

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.

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

APPETIZERS

Baja Ceviche 12

Oysters Rockefeller* 19

Crab Cocktail 19

Jumbo Lump Crab Cake 18

Smoked Salmon Flatbread 16

Hot 'n' Crunchy Shrimp 15

Featured Oyster* (6) 18

Salt and Pepper Calamari 15

Shrimp Cocktail 18

Mussels One pound of Canadian mussels sautéed in a tomato herb sauce and finished with whole butter 16

Tuna Tartare Tower Fresh tuna, salmon and blue crab with avocado and dynamite sauce 20

Warm Goat Cheese With peppadew salad 14

CHILLED SEAFOOD 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

SOUP & SALADS

Lobster Bisque Cup 8 Bowl 10 **Knife and Fork Caesar Salad** 9

Sonoma Greens Salad 9 **Truluck's Chopped Salad** 10 **Wedge Salad** 10

STEAKS & CHOPS

All served with choice of parmesan mashed potatoes, steamed asparagus, garlic wilted spinach, sautéed green beans, or rice pilaf.

Center-Cut Filet 7 oz. 39 10 oz. 49

Prime New York Strip 16 oz. 49 **All Natural Ribeye** 16 oz. 48

14 oz. Natural Pork Chop

With tamari wine sauce, parmesan mashed potatoes and sweet and sour cucumber slaw 30

Roasted Natural Chicken

With herbed pan gravy, parmesan mashed potatoes and steamed broccoli 24

Enhance your steak with one of the following complements

New Orleans BBQ Shrimp 11 **Béarnaise Royale** Jumbo lump crab and shrimp with béarnaise 12

Pontchartrain Lightly blackened with crawfish, shrimp, and blue crab in a piquant Creole cream 12

VEGETARIAN

Miso-Glazed Tofu Firm, marinated tofu steak topped with sweet and sour cucumber slaw and served over vegetable fried rice 19

WHERE THE TURF MEETS THE SURF

10 oz. Filet of Beef

Served with parmesan mashed potatoes combined with your choice of 3 large fresh Florida Stone crab claws, ½ lb. of King crab, or 10-12 oz. South African lobster tail *Market Price*

CRAB & LOBSTER

All crab and lobster are served with parmesan mashed potatoes and steamed broccoli.

Fresh Florida Stone Crab Claw Platter Eight chilled claws 59

Dutch Harbor Alaskan King Crab *Market Price*

Pacific Northwest Dungeness Crab 2 - 2.5 lbs. *Market Price*

South African Lobster Tail The Rolls-Royce of lobster *Market Price*

CLASSICS

Miso-Glazed Seabass

MSC certified South Georgia Chilean seabass served with crab fried rice and chilled cucumber slaw 42

Hot 'n' Crunchy Idaho Trout

Served with rice pilaf, mango marmalade, and homemade tartar sauce 27

Blackened Redfish Pontchartrain

Smothered with crawfish tails, shrimp, and blue crab in a spicy piquant Creole sauce 36

Jalapeño Salmon Béarnaise

Served with parmesan mashed potatoes and topped with blue crab, shrimp, and béarnaise sauce 36

Sweet and Spicy Icelandic Cod

True cod broiled and served with blue crab guacamole, tomato, jalapeños, and sweet chili sauce 34

Cioppino

Fresh fish, shrimp, mussels, calamari, and crab simmered in a tomato and herb broth 30

Jumbo Fried Shrimp Platter

With seasoned fries, homemade tartar sauce, and spicy cocktail sauce 30

Sesame-Seared Tuna

Seared, sushi grade tuna served with parmesan mashed potatoes, tamari wine sauce, wasabi, and pickled ginger 39

SIMPLY PREPARED SEAFOOD

*All of the above fish selections can be prepared simply broiled or pan-seared *Market Price**

SIDES

Crab Mac 'n' Cheese 16

Sautéed Green Beans 7

Crab Fried Rice 14

Asparagus With béarnaise sauce 9

Parmesan Mashed Potatoes 7

Balsamic-Glazed Portobellos 8

Steamed Broccoli 7

Garlic Wilted Spinach 8

Sweet Potato Fries 6