

# CRAB APPETIZERS

**FRESH FLORIDA STONE CRAB CLAWS** *Served chilled and pre-cracked with a specialty mustard.*

Your choice of: **Medium** (2-3 oz.) | **Market Large** (3-5 oz.) | **Market Jumbo** (5-8 oz.) | **Market**

**CRAB COCKTAIL** *jumbo lump crab meat, dynamite cocktail sauce* | 16

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

## CHILLED SEAFOOD CELEBRATION

*4 shrimp, 4 oysters\*, jumbo lump crab cocktail, 4 fresh Florida stone crab claws* | 65

## CHILLED SEAFOOD CORONATION

*4 shrimp, 4 oysters\*, 4 fresh Florida stone crab claws, jumbo lump crab cocktail, Scottish Rock Crab claws, South African lobster cocktail* | 95

# COLD APPETIZERS

**CEVICHE** *fresh scallop, lobster, shrimp, piquant roasted pepper sauce* | 15

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

**TUNA TARTARE TOWER\*** *sushi-grade tuna, avocado, seaweed salad, forbidden rice, dynamite sauce* | 19

**PETROSSIAN CAVIAR** *sesame crisps, crème fraîche Royal Daurenki* | 70

**FEATURED OYSTER\*** (6) *on the half shell, Mignonette, cocktail sauce, atomic horseradish* | 19.5

# HOT APPETIZERS

**LOBSCARGOT** *Maine lobster cooked in herb garlic butter with gruyere and havarti* | 29

**SALT & PEPPER CALAMARI** *stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce* | 19

**ESCARGOT** *lemon butter, garlic, herbs* | 16

**PRIME MEATBALLS** *prime chuck, brisket, short rib* Three | 9 Five | 11

# SECOND COURSE

 **LOBSTER BISQUE** *lobster morsels, horseradish goat cheese* Cup | 10 Bowl | 12

**CLAM CHOWDER** *Quahog clams, smoked ham hocks, bacon* Cup | 7 Bowl | 9

**SONOMA GREENS SALAD** *spicy pecans, local goat cheese, apples, Kalamata olives, honey vinaigrette* | 11

 **HOUSE CHOPPED SALAD\*** *spinach, romaine, tomato, cucumber, shrimp, horseradish dressing* | 18

**WEDGE SALAD** *iceberg, blue cheese, warm bacon, cherry tomatoes* | 13

**HOTHOUSE TOMATO SALAD** *buttermilk dressing, warm bacon, dill* | 13

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

# A SHARED EXPERIENCE

## CRAB

**MAC 'N' CHEESE** | 18

## CRAB

**FRIED RICE** | 16

## LOBSTER

**MASHED POTATOES** | 25

**ASPARAGUS**  
*with béarnaise sauce* | 10

**GARLIC SAUTÉED  
SPINACH** | 8

**PAN-SEARED BROCCOLI**  
*with olive oil, lemon and garlic* | 9

**STEAK MUSHROOMS** | 9

**CRISPY UMAMI  
BRUSSELS SPROUTS** | 9

**STEAKHOUSE  
HASH BROWNS** | 9

**CREAMED SPINACH** | 10

**PARMESAN  
MASHED POTATOES** | 8

**KUNG PAO  
CAULIFLOWER** | 9

**STEAMED SPINACH**  
*with garlic and lemon* | 8

# PRIME SEAFOOD CLASSICS

-  **MEDITERRANEAN BRANZINO** *with blistered cherry tomatoes, shaved garlic* | 58
- SWEET AND SPICY DUTCH YELLOWTAIL** *crab, avocado, heirloom tomatoes, rice pilaf* | 42
- PACIFIC SWORDFISH STEAK** *thick cut steak broiled with steak seasoning. Served with parmesan mashed potatoes* | 44
- FRIED LAKE PERCH** *Great Lakes caught, fries, old fashioned tartar sauce, limited availability* | 27
- SALMON BÉARNAISE** *shrimp, crab meat, béarnaise, parmesan mashed potatoes* | 38
- HAWAIIAN AHI TUNA\*** *sesame-crust, parmesan mashed potatoes, tamari wine sauce* | 40
- REDFISH PONTCHARTRAIN** *crawfish tails, shrimp, blue crab, Creole sauce, rice pilaf* | 37
-  **MISO-GLAZED SEABASS** *crab fried rice, chilled cucumber slaw* | 46
- FAROE ISLAND SALMON** *grilled with asparagus* | 34
- PAN-SEARED SCALLOPS** *New England sea scallops, parmesan mashed potatoes, lemon-garlic butter* | 38
- WILD FRESH CATCH OF THE DAY** *seasonal fresh fish, limited availability* | **Market**

## CRAB & LOBSTER

-  **FRESH FLORIDA STONE CRAB CLAW PLATTER** *Your choice of: 8 medium or 5 large claws* | **Market**
-  **ALASKAN KING CRAB CLUSTER** *2 lb. with lemon-garlic butter* | 89
- PRIME KING CRAB LEG** *the Ultimate of King Crab, with lemon-garlic butter* | 79
- WEST AUSTRALIAN COLD WATER LOBSTER TAIL** *the standard-bearer worldwide for its sweet flavor* | **Market**
- PETITE SOUTH AFRICAN STUFFED LOBSTER TAIL** *with jumbo lump blue crab cake, lemon-garlic butter* One | 36 Two | 66

## PRIME STEAKS

*Locally sourced, broiled at 1,600 degrees, and served on a sizzling 500-degree plate with a roasted head of garlic.*

-  **PRIME ULTIMATE STEAKHOUSE RIBEYE\*** *20 oz. prime bone-in ribeye, melted gorgonzola cheese, housemade steak sauce* | 73
- PRIME BONE-IN RIBEYE\*** *20 oz. small eye, prime ribeye* | 70
- PRIME NEW YORK STRIP\*** *16 oz. prime center-cut strip* | 59
-  **FILET OSCAR ROYALE\*** *7 oz. filet, caviar\*, crab, asparagus, béarnaise* | 54
- FILET\*** *7 oz. filet of all-natural beef* | 40
- BONE-IN FILET\*** *14 oz. center-cut of beef tenderloin* | 65
- CHEF'S FILET\*** *7 oz. filet topped with shrimp, crab, béarnaise* | 50
- TURF & SURF\*** *7 oz. filet, 5 oz. South African lobster tail* | 65
- CHEF'S CUT OF THE DAY\*** *prime selected cuts, limited availability* | **Market**

## ON TOP

- |   |  |  |   |
|---|--|--|---|
| <b>BORDELAISE</b>   9<br><i>red wine, bone marrow,<br/>roasted mushroom</i> | <b>STEAKHOUSE</b>   3<br><i>gorgonzola and<br/>housemade steak sauce</i> | <b>OSCAR ROYALE</b>   16<br><i>caviar*, crab,<br/>asparagus, béarnaise</i> | <b>CHEF'S TOPPING</b>   11<br><i>crab, shrimp<br/>and béarnaise</i> |
|---|--|--|---|

 **Chef Favorites** 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.