

GLUTEN-FREE MENU



COLD APPETIZERS

FRESH FLORIDA 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

FEATURED OYSTER* (6) on the half shell with mignonette, cocktail sauce and atomic horseradish 18

SECOND COURSE

LOBSTER BISQUE rich, velvety soup finished with lobster morsels and horseradish goat cheese

Cup 9 Bowl 11

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 11

FISH

All fish are cut in-house and available pan-seared or broiled with extra virgin olive oil, fresh lemon and sea salt. Served with your choice of parmesan mashed potatoes or steamed asparagus

ATLANTIC BASS 29

HAWAIIAN TUNA 34

PACIFIC SWORDFISH STEAK 44

SCOTTISH SALMON 29

CRAB, LOBSTER & PRIME CUTS

Served with your choice of parmesan mashed potatoes or steamed asparagus

SALMON BÉARNAISE topped with rock shrimp, hearts of palm, blue crab and béarnaise 35

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

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

FRESH FLORIDA STONE CRAB CLAW PLATTER chilled claws served with parmesan mashed potatoes 59

DUTCH HARBOR KING CRAB 69

PACIFIC NORTHWEST DUNGENESS CRAB 58

TWIN SOUTH AFRICAN LOBSTER TAILS the Rolls Royce of lobster. Two 5-6 oz. tails *Market Price*

DESSERT

FRESH MACERATED BERRIES 9

*All of Truluck's menu items are trans-fat free. *Consumer Advisory* Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. **Consumer Information* There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.