

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.

Scottish Salmon 29 MSC Certified South Georgia Sea Bass 34

Florida Black Grouper 33 Hawaiian Bigeye Tuna 34 Idaho Trout 24

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.