

# GLUTEN-FREE MENU



## 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

**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**

**MESCLUN GREENS SALAD** with spicy pecans, goat cheese, apples, Kalamata olives and a 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*

**PACIFIC YELLOWTAIL** 29

**HAWAIIAN TUNA** 34

**PACIFIC SWORDFISH STEAK** 44

**STEELHEAD SALMON** 29

## CRAB, LOBSTER & PRIME CUTS

*Served with your choice of parmesan mashed potatoes or steamed asparagus*

**SALMON BÉARNAISE** topped with shrimp, lump crab meat and rich béarnaise 35

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

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

**PACIFIC NORTHWEST DUNGENESS CRAB** 58

**SOUTH AFRICAN LOBSTER TAIL** the rolls-royce of lobster. 10-12 oz. *Market Price*

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

## DESSERT

**FRESH MACERATED BERRIES** 9

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 you are 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.