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 | 24
JUMBO SHRIMP COCKTAIL 5 shrimp, atomic cocktail sauce | 22
HAWAIIAN TUNA CRUDO* with grape and cherry tomato medley | 14

Hot Appetizers

JUMBO LUMP CRAB CAKE with dilled tartar sauce | 22
SALT & PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce | 19
PRIME MEATBALLS prime chuck, brisket, short rib Three | 9 Five | 14
PARMESAN YEAST ROLLS made to order, finished with Maldon sea salt | 5

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

Seafood Classics

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

NORWEGIAN SALMON with asparagus | 36
MISO-GLAZED SEABASS crab fried rice, chilled cucumber slaw | 50
FLORIDA BLACK GROPER pan-seared mild fish 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, blistered heirloom cherry tomatoes, garlic and herbs | 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

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 | 65

Plant-Based

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

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

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

Truluck’s makes dining indoors safer with AIRPHX air and surface sanitation technology.

*For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately.

*Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

We are not responsible for a guest’s allergic reaction to our food and ingredients, so please take proper precautions. Thank you.
**Take It Easy**

VOILA! A sensory tour de force of dry ice smoke, Vodka, cava, Chambord, pineapple juice, raspberries | 14.5

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**

DO RE MI  Malt whiskey, miso, fresh lemon and demerara syrup | 14.5

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

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

WHITE NEGRONI  Bombay Sapphire, Ramazzotti Rosato Suze | 14.5

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

**Tequila & Mezcal**

CASAMIGOS, BLANCO | 16

CLASE AZUL, REPOSADO | 30

DON JULIO, AÑEJO | 16

DON JULIO, 1942 | 34

HERRADURA, AÑEJO | 16

DEL Maguey, VIDA MEZCAL | 13

ILEGAL, AÑEJO, MEZCAL | 28

**Bourbon & Whiskey**

BAKERS | 16

BASIL HAYDEN’S | 16

BUFFALO TRACE | 13

FOUR ROSES, SMALL BATCH | 14

KNOB CREEK | 18

LARCEY, SMALL BATCH | 16

MICHTERS, SMALL BATCH | 15

OLD FORRESTER, 1920, PROHIBITION STYLE | 16

WIDOW JANE, 10 YEAR | 16

**Single Malt Scotch**

BALVENIE, 14 YEAR, CARIBBEAN CASK | 18

BALVENIE, 15 YEAR, SHERRY CASK, SPEYSIDE | 24

BALVENIE, 21 YEAR, PORT WOOD, SPEYSIDE | 34

BRUICHGLADDICH, BLACK ART 1992, ISLAY | 78

DALMORE, 12 YEAR, ISLAY | 14

GLENFIDDICH, 12 YEAR, SPEYSIDE | 14

GLENFIDDICH, 14 YEAR, BOURBON BARREL, SPEYSIDE | 16

GLENFIDDICH, 18 YEAR, SPEYSIDE | 22

GLENFIDDICH, 21 YEAR, RESERVE RUM CASK, SPEYSIDE | 38

GLENFIDDICH, 23 YEAR, GRAND CRU | 55

GLENFIDDICH, IPA CASK, SPEYSIDE | 20

GLENLIVET, 12 YEAR, SPEYSIDE | 14

GLENMORANGIE, 10 YEAR, SPEYSIDE | 15

GLENMORANGIE, LASANTA, SPEYSIDE | 16

GLENMORANGIE, QUINTA RUBAN, SPEYSIDE | 16

HIGHLAND PARK, 15 YEAR, FLORIDA EDITION SINGLE CASK, ORKNEY | 45

JOHNNY WALKER, BLUE | 50

LAGAVULIN, 16 YEAR, ISLAY | 28

MACALLAN, 12 YEAR, HIGHLAND | 18

MACALLAN, 18 YEAR, HIGHLAND | 48

MACALLAN ESTATE, CLASSIC CUT, 2019 HIGHLAND | 25

MACALLAN ESTATE, HIGHLAND | 45

MACALLAN, RARE CASK, HIGHLAND | 44

OBAN, 14 YEAR, HIGHLAND | 18

TALISKER, 10 YEAR, ISLE OF SKYE | 18

**Cognac & Brandy**

COURVOISIER, V.S.O.P., COGNAC | 16

HENNESY, V.S.O.P., COGNAC | 18

HENNESY, XO, COGNAC | 40

REMY MARTIN, X.O., COGNAC | 34

LARRESINGLE, V.S.O., ARMAGNAC | 14

BANFI, BRUNELLO, GRAPPA | 20

PIERRE FERRAND, FORMULA 1840, COGNAC | 13