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**Cold Appetizers**

- **CRAB LOUIE COCKTAIL** jumbo lump crab, remoulade | 20
- **CRAB DIP TARAMASALATA** Mediterranean spread topped with blue lump crab and olives | 16
- **CRAB & SHRIMP NAPOLEON** blue crab, shrimp, mango, smoked tomato vinaigrette | 25
- **JUMBO SHRIMP COCKTAIL** 5 shrimp, atomic cocktail sauce | 22
- **HAWAIIAN TUNA CRUDO** with grape and cherry tomato medley | 14

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**Seafood Classics**

We maintain an unwaivering commitment to serving the highest quality, sustainable products following Ocean Conservatory guidelines.

- **NORWEGIAN SALMON** with asparagus. | 34
- **MISO-GLAZED SEABASS** crab fried rice, chilled cucumber slaw | 50
- **PACIFIC SWORDFISH** broiled steak with tomato, grape, mint, dill and lime | 48
- **HAWAIIAN AHI TUNA** sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
- **MEDITERRANEAN BRANZINO** roasted whole fish, olive oil, lemon, olives, taramasalata | 58
- **NEW ENGLAND PAN-SEARED SEA SCALLOPS** colossal size, with golden beet pesto and herb oil | 48
- **PRIME KING CRAB LEG** 1 lb. of the largest legs available, steamed and scored with lemon garlic butter | 89
- **SOUTH AFRICAN LOBSTER TAIL** The Rolls-Royce of Lobster, renowned worldwide for its sweetness | Market

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**Hot Appetizers**

- **JUMBO LUMP CRAB CAKE** with dilled tartar sauce | 22
- **SALT & PEPPER CALAMARI** stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce | 21
- **PRIME MEATBALLS** prime chuck, brisket, short rib Three | 9 Five | 14
- **PARMESAN YEAST ROLLS** made to order, finished with Maldon sea salt | 5

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**Second Course**

- **LOBSTER BISQUE** lobster morsels, horseradish goat cheese Cup | 12 Bowl | 15
- **SONOMA GREENS SALAD** spicy pecans, goat cheese, apples, kalamata olives, honey vinaigrette | 12
- **WEDGE SALAD** iceberg, blue cheese, warm bacon, cherry tomatoes | 14
- **CAESAR SALAD** white anchovies, shaved pecorino, fresh lemon | 12

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**Prime Steaks**

Our steaks are hand selected from true artisans with over 100 years of experience. All steaks are seasoned and broiled at 1200 degrees.

- **PRIME NEW YORK STRIP** 16 oz. prime center-cut strip | 62
- **FILET** 7 oz., single farm, barrel-cut | 46
- **PRIME RIBEYE** 18 oz. center-cut boneless | 70

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**Plant-Based**

- **VEGETARIAN MEATBALLS** with smoked tomato sauce Three | 14
- **VEGAN BOLOGNESE** Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

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**Shared Accompaniments**

- **LOBSTER MASHED POTATOES** | 34
- **VEGAN BOLOGNESE** | 12
- **LYONNAISE POTATOES** | 14
- **STEAMED SPINACH** | 9
- **PAN-SEARED BROCCOLI** | 10
- **PARMESAN MASHED POTATOES** | 10
- **STEAK MUSHROOMS** | 11
- **CRAB FRIED RICE** | 19
- **CREAMED SPINACH** | 11
- **ASPARAGUS** | 12

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All of Truluck’s menu items are trans-fat free.
Take It Easy

VOILA! A sensory tour de force of dry ice smoke, Vodka, cava, Chambord, pineapple juice, raspberries | 16

PRETTY IN PINK Vodka, lemon juice, muddled strawberries, mint | 14.5

LIVELY UP Hendrick’s, raspberry syrup, lime juice, ginger beer, with cucumber slices | 14.5

EMERALD CITY Blueberry Vodka, yellow Chartreuse, lemon juice | 14.5

We Dare You

HOUSE OLD FASHIONED Bourbon, spiced orange syrup, angostura & orange bitters | 14.5

NUEVO OLD FASHIONED Añejo Mezcal, Meletti Amaro, Ancho Reyes, West India Orange bitters | 14

SMOKE & MIRRORS Mezcal Añejo, Tequila, lemon juice, Chambord, cilantro leaves, cucumber | 18.5

UPPER MANHATTAN Butter-Washed Rye, Chinato Vermouth, maple syrup, black walnut bitters | 18.5

KOLA FASHIONED Rye, Kola syrup, West India orange bitters | 16.5

Pride & Joy

PASSION RITA Tequila, Passionfruit syrup, Grand Marnier, West India orange bitters | 14.5

LOST PLANET Flor de Cana 12 year Rum, Aperol, Montenegro | 14.5

WHITE NEGRONI Bombay Sapphire, Ramazzotti Rosato, Suze | 14.5

FIRE SIDE CHAT Bourbon, Averna, Ancho Reyes, bitters, cinnamon syrup | 14

ESPRESSO MARTINI Vodka, Averna, demerara gum syrup, cold brew coffee | 14.5

Bourbon & Whiskey

ANGEL’S ENvy | 18
BUFFALO TRACE | 13
BASIL HAYDEN’S | 16
EAGLE RARE, 10 YEAR | 22
ELMER T. LEE, SINGLE BARREL | 38
JACK DANIELS, SINGLE BARREL | 18
JEFFERSON, RESERVE, VERY SMALL BATCH BOURBON | 18
KNOB CREEK | 14
LARCENY, SMALL BATCH | 14
OLD FORRESTER 1920 PROHIBITION STYLE | 18
WHISTLE PIG, 10 YEAR RYE | 18
WILDERNESS TRAIL, SINGLE BARREL RYE | 16

Tequila & Mezcal

AVION 44 | 30
AZUNIA BLACK | 22
CASAMIGOS, AÑEJO | 16
CLASE AZUL, REPOSADO | 30
CUERVO, RESERVA DE LA FAMILIA, EXTRA AÑEJO | 38
DON JULIO, 1942 | 34
GRAN CENTENARIO, LEYENDA, EXTRA AÑEJO | 27
HERRADURA, AÑEJO | 16
ILEGAL, AÑEJO, MEZCAL | 28

Single Malt Scotch

BRUICHLADDICH, THE CLASSIC LADDIE, ISLAY | 15
BRUICHLADDICH, PORT CHARLOTTE, ISLAY | 15
CRAGGANMORE, 12 YEAR, SPEYSIDE | 18
GLENFIDDICH, 12 YEAR, SPEYSIDE | 14
GLENFIDDICH, 15 SOLERA, SPEYSIDE | 20
GLENLIVET, 12 YEAR, SPEYSIDE | 14
GLENMORANGIE, 10 YEAR, SPEYSIDE | 15
GLENROTHES, 12 YEAR | 14
HIGHLAND PARK, 12 YEAR, ORKNEY ISLAND | 16
HIGHLAND PARK, 25 YEAR, ORKNEY ISLAND | 98
LAGAVULIN, 16 YEAR, ISLAY | 28
LAPHROIG, 10 YEAR, ISLAY | 15
MACALLAN, 12 YEAR, HIGHLAND | 18
MACALLAN, 18 YEAR, HIGHLAND | 48
MACALLAN, RARE CASK, HIGHLAND | 44
OBAN, 14 YEAR, WEST HIGHLAND | 18
TALISKER, 10 YEAR, ISLE OF SKYE | 18

Cognac & Brandy

COURVOISIER, V.S.O.P., COGNAC | 16
GRAN MARNIER 100 YR | 25
GRAN MARNIER ‘1880’ | 30
HENNESSY, V.S.O.P., COGNAC | 18
HENNESSY, X.O., COGNAC | 40
REMY MARTIN V.S.O.P., COGNAC | 28
REMY MARTIN, X.O., COGNAC | 34
PIERRE FERRAND, AMBRE, COGNAC | 14
NONINO, FRANCOLINO, GRAPPA | 16
CERBOIS, ARMAGNAC | 15
REMY MARTIN, LOUIS XIII, COGNAC .5 oz. | 80
REMY MARTIN, LOUIS XIII, COGNAC 1 oz. | 160
REMY MARTIN, LOUIS XIII, COGNAC 1.5 oz. | 240