

As responsible restaurateurs we believe we must be the champions in sustainable seafood. Truluck's works hard to bring our customers the best tasting sustainable ingredients that make sense for the plate, the palate and the planet.

COLD APPETIZERS

FRESH STONE CRAB CLAWS served chilled and pre-cracked with a specialty mustard. Your server will present today's fresh catch availability. **Medium (2-3 oz.) 6.5 each Large (3-5 oz.) 12 each Jumbo (5-8 oz.) 24 each**

SHRIMP COCKTAIL 5 jumbo shrimp with atomic cocktail sauce 18

TUNA TARTARE TOWER* sushi-grade tuna, avocado, seaweed salad, forbidden rice, dynamite sauce, and honey wasabi aioli 19

FEATURED OYSTER* (6) on the half shell with mignonette, cocktail sauce and atomic horseradish 19.5

PETROSSIAN CAVIAR with sesame crisps, grated egg, red onion and crème fraîche **Royal Daurenki** 65



CHILLED SHELLFISH PLATTER

For Two* 2 shrimp, 2 oysters*, 2 fresh Stone Crab claws, and a rock crab cocktail 36

For Four* 4 shrimp, 4 oysters*, 4 fresh Stone Crab claws, and a rock crab cocktail 72

HOT APPETIZERS

OYSTERS ROCKEFELLER topped with creamed spinach, bacon and béarnaise 19

SAUTÉED MUSSELS 1.5 lbs. of mussels with fennel sausage, herbs and a Pacifico butter sauce 19

PRIME MEATBALLS prime chuck, brisket and short rib **3 for 8 5 for 10**

SALT AND PEPPER CALAMARI tossed with stir-fry vegetables and served with specialty mustard and a sweet Vietnamese chili sauce 15

BRAISED BONELESS SHORT RIB with portobello mushrooms, bordelaise and arugula 16



JUMBO LUMP CRAB CAKE with dilled tartar sauce **One 18 Two 34**

ESCARGOT with lemon butter, garlic and herbs 16

SECOND COURSE

LOBSTER BISQUE rich, velvety soup finished with lobster morsels and horseradish goat cheese
Cup 9 Bowl 11



HOUSE CHOPPED SALAD* spinach and romaine lettuce with shrimp, tomato and cucumber in a creamy horseradish dressing 18

SONOMA GREENS SALAD spicy pecans, local goat cheese, apples, Kalamata olives and honey vinaigrette 9

WEDGE SALAD iceberg, blue cheese, warm bacon, and cherry tomatoes 12

HOTHOUSE TOMATO SALAD with buttermilk dressing, warm bacon and dill 12

CAESAR SALAD* white anchovies, shaved pecorino and fresh lemon 10



SIGNATURE SIDES

To be shared

**KING CRAB
MAC 'N' CHEESE 18**

**CRAB
FRIED RICE 16**

**LOBSTER
MASHED POTATOES 25**

SIDES

CREAMED SPINACH 10

ASPARAGUS with béarnaise sauce 9

PARMESAN MASHED POTATOES 7

HASSELBACK POTATO with truffled crème fraîche 8

GARLIC SAUTÉED SPINACH 8

STEAKHOUSE HASH BROWNS for two 8

ROASTED MUSHROOMS 9

CREAMED CORN 7

PRIME SEAFOOD CLASSICS

PAN-SEARED SCALLOPS Japanese Hokkaido scallops cooked perfectly and served with parmesan mashed potatoes and lemon-garlic butter 38

SWEET AND SPICY PACIFIC YELLOWTAIL broiled sustainable hiramasa topped with crab, avocado and heirloom tomatoes dressed with Thai chili and served with rice pilaf 36

SALMON BÉARNAISE topped with shrimp, lump crab meat and rich béarnaise with parmesan mashed potatoes 35

HAWAIIAN AHI TUNA* sesame seared and served with parmesan mashed potatoes and tamari wine sauce 39


REDFISH PONTCHARTRAIN smothered with crawfish tails, shrimp, and blue crab in a spicy piquant Creole sauce. Served with rice pilaf 36

PACIFIC SWORDFISH STEAK thick cut steak broiled with steak seasoning. Served with parmesan mashed potatoes 44

 **MISO-GLAZED SEABASS** oven roasted with crab fried rice and chilled cucumber slaw 44

STEELHEAD SALMON simply broiled with lemon and whole butter. Served with asparagus 28

PETITE SOUTH AFRICAN STUFFED LOBSTER TAIL lobster tail topped with a jumbo lump blue crab cake and served with parmesan mashed potatoes and lemon-garlic butter **One for 38 Two for 68**

 **WHOLE FISH OF THE DAY** day boat fish stuffed with lemon and herbs and served with parmesan mashed potatoes 65

FILETS

 **FILET OSCAR ROYALE*** 7 oz. filet topped with caviar, king crab, asparagus and béarnaise 54

FILET* 7 oz. filet of all-natural beef served with parmesan mashed potatoes 39


CHEF'S FILET* 7 oz. filet of all-natural beef topped with shrimp, lump crab meat and rich béarnaise. Served with parmesan mashed potatoes 50

TURF & SURF* 7 oz. filet of beef with a 5 oz. South African lobster tail 65

PRIME CUTS

Choice of parmesan mashed potatoes, steamed asparagus or creamed spinach

PRIME ULTIMATE STEAKHOUSE RIBEYE* 16 oz. ribeye topped with melted gorgonzola cheese and served with housemade steak sauce 55

 **PRIME BONE-IN FILET*** 14 oz. center-cut of beef tenderloin broiled to perfection on the bone 65

PRIME RIBEYE* 16 oz. small eye, prime ribeye 52

PRIME NEW YORK STRIP* 16 oz. thick, prime center-cut strip 56

ON TOP


BORDELAISE 9
red wine, bone marrow,
roasted mushroom

**ULTIMATE
STEAKHOUSE** 3
gorgonzola and
housemade steak sauce

OSCAR ROYALE 16
caviar,* king crab,
asparagus, béarnaise

CHEF'S TOPPING 11
blue crab, shrimp
and béarnaise

CRAB & LOBSTER

 **ALASKAN KING CRAB CLUSTER** 1 lb. of sweet Alaskan King crab served with lemon-garlic butter and parmesan mashed potatoes 58

FRESH STONE CRAB CLAW PLATTER chilled claws 59

PACIFIC NORTHWEST DUNGENESS CRAB 58

SOUTH AFRICAN LOBSTER TAIL the Rolls Royce of lobster. 10-12 oz. tail *Market Price*

 **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.