


CRAB APPETIZERS

 **FRESH CRAB CLAWS** from our traps to your table in hours. Served chilled and pre-cracked with a specialty mustard. **Medium (2-3 oz.) Market** **Large (3-5 oz.) Market** **Jumbo (5-8 oz.) Market**

CRAB COCKTAIL jumbo lump crab meat, dynamite cocktail sauce 16

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

CHILLED SEAFOOD CELEBRATION

4 shrimp, 4 oysters*, jumbo lump crab cocktail, 4 fresh crab claws 65

CHILLED SEAFOOD CORONATION

4 shrimp, 4 oysters*, 4 fresh crab claws, jumbo lump crab cocktail, Scottish Rock Crab claws, South African lobster cocktail 95

COLD APPETIZERS

CEVICHE fresh scallop, lobster, shrimp, piquant roasted pepper sauce 12

SHRIMP COCKTAIL 5 jumbo shrimp, atomic cocktail sauce 20

TUNA TARTARE TOWER* sushi-grade tuna, avocado, seaweed salad, forbidden rice, dynamite sauce 19

PETROSSIAN CAVIAR sesame crisps, crème fraîche **Royal Daurenki** 70

FEATURED OYSTER* (6) on the half shell, Mignonette, cocktail sauce, atomic horseradish 19.5

HOT APPETIZERS

OYSTERS ROCKEFELLER creamed spinach, bacon, béarnaise 19

SALT AND PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce 18

ESCARGOT lemon butter, garlic, herbs 16

PRIME MEATBALLS prime chuck, brisket, short rib **3 for 8 5 for 10**

SECOND COURSE

LOBSTER BISQUE lobster morsels, horseradish goat cheese **Cup 9 Bowl 11**

CLAM CHOWDER Quahog clams, smoked ham hocks, bacon **Cup 7 Bowl 9**

 **SONOMA GREENS SALAD** spicy pecans, local goat cheese, apples, Kalamata olives, honey vinaigrette 10

 **HOUSE CHOPPED SALAD*** spinach, romaine, tomato, cucumber, shrimp, horseradish dressing 18

WEDGE SALAD iceberg, blue cheese, warm bacon, cherry tomatoes 12

HOTHOUSE TOMATO SALAD buttermilk dressing, warm bacon, dill 12

CAESAR SALAD* white anchovies, shaved pecorino, fresh lemon 11

A SHARED EXPERIENCE

**CRAB
MAC 'N' CHEESE 18**

**CRAB
FRIED RICE 16**

**LOBSTER
MASHED POTATOES 25**



ASPARAGUS
with béarnaise sauce 9

CREAMED SPINACH 10

**GARLIC
SAUTÉED SPINACH 8**



**CRISPY UMAMI
BRUSSELS SPROUTS 8**
POTATOES AU GRATIN 9

**STEAKHOUSE
HASH BROWNS 8**

**PARMESAN MASHED
POTATOES 7**





**KUNG PAO
CAULIFLOWER 8**
**ANSON MILLS
CHEDDAR GRITS 8**
STEAK MUSHROOMS 8

PRIME SEAFOOD CLASSICS



-  **HOLLAND WHITE DOVER SOLE** topped with blistered heirloom cherry tomatoes, shaved garlic 58
- SWEET AND SPICY WILD STRIPED BASS** crab, avocado, heirloom tomatoes, rice pilaf 36
- SALMON BÉARNAISE** shrimp, lump crab meat, béarnaise, parmesan mashed potatoes 35
- HAWAIIAN AHI TUNA*** parmesan mashed potatoes, tamari wine sauce 39
- REDFISH PONTCHARTRAIN** crawfish tails, shrimp, blue crab, Creole sauce, rice pilaf 36
-  **MISO-GLAZED SEABASS** crab fried rice, chilled cucumber slaw 44
- FAROE ISLAND SALMON** grilled with asparagus 33
- PAN-SEARED SCALLOPS** Japanese Hokkaido scallops, parmesan mashed potatoes, lemon-garlic butter 38
- FRIED LAKE PERCH** Great Lakes caught, fries, old fashioned tartar sauce, limited availability 27
- ALMOND-CRUSTED WALLEYE PIKE** Anson Mills cheddar grits, Frangelico, bacon sauce, limited availability 34
- WILD FRESH CATCH OF THE DAY** seasonal fresh fish, limited availability *Market*

CRAB & LOBSTER

-  **FRESH CRAB CLAW PLATTER** 8 medium, 5 large, 5 jumbo claws *Market*
-  **ALASKAN KING CRAB CLUSTER** 2 lb. with lemon-garlic butter 89
- PRIME KING CRAB LEG** the Ultimate of King Crab, with lemon-garlic butter 75
- SOUTH AFRICAN LOBSTER TAIL** the Rolls Royce of lobster. 10-12 oz. tail 75
- PETITE SOUTH AFRICAN STUFFED LOBSTER TAIL** with jumbo lump blue crab cake, lemon-garlic butter **One for 36 Two for 66**

PRIME STEAKS

Locally sourced, broiled at 1,600 degrees, and served on a sizzling 500-degree plate with a roasted head of garlic.

-  **PRIME ULTIMATE STEAKHOUSE RIBEYE*** 20 oz. prime bone-in ribeye, melted gorgonzola cheese, housemade steak sauce 55
- PRIME BONE-IN RIBEYE*** 20 oz. small eye, prime ribeye 52
- PRIME NEW YORK STRIP*** 16 oz. prime center-cut strip 56
-  **FILET OSCAR ROYALE*** 7 oz. filet, caviar*, crab, asparagus, béarnaise 54
- FILET*** 7 oz. filet of all-natural beef 39
- BONE-IN FILET*** 14 oz. center-cut of beef tenderloin 65
- CHEF'S FILET*** 7 oz. filet topped with shrimp, crab, béarnaise 50
- TURF & SURF*** 7 oz. filet, 5 oz. South African lobster tail 65
- CHEF'S CUT OF THE DAY*** prime selected cuts, limited availability *Market*


ON TOP

BORDELAISE 9
red wine, bone marrow,
roasted mushroom

STEAKHOUSE 3
gorgonzola and
housemade steak sauce

OSCAR ROYALE 16
caviar*, crab,
asparagus, béarnaise

CHEF'S TOPPING 11
crab, shrimp
and béarnaise

 **Chef Favorites** All of Truluck's menu items are trans-fat free. ***For the Health and Safety of Our Esteemed Guests:** Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately. ***Consumer Advisory:** If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. We are not responsible for a guest's allergic reaction to our food and ingredients, so please take proper precautions. Thank you.