

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.

## COLD APPETIZERS

**FRESH FLORIDA STONE CRAB CLAWS** Served chilled and pre-cracked with a specialty mustard sauce. Your server will present today's fresh catch availability

**Medium (2-3 oz.) 6.5 each Large (3-5 oz.) 15 each Jumbo (5-8 oz.) 25 each**

**SHRIMP COCKTAIL** 5 jumbo shrimp with Atomic cocktail sauce 18

**BEEF TARTARE** Freshly chopped raw beef with herbs, pecorino and capers 14

**TUNA TARTARE TOWER** Sushi grade tuna, pineapple, tomato, seaweed salad and wasabi honey aioli 19

**FEATURED OYSTER\* (6)** On the half shell with frozen mignonette, cocktail sauce and Atomic horseradish 18

**CAVIAR** With sesame crisps, grated egg, red onion and crème fraîche **Domestic 65**

### **CHILLED SHELLFISH PLATTER**

**For Two\*** 2 shrimp, 2 oysters\*, 2 fresh Florida Stone crab claws, and a blue crab cocktail 36

**For Four\*** 4 shrimp, 4 oysters\*, 4 fresh Florida Stone crab claws, and a blue crab cocktail 72

## HOT APPETIZERS

**SOFT SHELL CRAB LETTUCE CUPS** With cherry gastrique and spicy slaw 21

 **JUMBO LUMP CRAB CAKE** With dilled tartar sauce **One 18 Two 34**

**SALT AND PEPPER CALAMARI** Tossed with stir fry vegetables and served with spicy mustard and a sweet Vietnamese chili sauce 15

**ESCARGOT** With herbed butter and roasted walnuts 16

## SECOND COURSE

**LOBSTER BISQUE** Rich and velvety soup finished with lobster morsels and a dollop of horseradish goat cheese **Cup 9 Bowl 11**

 **HOUSE CHOPPED SALAD** Butter and Romaine lettuce with shrimp, tomato and cucumber 18

**SONOMA GREENS SALAD** Spicy pecans, local goat cheese, apples, kalamata olives and honey vinaigrette 9

**WEDGE SALAD** Iceberg, Blue cheese, warm bacon, and tomato 11

**HOTHOUSE TOMATO SALAD** With buttermilk dressing, warm bacon and dill 12

**CAESAR SALAD** White anchovies, shaved pecorino and fresh lemon 10

### **SIGNATURE SIDES**

*To be shared*

**CRAB MAC 'N' CHEESE 16**

**CRAB MASHED POTATOES 30**

**CRAB FRIED RICE 14**

**CRAB AU GRATIN 18**

## SIDES

**CREAMED SPINACH 10**

**ROASTED MUSHROOMS 9**

**PARMESAN MASHED POTATOES 7**

**ASPARAGUS** With béarnaise sauce 9

**GARLIC SAUTÉED SPINACH 8**

## PRIME SEAFOOD CLASSICS

**HAWAIIAN AHI TUNA** Sesame-seared and served with parmesan mashed potatoes and tamari wine sauce 39

**GROUPER PONTCHARTRAIN** Smothered with crawfish tails, shrimp, and blue crab in a spicy piquant Creole sauce. Served with rice pilaf 36

**SALMON SARDOU** On a bed of creamed spinach, topped with rock shrimp, hearts of palm, and blue crab 35

**VIKING VILLAGE SEA SCALLOPS** Pan-seared, caramelized with lemon and butter.  
Served with parmesan mashed potatoes 42


**PACIFIC SWORDFISH STEAK** Thick cut steak broiled with steak seasoning.  
Served with parmesan mashed potatoes 44

**MISO-GLAZED SEABASS** Oven roasted with crab fried rice and chilled cucumber slaw 42

**STRIPED BASS** Pan-seared and topped with dynamite sauce, lobster, crab and shrimp.  
Served with warm sushi rice 36

**SCOTTISH SALMON** Simply broiled with lemon and whole butter. Served with asparagus 28

**TWIN STUFFED LOBSTER TAILS** Two 4 oz. South African lobster tails topped with a jumbo lump Blue crab cake and served with parmesan mashed potatoes and lemon-garlic butter 60

 **WHOLE FISH OF THE DAY** 2 - 2.5 lb. day boat fish stuffed with lemon and herbs and served with parmesan mashed potatoes *Market Price*

## FILETS

**CHEF'S FILET** 7 oz. filet of all natural beef topped with shrimp, lump crab meat and rich béarnaise.  
Served with parmesan mashed potatoes 46

**FOIE GRAS BUTTER FILET** 7 oz. filet topped with foie gras butter and served with roasted mushrooms and parmesan mashed potatoes 49

**DYNAMITE FILET** 7 oz. center-cut filet topped with blue crab, rock shrimp, and Maine lobster in a Sriracha cream sauce. Served with parmesan mashed potatoes 50

**TURF & SURF** 7 oz. filet of beef with a 4 oz. South African lobster tail 65

## PRIME CUTS

*Choice of parmesan mashed potatoes, steamed asparagus or creamed spinach*

 **USDA PRIME BONE-IN FILET** 14 oz. center-cut of beef tenderloin broiled to perfection on the bone 65

**USDA PRIME RIBEYE** 16 oz. small eye, prime ribeye 56

**USDA PRIME NEW YORK STRIP** 16 oz. thick, tail-less, prime center-cut strip 56

## CRAB & LOBSTER

*Served with parmesan mashed potatoes and steamed asparagus*

 **FRESH FLORIDA STONE CRAB CLAW PLATTER** Chilled claws 59

**DUTCH HARBOR RED ALASKAN KING CRAB** 69

**PACIFIC NORTHWEST DUNGENESS CRAB** 2 - 2.5 lbs. *Market Price*

**SOUTH AFRICAN LOBSTER TAIL** The Rolls-Royce of lobster 75