

GLUTEN FREE MENU



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

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

SECOND COURSE

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

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

FISH

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

STRIPED BASS 29

HAWAIIAN TUNA 34

PACIFIC SWORDFISH STEAK 44

SCOTTISH SALMON 29

CRAB, LOBSTER & PRIME CUTS

Served with your choice of parmesan mashed potatoes or steamed asparagus

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

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

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

FRESH FLORIDA STONE CRAB CLAW PLATTER Chilled claws served with parmesan mashed potatoes 59

DUTCH HARBOR RED ALASKAN KING CRAB 69

SOUTH AFRICAN LOBSTER TAIL The Rolls-Royce of lobster 75

DESSERT

FRESH MACERATED BERRIES 9

CRÉME BRÛLÉE 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.