

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 CRAB CLAWS

Served chilled and pre-cracked with a specialty mustard sauce.

Your server will present today's fresh catch availability.

Medium 6 each **Large** 12 each **Jumbo** 22 each

APPETIZERS

Featured Oyster* (6) 18

Jumbo Lump Crab Cake 18

Baja Ceviche 12

Smoked Salmon Flatbread 16

Hot 'n'Crunchy Shrimp 15

Crab Cocktail 19

Salt and Pepper Calamari 15

Shrimp Cocktail 19

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 12

CHILLED SEAFOOD PLATTER

For Two* 2 Shrimp, 2 Oysters, 2 Crab Claws and a Blue Crab Cocktail 36

For Four* 4 Shrimp, 4 Oysters, 4 Crab Claws and a Blue Crab Cocktail 72

SOUP & SALADS

Lobster Bisque Cup 8 Bowl 10

Hothouse Tomato Salad 12 **Knife and Fork Caesar Salad** 9

Mesclun Greens Salad 9 **Wedge Salad** 10

STEAKS & CHOPS

All served with choice of parmesan mashed potatoes or steamed asparagus.

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

Prime New York Strip 14 oz. 54

All Natural Ribeye 16 oz. 50

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

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

Béarnaise Royale Jumbo lump crab and shrimp with béarnaise 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 broiled Sea Scallops, 3 large 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 Crab Claw Platter

Eight chilled claws *Market Price*

Dutch Harbor Alaskan King Crab *Market Price*

Pacific Northwest Dungeness Crab 2.5 - 3 lbs. *Market Price*

South African Lobster Tail

The Rolls-Royce of lobster *Market Price*

CLASSICS

All fish selections can be prepared simply broiled or pan-seared upon request.

Sesame-Seared Tuna

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

Pan-Seared New England Sea Scallops

With crab and tomato salad, Szechuan green beans and sweet tomato butter 42

Blackened Swordfish Pontchartrain

Smothered with crawfish tails, shrimp and blue crab in a spicy piquant Creole sauce 39

Miso-Glazed Seabass

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

Skuna Bay Salmon Béarnaise

Served with parmesan mashed potatoes and topped with blue crab, shrimp and béarnaise sauce 39

Sweet and Spicy Cobia

Broiled cobia with jumbo lump crab, avocado, jalapeños and sweet chili sauce 42

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

SIDES

Asparagus With béarnaise sauce 9

Crab Fried Rice 14

Crab Mac 'n' Cheese 16

Garlic Wilted Spinach 8

Parmesan Mashed Potatoes 7

Szechuan Style Green Beans 8

Crispy Brussels Sprouts 7

Steamed Broccoli 7

Sweet Potato Fries 6