

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.

FRESH STONE CRAB CLAWS

Served chilled and pre-cracked with a specialty mustard sauce.

Your server will present today's fresh catch availability.

Medium 6 each Large 15 each Jumbo 25 each

APPETIZERS

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|---|------------------------------------|----------------------------------|
| Featured Oyster* (6) 18 | Salt and Pepper Calamari 15 | Oysters Rockefeller* 19 |
| Jumbo Lump Crab Cake 18 | Shrimp Cocktail 18 | Hot 'n' Crunchy Shrimp 15 |
| Baja Ceviche 12 | | Crab Cocktail 19 |
| Mussels One pound of Canadian mussels sautéed in a tomato herb sauce and finished with whole butter 16 | | |
| Warm Goat Cheese With peppadew salad, candied pecans and kalamata olives 12 | | |

CHILLED SEAFOOD PLATTER

For Two* 2 Shrimp, 2 Oysters, 2 fresh Stone Crab Claws and a Blue Crab Cocktail 38

For Four* 4 Shrimp, 4 Oysters, 4 fresh Stone Crab Claws and a Blue Crab Cocktail 76

SOUP & SALADS

- Lobster Bisque** Cup 8 Bowl 10
- Sonoma Greens Salad** 9 **Knife and Fork Caesar Salad** 9 **Wedge Salad** 10

STEAKS & CHOPS

All served with choice of parmesan mashed potatoes, steamed asparagus, garlic wilted spinach, szechuan style green beans or rice pilaf.

Prime New York Strip 14 oz 48

All Natural Ribeye 16 oz 45

Center-Cut Filet 7 oz 36 10 oz 46

14 oz Natural Pork Chop With tamari wine sauce, parmesan mashed potatoes and sweet and sour cucumber slaw 30

Truluck's Surf and Turf 7 oz center cut filet and petite South African lobster tail served with parmesan mashed potatoes and steamed broccoli *Market Price*

Roasted Natural Chicken With herbed pan gravy, parmesan mashed potatoes and steamed broccoli 24

Enhance your steak with one of the following complements

Petite South African Lobster Tail *Market Price*

Pontchartrain Lightly blackened with crawfish, shrimp and blue crab in a piquant Creole cream 12

Béarnaise Royale Jumbo lump crab and shrimp with béarnaise 12

VEGETARIAN

Miso-Glazed Tofu Firm, marinated tofu steak topped with sweet and sour cucumber slaw and served over vegetable fried rice 19

PRIME SEAFOOD

All fish are cut in-house and available pan-seared or grilled with extra virgin olive oil, fresh lemon and sea salt. All served with choice of parmesan mashed potatoes, steamed asparagus, garlic wilted spinach, szechuan style green beans or rice pilaf.

Hawaiian Bigeye Tuna 36 South Georgia Chilean Seabass 36 North Atlantic Halibut 38
Idaho Trout 25 Gulf Grouper 33 Scottish Salmon 29

Enhance your fish with one of the following complements

Pontchartrain Lightly blackened with crawfish, shrimp and blue crab in a piquant Creole cream 12
Béarnaise Royale Jumbo lump crab and shrimp with béarnaise 12

CRAB & LOBSTER

All crab and lobster are served with parmesan mashed potatoes and steamed broccoli.

Sautéed Jumbo Lump Crab Cake With housemade tartar sauce, parmesan mashed potatoes and steamed broccoli 29

Fresh Catch Stone Crab Claw Platter Eight chilled claws 59

Pacific Northwest Dungeness Crab 2.5 - 3 lbs. *Market Price*

Twin Petite Lobster Tails The Rolls-Royce of lobster *Market Price*

Dutch Harbor Alaskan King Crab *Market Price*

Maine Lobster Live from our tank *Market Price*

CLASSICS

Sesame-Seared Tuna

Seared, sushi grade tuna served with parmesan mashed potatoes, tamari wine sauce, wasabi and pickled ginger 39

Hot 'n' Crunchy Idaho Trout

Served with rice pilaf, mango marmalade and homemade tartar sauce 27

Sweet and Spicy Halibut

Broiled halibut with jumbo lump crab, avocado, jalapeños and sweet chili sauce 42

Miso-Glazed Seabass

MSC certified South Georgia Chilean seabass served with crab fried rice and chilled cucumber slaw 39

Trout Amandine

Idaho trout in an almond crust with a rich lemon-caper butter sauce and parmesan mashed potatoes 26

Scottish Salmon Béarnaise

Served with parmesan mashed potatoes and topped with blue crab, shrimp and béarnaise sauce 36

Blackened Grouper Pontchartrain

Smothered with crawfish tails, shrimp and blue crab in a spicy piquant Creole sauce 36

Cioppino

Fresh fish, shrimp, mussels, calamari and crab simmered in a tomato and herb broth 30

Jumbo Fried Shrimp Platter

With seasoned fries, homemade tartar sauce and spicy cocktail sauce 30

SIDES

Asparagus

With béarnaise sauce 9

Balsamic-Glazed Portobellos 8

Garlic Wilted Spinach 8

Parmesan Mashed Potatoes 7

Crab Mac 'n' Cheese 16

Crab Fried Rice 14

Sweet Potato Fries 6

Steamed Broccoli 7