

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

- |   |                             |                           |
|---|-----------------------------|---------------------------|
| Featured Oyster* (6) 18   | Warm Goat Cheese 12         | Crab Cocktail 19          |
| Jumbo Lump Crab Cake 18   | Smokey Campfire Oysters* 13 | Hot 'n' Crunchy Shrimp 15 |
| Baja Ceviche 12   | Salt and Pepper Calamari 15 | Shrimp Cocktail 18        |
| Mussels One pound of Canadian mussels sautéed in white wine, saffron, lemon, shallots and tomatoes 16 |                             |                           |
| Rainbow Tartare Tower Fresh tuna, salmon and blue crab with avocado and dynamite sauce 20             |                             |                           |

## 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  
Knife and Fork Caesar Salad 9    Sonoma Greens 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.*

Center-Cut Filet 7 oz 36    10 oz 46

Prime New York Strip 14 oz 48

All Natural Ribeye 16 oz 45    Prime Sirloin of Beef 10 oz 32

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*

New Orleans BBQ Shrimp 11

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.

Idaho Trout 25

South Georgia Chilean Seabass 36

Gulf Grouper 33

Hawaiian Bigeye Tuna 36

Scottish Salmon 29

North Atlantic Halibut 38

Enhance your fish with one of the following complements

New Orleans BBQ Shrimp 11

**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.

**Fresh Catch Stone Crab Claw Platter** Eight chilled claws 59

**Jumbo Lump Crab Cake** 1 cake 28 2 cakes 44

Served with parmesan mashed potatoes, broccoli and dilled tartar sauce

**Dutch Harbor Alaskan King Crab** Market Price

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

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

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

## CLASSICS

### **Brazillian Pacu Ribs**

Served with parmesan mashed potatoes, fennel slaw, grilled watermelon and a sweet and tangy barbecue 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

### **Sesame-Seared Tuna**

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

### **Trout Amandine**

Idaho trout in an almond crust with a rich lemon-caper butter sauce and parmesan mashed potatoes 27

### **Hot 'n' Crunchy Idaho Trout**

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

### **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 38

### **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

**Sweet Potato Fries** 6

**Crab Fried Rice** 14

**Steamed Broccoli** 7

All of Truluck's menu items are trans-fat free. \*Consumer Information

\*Consumer Advisory Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.