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.*

<table>
<thead>
<tr>
<th>Size</th>
<th>Quantity</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Medium</td>
<td>6 each</td>
<td>$18</td>
</tr>
<tr>
<td>Large</td>
<td>12 each</td>
<td></td>
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<tr>
<td>Jumbo</td>
<td>22 each</td>
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**APPETIZERS**

- **Featured Oyster** (6)  
- **Jumbo Lump Crab Cake**  
- **Baja Ceviche**  
- **Mussels** One pound of Canadian mussels sautéed in a tomato herb sauce and finished with whole butter  
- **Tuna Tartare Tower** Fresh tuna, salmon and blue crab with avocado and dynamite sauce  
- **Warm Goat Cheese** With peppadew salad

**SOUP & SALADS**

- **Lobster Bisque** Cup 8  Bowl 10
- **Hothouse Tomato Salad**  
- **Mesclun Greens Salad**  
- **Knife and Fork Caesar Salad**  
- **Wedge Salad**

**CHILLED SEAFOOD PLATTER**

- **For Two**  
- **For Four**

**STEAKS & CHOPS**

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

- **Center-Cut Filet** 7 oz.  
- **Prime New York Strip** 14 oz.  
- **All Natural Ribeye** 16 oz.  
- **14 oz. Natural Pork Chop**

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

**Roasted Natural Chicken**

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

*Enhance your steak with one of the following complements*

- **Pontchartrain** Lightly blackened with crawfish, shrimp and blue crab in a piquant Creole cream  
- **Béarnaise Royale** Jumbo lump crab and shrimp with béarnaise

**VEGETARIAN**

- **Miso-Glazed Tofu** Firm, marinated tofu steak topped with sweet and sour cucumber slaw and served over vegetable fried rice
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
Garlic Wilted Spinach  8
Szechuan Style Green Beans  8
Steamed Broccoli  7
Crab Mac ’n’ Cheese  16
Parmesan Mashed Potatoes  7
Crispy Brussels Sprouts  7
Sweet Potato Fries  6

Consumer Advisory  Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.
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.