

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

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.

PACIFIC YELLOWTAIL 29

HAWAIIAN TUNA 34

PACIFIC SWORDFISH STEAK 44

FAROE ISLAND SALMON 33

CRAB, LOBSTER & PRIME CUTS

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

FILET* 7 oz. filet of all-natural beef 39

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

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

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

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*

ALASKAN KING CRAB CLUSTER 2 lb. with lemon-garlic butter 89

PRIME KING CRAB LEG the Ultimate of King Crab, with lemon-garlic butter 69

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.