

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 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

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 18

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 Florida Stone Crab claws, and a blue crab cocktail 36

For Four* 4 shrimp, 4 oysters*, 4 fresh Florida Stone Crab claws, and a blue 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

MESCLUN GREENS SALAD spicy pecans, 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

PARMESAN MASHED POTATOES 7

GARLIC SAUTÉED SPINACH 8

ROASTED MUSHROOMS 9

FRIED BRUSSEL SPROUTS 7

ASPARAGUS with béarnaise sauce 9

HASSELBACK POTATO with truffled crème fraîche 8

STEAKHOUSE HASH BROWNS for two 8

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

SWORDFISH 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

FAROE ISLAND SALMON simply broiled with lemon and whole butter. Served with asparagus 33

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 served with parmesan mashed potatoes 54

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

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

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 served with parmesan mashed potatoes 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 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 2 lb. with lemon-garlic butter served with parmesan mashed potatoes 89

PRIME KING CRAB LEG the Ultimate of King Crab, with lemon-garlic butter and served with parmesan mashed potatoes 69

 **FRESH FLORIDA STONE CRAB CLAW PLATTER** chilled claws 59

PACIFIC NORTHWEST DUNGENESS CRAB 58

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