

# GLUTEN FREE MENU



## FRESH 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

Shrimp Cocktail 18    Featured Oyster\* (6) 18

## SALADS

Wedge Salad 10    Sonoma Greens Salad 9

## STEAKS

*Served with your choice of steamed asparagus or broccoli.*

Center-Cut Filet 7 oz 36    10 oz 46    All Natural Ribeye 16 oz 49    Prime New York Strip 14 oz 48

## FISH

*All fish are cut in-house and available pan-seared or grilled with extra virgin olive oil, fresh lemon and sea salt. Served with your choice of steamed asparagus or broccoli.*

MSC Certified South Georgia Sea Bass 34    Hawaiian Bigeye Tuna 34    Scottish Salmon 29

## CRAB & LOBSTER

*All crab and lobster are served with steamed asparagus or broccoli*

Fresh Catch Crab Claw Platter Eight chilled claws 59

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

**South African Lobster Tail**  
The Rolls-Royce of lobster. *Market Price\**

**Maine Lobster** Live from our tank *Market Price\**

**Dutch Harbor Alaskan King Crab** *Market Price\**

## DESSERT

Fresh Macerated Berries 9

*All of Truluck's menu items are trans-fat free. \*Consumer Advisory* Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. *\*Consumer Information* There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.