

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

**CAVIAR** with sesame crisps, grated egg, red onion and crème fraîche **Domestic 65**



### **CHILLED SHELLFISH PLATTER**

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

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

## HOT APPETIZERS

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

**CLAMS CASINO** classic preparation of middleneck clams stuffed with bacon, bread crumbs and lemon butter 12

**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 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\*** butter 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 11

**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 14**

**LOBSTER  
MASHED POTATOES 25**

## SIDES

**CREAMED SPINACH 10**

**ASPARAGUS** with béarnaise sauce 9

**PARMESAN MASHED POTATOES 7**

**STEAKHOUSE HASH BROWNS** for two 8

**GARLIC SAUTÉED SPINACH 8**

**MISO CHINESE BROCCOLI 8**

**ROASTED MUSHROOMS 9**

**CREAMED CORN 7**



## PRIME SEAFOOD CLASSICS

**SWEET AND SPICY ATLANTIC BASS** broiled Atlantic bass fillet topped with crab, avocado and heirloom tomatoes dressed with Thai chili and served with rice pilaf 36

**CIOPPINO** a seafood extravaganza of clams, mussels, crab, squid, shrimp and fresh fish in a tomato stew 32

**SALMON BÉARNAISE** topped with rock shrimp, hearts of palm, blue crab and béarnaise. Served with parmesan mashed potatoes 35

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

**GROUPEL 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. 42

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

**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 48

 **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 46

**DYNAMITE FILET\*** 7 oz. filet topped with crab and rock shrimp in a Sriracha cream sauce. Served with parmesan mashed potatoes 50

**TURF & SURF\*** 7 oz. filet of beef with a 6 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 and onion rings 58

 **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** 7  
gorgonzola, housemade  
steak sauce, onion rings

**OSCAR ROYALE** 18  
caviar,\* king crab,  
asparagus, béarnaise

## CRAB & LOBSTER

*Served with parmesan mashed potatoes and steamed asparagus*

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

\*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. We are not responsible for a guest's allergic reaction to our food and ingredients, so please take proper precautions. Thank you.