO LUMP CRAB CAKE with dilled tartar sauce One | 20 Two | 38
SALT & PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce | 19
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

Cold Appetizers

FRESH CHILLED CRAB CLAWS ask server for availability | Market
CRAB LOUIE COCKTAIL jumbo lump crab, remoulade | 18
CRAB DIP Taramasalata Mediterranean spread topped with blue lump crab and olives | 16
CRAB & SHRIMP NAPOLEON blue crab, shrimp, mango, smoked tomato vinaigrette | 24
JUMBO SHRIMP COCKTAIL 5 shrimp, atomic cocktail sauce | 21
HAWAIIAN TUNA CRUDO with grape and cherry tomato medley | 14

Shared Accompaniments

LOBSTER MASHED POTATOES | 25
STEAMED SPINACH | 9
PAN-SEARED BROCCOLI | 10
PARMESAN MASHED POTATOES | 10
STEAK MUSHROOMS | 11
CRAB FRIED RICE | 18
CREAMED SPINACH | 11

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**Take It Easy**

**VOILA!** A sensory tour de force of dry ice smoke, Vodka, cava, Chambord, pineapple juice, raspberries | 16

**PRETTY IN PINK** Vodka, lemon juice, muddled strawberries, mint | 14.5

**BLUE LAGOON** Blueberry and bubbles | 11.5

**LIVELY UP** Hendrick’s, raspberry syrup, lime juice, ginger beer, with cucumber slices | 14.5

**EMERALD CITY** Blueberry Vodka, yellow Chartreuse, lemon juice | 14.5

**SOJU JUJU** Reserva Rum, Soju, Montenegro, lime juice, Orgeat | 14.5

**We Dare You**

**HOUSE OLD FASHIONED** Rye, spiced orange syrup, angostura & orange bitters | 14.5

**NUEVO OLD FASHIONED** Añejo Mezcal, Meletti Amaro, Ancho Reyes, West India Orange bitters | 14

**SMOKE & MIRRORS** Mezcal Añejo, Tequila, lemon juice, Chambord, cilantro leaves, cucumber | 18.5

**UPPER MANHATTAN** Butter-Washed Rye, Chinato Vermouth, maple syrup, black walnut bitters | 18.5

**FIG MANHATTAN** Rye, Vermouth, fig syrup, orange bitters | 14.5

**ESPRESSO MARTINI** Vodka, Averna, demerara gum syrup, cold brew coffee | 14.5

**MODERN MANHATTAN** Rye, Byrrh Quinna, Benedictine, cherry vanilla bitters, angostura bitters | 14.5

**Pride & Joy**

**TIKI MARGARITA** Tequila, fresh lemon and lime, orange bitters, Orgeat | 13.5

**AVIATOR** Gin, lemon juice, maraschino liquor, Crème de Violette | 14.5

**FIRE SIDE CHAT** Bourbon, Averna, Ancho Reyes, bitters, cinnamon syrup | 14

**PAPER PLANE** Bourbon, Aperol, Zucca Rabarbaro, lemon juice | 14.5

**CLOUD NINE** Hendrick’s, Vermouth, Crème de Violette, lemon juice, gum syrup, egg white | 16.5

**Tequila & Mezcal**

**AVION 44** | 30

**CLASE AZUL, RESPOSADO** | 30

**DON JULIO, AÑEJO** | 16

**DON JULIO, 1942** | 34

**HERRADURA, AÑEJO** | 16

**ILEGAL, AÑEJO, MEZCAL** | 28

**ROCA PATRON, SILVER** | 28

**Bourbon & Whiskey**

**BAKERS** | 14

**BASIL HAYDEN’S** | 15

**CROWN, RESERVE** | 30

**EAGLE RARE, KENTUCKY** | 22

**GARRISON BROTHERS, SINGLE BARREL, WHISKEY** | 16

**GARRISON BROTHERS, BALMORHEA, WHISKEY** | 16

**GARRISON BROTHERS, THE COWBOY, WHISKEY** | 16

**GARRISON BROTHERS, TEXAS BOURBON** | 16

**GENTLEMAN JACK** | 14

**JACK DANIELS, SINGLE BARREL** | 18

**MAKERS MARK 46** | 18

**TEELING, IRISH WHISKEY** | 16

**WOODFORD, DOUBLE OAK** | 20

**Single Malt Scotch**

**BALVENIE, 12 YEAR, DOUBLEWOOD, SPEYSIDE** | 18

**BRUICHLADDICH, BLACK ART 1990, ISLAY** | 78

**Craggan More, 12 YEAR, SPEYSIDE** | 18

**GLENFIDDICH, 12 YEAR, SPEYSIDE** | 14

**GLENLIVET, 12 YEAR, SPEYSIDE** | 14

**GLENMORANGIE, 10 YEAR, HIGHLAND** | 15

**GLENMORANGIE, 18 YEAR, HIGHLAND** | 28

**GLENMORANGIE, THE LASANTA, HIGHLAND** | 16

**GLENMORANGIE, THE QUINTA RUBAN, HIGHLAND** | 16

**HIGHLAND PARK, 25 YEAR, ORKNEY ISLAND** | 98

**LAGAVULIN, 16 YEAR, ISLAY** | 28

**MACALLAN, 12 YEAR, SPEYSIDE** | 18

**MACALLAN, 18 YEAR, SPEYSIDE** | 48

**MACALLAN, RARE CASK, HIGHLAND** | 44

**OBAN, 14 YEAR, WEST HIGHLAND** | 18

**TALISKER, 10 YEAR, ISLE OF SKYE** | 18

**Cognac & Brandy**

**COURVOISIER, V.S.O.P., COGNAC** | 16

**HENNESSY, V.S.O.P., COGNAC** | 18

**HENNESSY, X.O., COGNAC** | 40

**LARRESINGLE, X.O., ARMAGNAC** | 24

**MARTEL, V.S.O.P., COGNAC** | 14

**PIERRE FERRAND, AMBRE, COGNAC** | 14

**PIERRE FERRAND, SELECTION DES ANGES, COGNAC** | 30

**REMY MARTIN, V.S.O.P., COGNAC** | 28

**REMY MARTIN, X.O., COGNAC** | 34