

GLUTEN-FREE MENU

COLD 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*

SHRIMP COCKTAIL 5 jumbo shrimp, atomic cocktail sauce 20

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

SECOND COURSE

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

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

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

FISH

All fish are cut in-house and available pan-seared or broiled with extra virgin olive oil, fresh lemon and sea salt.

HOLLAND WHITE DOVER SOLE 44

HAWAIIAN TUNA 34

MSC CERTIFIED SOUTH GEORGIA SEA BASS 38

FAROE ISLAND SALMON 29

CRAB, LOBSTER & PRIME CUTS

SALMON BÉARNAISE shrimp, lump crab meat, and béarnaise 35

FILET* 7 oz. filet of all-natural beef 39

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

PRIME NEW YORK STRIP* 16 oz. prime center-cut strip 56

PRIME BONE-IN RIBEYE* 20 oz. small eye, prime ribeye 52

FRESH FLORIDA STONE CRAB CLAW PLATTER 8 medium, 5 large, 3 jumbo claws *Market*

SOUTH AFRICAN LOBSTER TAIL the Rolls Royce of lobster. 10-12 oz. tail 75

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

SIDES

ASPARAGUS with béarnaise sauce 9

STEAKHOUSE HASH BROWNS 8

GARLIC SAUTÉED SPINACH 8

PARMESAN MASHED POTATOES 7

CRISPY UMAMI BRUSSELS SPROUTS 8

STEAK MUSHROOMS 8

DESSERT

FRESH MACERATED BERRIES 9

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 you are 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.