

COLD APPETIZERS

FRESH 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 each Large (3-5 oz.) 12 each Jumbo (5-8 oz.) 22 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



CHILLED SHELLFISH PLATTER

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

For Four* 4 shrimp, 4 oysters*, 4 fresh 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

SOUPS & SALADS

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

CREAM OF POBLANO SOUP With fresh shrimp and chorizo **Cup 7 Bowl 9**



HOUSE CHOPPED SALAD* Butter and Romaine lettuce with shrimp, tomato and cucumber in a creamy horseradish dressing 18

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

WEDGE SALAD Iceberg, Blue cheese, warm bacon, and cherry tomatoes 11

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

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

ENTRÉE SALADS

SEARED SASHIMI SALAD* Seared tuna and spring mix tossed with cherry tomatoes, mandarin oranges, pineapple and a tart green apple yuzu vinaigrette 19



MEDITERRANEAN SEAFOOD SALAD Rock crab, shrimp, and calamari with tomato, olives, cucumbers, and feta cheese 28

STEAK SALAD Sliced seasoned tenderloin with spinach and arugula, blue cheese, capers and pickled onions in a creamy herb vinaigrette 24

SALMON SONOMA Broiled Scottish salmon fillet on a bed of spring mix tossed in honey vinaigrette with pickled onions, goat cheese, spicy pecans and olives 26

SHRIMP OR CHICKEN CAESAR SALAD Crisp romaine lettuce with Caesar dressing and fresh shaved pecorino, topped with your choice of chicken or shrimp 18



SIGNATURE SIDES

To be shared

CRAB MAC 'N' CHEESE 16

CRAB MASHED POTATOES 20

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



BUSINESS LUNCH COMBOS

Entrée includes your choice of a cup of soup, Sonoma, Wedge or Caesar Salad

 **FILET** 7 oz. filet topped with roasted mushrooms and parmesan mashed potatoes 35

BLACKENED REDFISH Served with rice pilaf 32

BROILED SALMON Served with asparagus 30

STUFFED LOBSTER TAIL 6 oz. lobster tail topped with a jumbo lump Blue crab cake and served with parmesan mashed potatoes and lemon-garlic butter 42

 **LOBSTER AND SHRIMP CANNELLONI** Tender pasta stuffed with Maine lobster, Rock shrimp, ricotta and parmesan. Topped with smoked tomato butter sauce and served with garlic sautéed spinach 29

SANDWICHES

Served with French fries or sweet potato fries

 **STEAK SANDWICH*** Seared, seasoned tenderloin with roasted mushrooms, Gruyere cheese sauce, arugula and tomato jam on a toasted baguette with French fries 19

LOBSTER AND SHRIMP BURGER* Chunks of Maine lobster with Rock shrimp and Gruyere on a Telera bun with lobster aioli 25

MAINE LOBSTER ROLL Tender chunks of Maine lobster in a creamy dressing on a buttered roll 24

TUNA STEAK SANDWICH Sesame-seared tuna on a toasted bun with wasabi honey aioli and tangy crunchy slaw 23

 **KNIFE AND FORK CRAB CAKE MELT** Jumbo lump crabcake with chilled tartar sauce, Tillamook cheddar, and broiled tomato on a toasted brioche bun 24

FARMHOUSE BURGER* All natural tenderloin and brisket patty topped with Tillamook cheddar, smoked bacon, pickled onion and a fried egg 16

PRIME CLASSICS

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

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

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

STEAKS

Choice of parmesan mashed potatoes, steamed asparagus or creamed spinach

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

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

 **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

TURF & SURF* 7 oz. filet of beef with a 6 oz. South African lobster tail 65

CRAB & LOBSTER

Served with parmesan mashed potatoes and steamed asparagus

 **FRESH CRAB CLAW PLATTER** Chilled claws 59

DUTCH HARBOR RED ALASKAN KING CRAB 69

PACIFIC NORTHWEST DUNGENESS CRAB *Market Price*

TWIN SOUTH AFRICAN LOBSTER TAILS The Rolls-Royce of lobster. Two 5-6 oz. tails *Market Price*

All of Truluck's menu items are trans-fat free. *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.