

# 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. \*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.