

## CHILLED SEAFOOD TOWER

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

Fresh Maine Jonah  
Crab Claws 3

Giant Saltwater Tiger  
Prawn Cocktail 8

Littleneck Clams\* 1

Alaskan King Crab Cocktail 15

Maine Peekytoe Crab Cocktail 12

Daily Oyster Selection\* 2.5

Gulf Shrimp 3

Maine Lobster Cocktail 12

## APPETIZERS

*to be shared*

Fresh Maine Jonah  
Crab Claws (4) 12

Tuna Tartare Tower\* 17  
with crab, avocado  
and citrus soy reduction

Hot-and-Crunchy Shrimp 14

Warm Goat Cheese 9  
with sweet chilis, olives and spiced

Long Island  
Littleneck Clams 15  
steamed in white wine and finished  
with lemon and whole butter

Shrimp Cocktail 14

Sautéed Superlump Crabcake 15

Deep-Fried Rhode  
Island Calamari 13

Brazilian Pacu Fish Ribs 14  
with watermelon barbecue sauce

## SOUPS AND SALADS

Chicken and Corn Chowder Cup 5.5 Bowl 7

Spicy Crab and Artichoke Soup Cup 5.5 Bowl 6.5

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

Truluck's Wedge Salad 9  
With diced bacon, maytag blue cheese,  
tomato and a creamy blue cheese dressing

Sonoma Greens Salad 8  
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.*

Roasted Niman Ranch  
Free-Range Chicken 19  
With Niman Ranch bacon, leeks, fingerling  
potatoes, and a rich rosemary-orange pan sauce

Roasted Niman Ranch Lamb Loin 29  
Served with port wine syrup, fingerling  
potatoes and spring vegetables

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

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

Simply Grilled Center-Cut Filet  
5 oz. 25 8 oz. 32  
Served with parmesan mashed potatoes

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

## ADD TO ENTRÉE

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

## SIMPLY GRILLED

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

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

### 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 sunchokes marinated artichokes and argan oil

### Barnegat Lighthouse Sea Scallops 26

With braised duck, sweet pea sauce and parmesan mashed potatoes

### Alaskan Halibut 25

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

### 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

### Fresh Live Maine Lobster *Market Price*

Please ask your server for availability

### Cioppino 30

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

### Trout Almondine 19

Clear Springs rainbow trout in an almond crust with a rich lemon-caper 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

### Sesame Tuna\* 30

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

### 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

King Crab Macaroni  
and Cheese 12

Au Gratin Potatoes 6.5

Creamed Leeks  
with smoked gouda 5

Crab Fried Rice 10

Braised Mushrooms 6

Parmesan Mashed Potatoes 6

Sauteed Green Beans Almondine  
with melted tomatoes 6

Sweet Potato Fries  
with roasted garlic-honey aioli 5

Grilled Asparagus 8

**\*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.