

CHILLED SEAFOOD TOWER

Choose from the items below to build your own Chilled Seafood Tower, or order individually.
All items are priced per piece.

Gulf Shrimp 3	Fresh Maine Jonah Crab Claws 3	Maine Peekytoe Crab Cocktail 12	Alaskan King Crab Cocktail 15
Littleneck Clams* 1	Maine Lobster Cocktail 12		Daily Oyster Selection* 2.5

APPETIZERS

to be shared

Fresh Maine Jonah Crab Claws (4) 12	Sautéed Superlump Crabcake 15	Deep-Fried Rhode Island Calamari 13
Tuna Tartare Tower* 17 with crab, avocado and citrus soy reduction	Northshore Long Island Littleneck Clams 15 steamed in white wine and finished with lemon and whole butter	Warm Goat Cheese 9 with sweet chilis, olives and spiced pecans
Shrimp Cocktail 14		Hot-and-Crunchy Shrimp 14

SOUPS AND SALADS

Crab and Corn Chowder Cup 5.5 Bowl 7		
Lobster Bisque with roasted Maine lobster and sweet sherry Cup 6 Bowl 7.5		
Knife and Fork Caesar Salad 8 Hearts of romaine served with creamy caesar dressing, anchovies, grilled crostini, shaved pecorino and fresh lemon	Hot-House Tomato Salad 10 Ripe tomato slices with applewood smoked bacon, shaved red onion, creamy buttermilk dressing and fresh dill	Sonoma Greens Salad 8 Fresh California field greens tossed with honey vinaigrette, goat cheese, candied pecans, sliced apples, and kalamata olives
Truluck's Wedge Salad 9 With diced bacon, maytag blue cheese, tomato and a creamy blue cheese dressing		

STEAKS AND CHOPS

Truluck's proudly serves certified and aged midwestern beef.

Roasted Niman Ranch Free-Range Chicken 19 With Niman Ranch bacon, leeks, fingerling potatoes, and a rich rosemary-orange pan sauce	Niman Ranch Prime 16 oz. Hand-Cut Ribeye 43 Seasoned and cooked to perfection. Served with maytag blue cheese butter, red wine demi-glace and parmesan mashed potatoes
Roasted Niman Ranch Lamb Loin 29 Served with port wine syrup, fingerling potatoes and spring vegetables	Prime New York Strip 14 oz. 45 Served with parmesan mashed potatoes

FILETS

Steak au Poivre 5 oz. 28 Pepper-crusted filet of beef served with creamy au gratin potatoes and brandy-peppercorn cream sauce	Filet of Beef Oscar 5 oz. 35 Center-cut filet of beef topped with fresh Maine Peekytoe crab, shaved asparagus and jalapeño béarnaise. Served with parmesan mashed potatoes	Simply Grilled Center-Cut Filet 5 oz. 25 8 oz. 32 Served with parmesan mashed potatoes
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ADD TO ENTRÉE

Fresh Maine Jonah Stone Crab Claws (3) Add 9 Fresh King Crab ½ lb. Add 24

***Consumer Information** There is risk associated with consuming raw oysters or any raw animal protein. 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.

SIMPLY GRILLED

Fresh fillet, grilled and basted with garlic butter. Served with sauteed green beans almondine

Hawaiian Wahoo 19 Prince William Sound Wild King Salmon 19 Alaskan Halibut 24
Clear Springs Rainbow Trout 17 Barnegat Lighthouse Sea Scallops 24 Scottish Salmon 18

SEAFOOD CREATIONS

Hawaiian Wahoo 20

Grilled with summer corn succotash, whipped avocado, smoked tomato sauce and spicy shrimp ceviche

Hawaiian Tuna "Nicoise" 24

Sushi grade tuna crusted in fennel pollen and served with chilled green bean salad, olive tapenade and olive oil smashed potatoes

Prince William Sound Wild King Salmon 24

With preserved lemon sauce, dijon crème fraiche and chilled cucumber salad

Pan-Seared Hiramasa (Japanese Yellowtail) 26

With creamed leeks, roasted sunchoke marinated artichokes and argan oil

Texas Striped Bass Pontchartrain 24

Texas striped bass in parmesan crust fried golden brown and served over Truluck's rice with smothered baby gulf shrimp, crawfish tails and fresh crab meat

Trout Almondine 19

Clear Springs rainbow trout in an almond crust with a rich lemon-caper butter sauce and parmesan mashed potatoes

Fresh Live Maine Lobster *Market Price*

Please ask your server for availability

Cioppino 27

A feast of seven fishes. Rich tomato stew simmered with halibut, wahoo, clams, calamari, mussels, crab and shrimp

Barnegat Lighthouse Sea Scallops 26

With braised duck, sweet pea butter sauce and parmesan mashed potatoes

Jalapeño Salmon 25

Grilled fillet of Scottish salmon topped with fresh crab meat, gulf shrimp and jalapeño béarnaise sauce. Served over parmesan mashed potatoes

Alaskan Halibut 25

Grilled and served with asparagus bisque, spring vegetables and lobster vinaigrette

Jumbo Fried Shrimp Platter 19

South African Cold-Water Lobster Tail *Market Price*

Recognized worldwide as the Rolls-Royce of Lobster. 10 to 12 ounces of rich succulent lobster tail, brushed with lemon and garlic butter. Served with parmesan mashed potatoes and grilled asparagus

Truluck's will never serve endangered, overfished species such as Chilean Sea Bass, Shark, Swordfish or Marlin, and we follow all guidelines of the Ocean Conservancy. We work hard to bring our customers the best-tasting, sustainable ingredients that make sense for the plate, the palate and the planet.

CRAB HOUSE

Fresh Maine Jonah Crab Claw Platter 30

Eight medium claws served with grilled asparagus and parmesan mashed potatoes

Market Price

Fresh Steamed Pacific Northwest Dungeness Crab

Served with au gratin potatoes and sauteed green beans almondine

Dutch Harbor Red King Crab

Served with parmesan mashed potatoes, grilled jumbo asparagus and lemon-garlic butter

SIDES

Sweet Potato Fries 5
with roasted garlic-honey aioli

Crab Fried Rice 10

Grilled Asparagus 8

Creamed Leeks 5
with smoked gouda

**Sauteed Green
Beans Almondine 6**
with melted tomatoes

Braised Mushrooms 6

Au Gratin Potatoes 6.5

Parmesan Mashed Potatoes 6