

APPETIZERS

to be shared

Fresh Florida Stone Crab Claws
Medium (4) \$18.95 (8) \$36.95 (12) \$54.95
Large (1) \$9.95 (3) \$26.95 (6) \$49.95 Jumbo (1) \$12.95 (2) \$25.95

Sautéed Superlump Crabcake \$14.95

Hot-and-Crunchy Shrimp \$13.95

Shrimp Cocktail \$13.95

Tuna Tartare Tower* \$16.95
with crab, avocado
and citrus soy reduction

Sautéed Blue Crab Fingers \$14.95
in lemon-butter sauce

Warm Goat Cheese \$9.95
with sweet chilis, olives and spiced pecans

Brazilian Pacu Fish Ribs \$13.95
with watermelon barbecue sauce

Three Crab Cocktail \$18.95

Deep-Fried Rhode Island
Calamari \$12.95

Northshore Long Island
Littleneck Clams \$14.95
steamed in white wine and finished
with lemon and whole butter

CHILLED SEAFOOD TOWER

Choose from the items below to build your own Chilled Seafood Tower, or order individually

Fresh Florida Stone Crab Claws
Medium (1) \$4.95 Large (1) \$9.95 Jumbo (1) \$12.95

Gulf Shrimp \$2.95 each

Maine Peekytoe
Crab Cocktail \$11.95

Littleneck Clams* \$0.95 each

Maine Lobster Cocktail \$12.95

Alaskan King Crab Cocktail \$14.95

Daily Oyster Selection* \$2.75

SOUPS AND SALADS

Crab and Corn Chowder Cup \$5.50 Bowl \$6.95

Lobster Bisque with roasted lobster meat and sherry Cup \$5.95 Bowl \$7.95

Knife and Fork Caesar Salad \$7.95
Hearts of Romaine served with creamy Caesar dressing,
anchovies, grilled crostini, shaved pecorino and fresh lemon

Truluck's Wedge Salad \$8.95
With diced bacon, Maytag blue cheese,
tomato and a creamy blue cheese dressing

Hot-House Tomato Salad \$9.95
Ripe tomato slices with Applewood smoked bacon,
shaved red onion, creamy buttermilk dressing and fresh dill

Sonoma Greens Salad \$7.95
Fresh California field greens tossed with honey
vinaigrette, goat cheese, candied pecans,
sliced apples, and Kalamata olives

STEAKS AND CHOPS

Truluck's proudly serves Certified and Aged Midwestern Beef.

"The Chop" \$26.95
American Berkshire prime pork T-bone glazed
with a sweet and spicy low country barbeque sauce
and served with Anson Mills heirloom grits,
creamy blackbean sauce and smoked jalapeño aioli

Niman Ranch Prime
16 oz. Hand-Cut Ribeye \$42.95
Seasoned and cooked to perfection. Served
with Maytag blue cheese butter, red wine
demi-glace and Parmesan mashed potatoes

Grilled Tenderloin Medallions \$31.95
Served with "loaded" potato cakes, creamed
leeks and peppery red wine demi-glace

Prime New York Strip 14 oz. \$44.95
Served with Parmesan mashed potatoes

Roasted Free-Range Chicken \$18.95
With Nueske's bacon, leeks, fingerling potatoes,
and a rich rosemary-orange pan sauce

FILETS

Steak au Poivre \$34.95
Pepper-crusted 8 oz. filet of beef
served with creamy scalloped potatoes
and brandy-peppercorn cream sauce

Simply Grilled Center-Cut
8 oz. Filet \$31.95
Served with Parmesan
mashed potatoes

Filet of Beef Oscar \$42.95
Center-cut filet of beef topped with
fresh Maine Peekytoe crab, shaved
asparagus and jalapeño Béarnaise.
Served with Parmesan mashed potatoes

ADD TO ENTRÉE

Fresh Florida Jumbo Stone Crab Claw (1) Add \$12.95 Fresh King Crab ½ lb. Add \$23.95

SIMPLY GRILLED

Fresh fillet, grilled and basted with garlic butter. Served with seasonal fall vegetables

Scottish Salmon \$22.95 **Gulf Red Snapper** \$23.95

Nova Scotian Halibut \$24.95 **Day-Boat Scallops** \$22.95 **Texas Redfish** \$22.95

SEAFOOD CREATIONS

Redfish Pontchartrain \$27.95

Farm raised Texas redfish crusted in Parmesan and seared crisp. Served over Truluck's rice with spicy Creole sauce piquante, baby Gulf shrimp and premium blue crab claw meat

Miso-Glazed Nova Scotian Halibut \$29.95

Served with crab fried rice and a chilled sweet and sour cucumber slaw

Sesame Tuna* \$29.95

Sesame-crusted #1 grade sliced tuna fillet, served with Parmesan mashed potatoes and Tamari butter sauce

Jumbo Fried Shrimp Platter \$19.95

Shrimp and Grits *Market Price*

Unbelievably enormous sweet Nigerian shrimp with Anson Mills heirloom grits, warm spinach and bacon salad and a truffled corn sauce

Fresh Live Maine Lobster *Market Price*

Please ask your server for availability

Trout Almondine \$24.95

Clear Springs Rainbow trout in an Almond crust with a rich lemon-caper butter sauce and Parmesan mashed potatoes

Thai Chili Day-Boat Scallops \$25.95

Sushi grade jumbo sea scallops from Barnegat Lighthouse, marinated in a sweet and spicy thai chili glaze. Served with crab fried rice, sweet coconut sauce and miso reduction

Pan-Seared Gulf Red Snapper \$29.95

Topped with Blue crab meat and braised wild mushrooms. Served with sweet tomato butter and Truluck's rice

Jalapeño Salmon \$27.95

Grilled fillet of Scottish salmon topped with seasoned Blue crab meat, Gulf shrimp and our signature jalapeño Béarnaise sauce. Served over Parmesan mashed potatoes

Australian 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

Live from Our Tank - Alaskan Red King Crab from Dutch Harbor!

These sweet and succulent crabs are only available for a few short weeks.

Please ask your server about size and availability.

Served hot with garlic-butter, scalloped potatoes and grilled asparagus. *Market Price*

CRAB HOUSE

Fresh Florida Stone Crab Claw Platter \$48.95

Three jumbo claws served with grilled asparagus and Parmesan mashed potatoes

Market Price

Fresh Alaskan Red King Crab

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

Butter-Poached Norwegian King Crab

Sweeter and more delicate than its Alaskan cousin, this King crab is lightly cooked in whole butter and served with scalloped potatoes and seasonal fall vegetables

Fresh Steamed Pacific Northwest Dungeness Crab

Served with Truluck's rice and steamed broccoli

SIDES

Steamed Asparagus \$7.95

Crab Fried Rice \$9.95

Sweet Potato Fries \$4.95
with roasted garlic-honey aioli

Scalloped Potatoes \$6.50

Steamed Broccoli \$4.95

Braised Wild Mushrooms \$5.95

Creamed Leeks \$4.95
with smoked Gouda

Parmesan Mashed Potatoes \$5.95

Carolina Cheese Grits \$5.95

Seasonal Fall Vegetables \$6.50

***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.