

Cocktails

VOILA!

A sensory tour de force of dry ice smoke, vodka, cava, Chambord, pineapple juice, raspberries

PRETTY IN PINK

vodka, muddled strawberries, almond syrup, mint, fresh lemon

LIVELY UP

gin, raspberry syrup, lime juice, ginger beer, with cucumber slices

KEY LIME MARTINI

Malfy con limone, olive oil simple syrup, lemon juice

HOUSE OLD FASHIONED

bourbon, spiced orange syrup, angostura & orange bitters

SHADOW DANCER

cognac, pear brandy, fresh lemon, honey syrup, cabernet sauvignon

SMOKE & MIRRORS

mezcal añejo, fresh lemons, Chambord, cilantro leaves, cucumber

UPPER MANHATTAN

butter-washed rye, chinato vermouth, maple syrup, black walnut bitters

SUNKEN TREASURE

bourbon, Licor 43, fresh lemon, ginger syrup, ruby port

SPICY BLACKBERRY MARGARITA

plata tequila, orange liqueur, blackberry purée, habañero lime syrup, lime juice

GINGER BLOSSOM

12 year rum, Orange Blossom vodka, ginger, almond syrup, fresh lime

LA ULTIMA PALABRA

mezcal añejo, maraschino liqueur, lime juice, green Chartreuse

AVIATOR

gin, Maraschino liqueur, lemon juice, crème de violette

STAY CLASSY

gin, elderflower liqueur, white vermouth, orange bitters



As responsible restaurateurs we believe we must be the champions in sustainable seafood. Truluck's works hard to bring our customers the best tasting sustainable ingredients that make sense for the plate, the palate and the planet.

HAPPY HOUR & LIVE ENTERTAINMENT IN THE STONE CRAB LOUNGE

4pm - 6pm - Monday - Friday

LOUNGE HOURS

Monday- Thursday 5pm - 9pm

Friday & Saturday 5pm - 10pm

Sunday 4pm - 9pm

DINING ROOM HOURS

5pm-9pm - Monday - Thursday

5pm-10pm - Friday & Saturday

4pm-9pm - Sunday

Thank you for choosing Truluck's!

- Seth Hinde, General Manager

(847) 233-9404

9860 Berwyn Ave. Rosemont, IL 60018

trulucks.com

To support our Front-Line Service Staff there is a 20% minimum gratuity added to parties of 6 or more people.

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.

FRESH FLORIDA STONE CRAB CLAWS

Served fresh and never frozen, these sweet and meaty claws are pulled from the traps and arrive at your table chilled, pre-cracked, and with our house specialty mustard sauce. All in less than 24 hours.

Appetizers

- YELLOWFIN TUNA CRUDO*** wasabi, avocado, roasted carrot ginger sauce
CRAB LOUIE COCKTAIL jumbo lump crab, remoulade
JUMBO LUMP CRAB CAKE dilled tartar sauce
CRAB & SHRIMP NAPOLEON blue crab, shrimp, mango, smoked tomato vinaigrette
JUMBO SHRIMP COCKTAIL atomic cocktail sauce
SALT & PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce
CHEF'S DAILY OYSTER SELECTION* horseradish, cocktail sauce, champagne mignonette
HIRAMASA PONZU* thinly sliced raw Dutch yellowtail, white soy, citrus, jalapeño
SALMON CRUDO* cucumber dressing, curried crème fraîche
PRIME MEATBALLS house steak sauce
PARMESAN YEAST ROLLS made to order, Maldon sea salt

Second Course

- LOBSTER BISQUE** lobster morsels, horseradish goat cheese
CAESAR SALAD* white anchovies, shaved pecorino, fresh lemon
WEDGE SALAD iceberg, blue cheese, warm bacon, cherry tomatoes
SONOMA GREENS SALAD spicy pecans, goat cheese, apples, kalamata olives, honey vinaigrette
TOMATO SALAD buttermilk ranch, shaved red onion, dill, warm bacon

Seafood Classics

- JALAPEÑO SALMON BÉARNAISE*** blue crab, shrimp, béarnaise
MISO-GLAZED SEABASS crab fried rice, chilled cucumber slaw
SESAME SEARED TUNA* parmesan mashed potatoes, tamari reduction
LOCAL WALLEYE PIKE Frangelico bacon butter sauce, rice pilaf
LOCAL WHITEFISH AMANDINE almond-crust, lemon caper butter, parmesan mashed potatoes
MEDITERRANEAN BRANZINO roasted whole fish, olives, capers and lemon, oregano vinaigrette
NEW ENGLAND SEA SCALLOPS colossal size, parmesan mashed potatoes, piccata sauce
SOUTH AFRICAN COLD-WATER LOBSTER TAIL the Rolls Royce of lobster

Prime Seafood, Simply Prepared

Available pan-seared or broiled with extra virgin olive oil, fresh lemon, sea salt and broccolini.

- WHITEFISH** freshwater fish, high fat content with sweet, mild flavor
LOCAL WALLEYE PIKE freshwater fish, high fat content with sweet, mild flavor
CHILEAN SEABASS MSC certified, all natural, mild flavors with a clean finish
NORWEGIAN SALMON* all natural, well marbled with clean flavors
SUSHI GRADE TUNA* AAA sushi grade, bright red with a steak like texture

Steaks

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

- NEW YORK STRIP*** wet aged 60 days, center-cut
FILET* barrel-cut 7oz. or 10 oz.
RIBEYE* center-cut boneless
STEAK FRITES* flat iron, truffle fries, tartar béarnaise

Add Surf to your Turf

- CRAB IMPERIAL** **CHILEAN KING CRAB OSCAR**
PETIT SOUTH AFRICAN LOBSTER TAIL **MAINE LOBSTER OSCAR**

Plant-Based

- MEATBALLS** smoked tomato sauce Three
BOLOGNESE Field Roast sausage, Impossible meatballs, tomato, cashew ricotta, basil, pappardelle
ROASTED CAULIFLOWER STEAK mashed cauliflower, asparagus, yellow tomato "béarnaise"

Shared Accompaniments

- CRAB FRIED RICE** Individual or Shared
ASPARAGUS **PLANT-BASED BOLOGNESE**
MUSHROOMS **PARMESAN MASHED POTATOES**
GARLIC MASHED CAULIFLOWER **LYONNAISE POTATOES**
LOBSTER MASHED POTATOES **STEAMED SPINACH**
PAN-SEARED BROCCOLI **CREAMED SPINACH**
COLESLAW **TRUFFLE FRIES**