

# Truluck's Seafood

10225 Research Blvd Ste 4000 78759-5704 · +15127948300 · Updated: Jan 14, 2026

[View online menu](#)



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## VALENTINE'S 2024 <sup>1</sup>

Our full menu will also be available.

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## COCKTAIL: FEBRUARY 1ST-29TH <sup>1</sup>

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### TRU Love Cocktail \$17.00

Vodka, Almond syrup, Aperol, Strawberries, mint and a dash of bitters make this cocktail perfect for the Valentine's season. Lightly sweet and balanced you will adore this cocktail if you have or are looking for TRU Love!

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## MAIN FEATURES: FEBRUARY 10TH-15TH <sup>2</sup>

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### Filet Mignon & Cold-Water Lobster Tail \$99.00

garlic butter brushed, parmesan mashed potatoes, asparagus, béarnaise sauce

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### Prime Ribeye & Prime King Crab \$130.00

split, 1/2 lb. served hot, garlic butter, lemon, parmesan mashed potatoes, asparagus, béarnaise sauce

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## ELEVATIONS, FAMILY STYLE SIDES <sup>3</sup>

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### Roasted Brussels Sprouts \$16.00

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### Truffle Boursin Mashed Potatoes \$16.00

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### King Crab Mac & Cheese \$26.00

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## FEATURED DESSERT: FEBRUARY 1ST-29TH <sup>1</sup>

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### Chocolate Cherry Cheesecake AVAILABLE OPTIONS

callebaut belgium chocolate mousse, chocolate cookie crust, chocolate sauce, luxardo cherries, chocolate shavings

slice: \$14.00

whole cake: \$70.00

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## FRESH FLORIDA STONE CRAB CLAWS <sup>1</sup>

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### Fresh Florida Stone Crab Claws

Served fresh and never frozen, these sweet, 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

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## APPETIZERS <sup>11</sup>

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**Black River Caviar\***

served with warm blinis and traditional accoutrements

**Yellowfin Tuna Crudo\***

ponzu, avocado, dynamite sauce

**\$18.00****Jumbo Lump Crab Cake**

dilled tartar sauce

**\$24.00****Crab & Shrimp Napoleon**

blue crab, shrimp, mango, smoked tomato vinaigrette

**\$28.00****Jumbo Shrimp Cocktail**

atomic cocktail sauce

**\$24.00****Salt & Pepper Calamari**

stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce

**\$21.00****Chef's Daily Oyster Selection\***

horseradish, cocktail sauce, champagne mignonette

**Hiramasa Ponzu\***

thinly sliced raw Dutch yellowtail, tamari, citrus, jalapeño

**\$19.00****Salmon Crudo\***

cucumber dressing, curried crème fraîche

**\$16.00****Prime Meatballs**

house steak sauce

**AVAILABLE OPTIONS**

Three: \$10.00

Five: \$15.00

**Parker House Style Rolls**

butter brushed, and parmesan finished

**\$6.00****SECOND COURSE** 5**Lobster Bisque**

finished with sherry and lobster morsels

**\$19.00****Caesar Salad\***

white anchovies, shaved pecorino, fresh lemon

**\$14.00****Wedge Salad**

iceberg, blue cheese, warm bacon, cherry tomatoes, chives

**\$16.00****Sonoma Greens Salad**

spicy pecans, goat cheese, apples, dried cranberries, honey vinaigrette

**\$12.00****Tomato Salad**

shaved red onion, dill, warm bacon, buttermilk ranch "naughty"

**\$16.00****SEAFOOD CLASSICS** 7

**Miso-Glazed Seabass**

crab fried rice, chilled cucumber slaw

**AVAILABLE OPTIONS**

Full: \$49.00

Petit: \$34.00

**Sesame Seared Tuna\***

parmesan mashed potatoes, tamari reduction

**AVAILABLE OPTIONS**

Full: \$42.00

Petit: \$29.00

**Jalapeño Salmon Béarnaise\***

blue crab, shrimp, béarnaise

**AVAILABLE OPTIONS**

Full: \$49.00

Petit: \$34.00

**Trout Amandine**

almond-crusteD, lemon caper butter, parmesan mashed potatoes

**AVAILABLE OPTIONS**

Full: \$27.00

Petit: \$19.00

**Redfish Pontchartrain**

shrimp, crawfish, piquant creole sauce, rice pilaf

**AVAILABLE OPTIONS**

Full: \$39.00

Petit: \$27.00

**Mediterranean Branzino**

whole roasted, heirloom tomatoes, olives, capers, chives &amp; lemon-extra virgin olive oil

**AVAILABLE OPTIONS**

Full: \$55.00

Petit: \$39.00

**New England Sea Scallops**

truffle mushroom risotto, lemon vinaigrette

**AVAILABLE OPTIONS**

Full: \$54.00

Petit: \$38.00

**CRAB & LOBSTER** 6**Fresh Florida Stone Crab Claw Platter**

chilled, pre-cracked, house specialty mustard sauce

**AVAILABLE OPTIONS**

Medium: \$64.00

Large: \$80.00

**Prime King Crab**

split, 1/2 lb., hot or chilled

**\$65.00****Cold-Water Lobster Tail**

butter finished &amp; carved tableside

**Maine Lobster Thermidor**

sautéed buttery mushrooms, fresh herbs, lobster-parmesan mornay

**\$65.00****Blue Crab Stuffed Lobster Tails**

parmesan mashed potatoes, asparagus, lobster-sherry jus

**\$55.00****Petit Lobster Tails Scampi**

artisan black &amp; white linguini, vine ripened tomato, lemon-basil garlic sauce

**\$50.00****PRIME SEAFOOD** 6**Available pan-seared or broiled with extra virgin olive oil, fresh lemon, sea salt and broccoli**

<b>Chilean Seabass</b>	<b>\$44.00</b>
MSC certified, all natural, mild flavors with a clean finish	
<b>Norwegian Salmon*</b>	<b>\$34.00</b>
all natural, well marbled with clean flavors	
<b>Sushi Grade Tuna*</b>	<b>\$39.00</b>
AAA sushi grade, bright red with a steak like texture	
<b>Idaho Rainbow Trout</b>	<b>\$22.00</b>
Idaho raised, tender, flaky and mild	
<b>Texas Redfish</b>	<b>\$34.00</b>
smooth textured, sweet and firm meat	

## PRIME STEAKS <sup>6</sup>

**USDA Prime Hand-Cut, aged a minimum of 30 days. All steaks are seasoned and broiled at 1200 degrees**

<b>Filet*</b>	<b>AVAILABLE OPTIONS</b>
barrel-cut	8 oz.: \$49.00 12 oz.: \$65.00
<b>Filet Mignon Flight*</b>	<b>\$68.00</b>
three petit broiled filets, distinctly designed & seasonally crafted	
<b>Ribeye*</b>	<b>\$68.00</b>
center-cut boneless	
<b>New York Strip*</b>	<b>\$64.00</b>
center-cut	
<b>Steak Frites*</b>	<b>\$38.00</b>
Chef's cut, truffle fries, tartar béarnaise	

## ADD SURF TO YOUR TURF <sup>6</sup>

<b>Lobster Thermidor</b>	<b>\$38.00</b>
<b>Dynamite Topping</b>	<b>\$12.00</b>
<b>Petit South African Lobster Tail</b>	<b>\$44.00</b>
<b>Pontchartrain Topping</b>	<b>\$12.00</b>
<b>Chilean King Crab Oscar</b>	<b>\$25.00</b>
<b>Maine Lobster Oscar</b>	<b>\$25.00</b>

## PLANT-BASED <sup>2</sup>

<b>Meatballs</b>	<b>\$15.00</b>
smoked tomato sauce	
<b>Bolognese</b>	<b>\$32.00</b>
Field Roast sausage, Impossible meatballs, tomato, cashew ricotta, basil, pappardelle	

## SHARED ACCOMPANIMENTS 12

<b>Asparagus</b>	<b>\$12.00</b>
<b>Lobster Mashed Potatoes</b>	<b>\$39.00</b>
<b>Crab Fried Rice</b>	<b>AVAILABLE OPTIONS</b>
	Individual: \$12.00
	Shared: \$20.00
<b>Pan-Seared Broccoli</b>	<b>\$12.00</b>
<b>Lyonnais Potatoes</b>	<b>\$14.00</b>
<b>Truffle Fries</b>	<b>\$16.00</b>
<b>Creamed Spinach</b>	<b>\$12.00</b>
<b>Truffle Mushroom Risotto</b>	<b>\$19.00</b>
<b>Parmesan Mashed Potatoes</b>	<b>\$10.00</b>
<b>Plant-Based Bolognese</b>	<b>\$12.00</b>
<b>Steamed Spinach</b>	<b>\$9.00</b>
<b>Mushrooms</b>	<b>\$12.00</b>

## COCKTAILS 11

<b>Voila!</b>	<b>\$17.00</b>
A sensory tour de force of dry ice smoke, vodka, cava, frambois, pineapple, raspberries	
<b>Lively Up</b>	<b>\$16.50</b>
Ford's, raspberry syrup, lime juice, ginger beer, cucumber slices	
<b>Rum Fashioned</b>	<b>\$17.50</b>
rum, lime, mandarin orange, bitters	
<b>Smoke in the Garden</b>	<b>\$17.50</b>
mezcal, botanical liqueur, hibiscus, fresh lime	
<b>House Old Fashioned</b>	<b>\$16.50</b>
bourbon, spiced orange syrup, angostura, orange bitters	
<b>Upper Manhattan</b>	<b>\$18.50</b>
butter-washed rye, chinato vermouth, maple syrup, black walnut bitters	

<b>Bonfire Glow</b>	<b>\$17.50</b>
bourbon, Averna, cinnamon-apple, angostura, black walnut bitters	
<b>Backward Glance</b>	<b>\$16.50</b>
scotch, sherry, spiced pear liqueur, berry tea	
<b>Spicy Blackberry Margarita</b>	<b>\$16.50</b>
plata tequila, orange liqueur, blackberry purée, habañero lime syrup, lime juice	
<b>Stonefruit Rita</b>	<b>\$16.50</b>
blanco tequila, peach, apricot, fresh lime, Hibiscus tea	
<b>Espresso Martini</b>	<b>\$16.50</b>
vodka, Averna, demerara gum syrup, espresso	

## ZERO PROOF <sup>4</sup>

<b>Berry Patch</b>	<b>\$9.00</b>
strawberry, fresh lime, almond syrup, sparkling coconut	
<b>Bright Eyed &amp; Bushy Tailed</b>	<b>\$9.00</b>
raspberry, fresh lime, fever tree ginger beer	
<b>Spicy Blackberry Cooler</b>	<b>\$9.00</b>
Blackberries, lime juice, habanero lime	
<b>Ginger Limeade</b>	<b>\$9.00</b>
fresh lime, fever tree ginger beer	

## WINE <sup>1</sup>

### Information

Consumer Information: Wines may contain sulfites. Have a thirst for adventure? Ask about our Rare Gems collection

## CHAMPAGNE & SPARKLING <sup>19</sup>

<b>Ayala, Brut Nature, Champagne, NV</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$35.50
	Bottle: \$172.00
<b>Bisot, Jeio, Prosecco, Italy, NV</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$58.00
<b>Bollinger, Rosé, Champagne, NV</b>	<b>\$280.00</b>
<b>Bollinger, Special Cuvée, Brut, Champagne, NV</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$28.00
	Bottle: \$138.00

**Collet, Brut, Rosé, Champagne, France, NV**

**AVAILABLE OPTIONS**

Glass: \$22.00

Bottle: \$108.00

**Gosset, Grande Reserve, Brut Champagne, NV**

**\$136.00**

**Gourtorbe-Bouillot, Reflects de Riviere, Brut, Champagne, NV**

**\$142.00**

**Gramona, Imperial, Gran Reserva, Corpinnat, Spain, 2017**

**\$78.00**

**Iron Horse, Wedding Cuvée, Sonoma, 2019**

**\$108.00**

**Juve & Camps, Reserva de la Familia, Gran Reserva, Brut Nature, Cava, Spain, 2017**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$52.00

**Llopart, Leopardi, Gran Reserva, Corpinnat, Spain, 2015**

**\$98.00**

**Louis Roederer, Cristal, Champagne, 2015**

**\$720.00**

**Mandois, Blanc de Noirs, Champagne, 2015**

**AVAILABLE OPTIONS**

Glass: \$25.00

Bottle: \$118.00

**Marc Hebrart, Selection, Brut, 1er Cru, Champagne, NV**

**\$148.00**

**Nominé-Renard, Blanc de Blancs, Champagne, NV**

**\$122.00**

**Pol Roger, Sir Winston Churchill, Brut, Champagne, 2013**

**\$668.00**

**Rene Geoffroy, Extra Brut, 1er Cru, Champagne, France, 2010**

**\$390.00**

**Theinot, Brut, Rosé, Champagne, France, NV**

**\$158.00**

**Trudon, Monochrome, Pinot Meunier, Champagne, NV**

**\$168.00**

## **PINOT GRIGIO & CRISP & DRY WHITES** <sup>12</sup>

**Abadia de San Campio, Albariño, Rias Baixas, Spain, 2022**

**AVAILABLE OPTIONS**

Glass: \$13.50

Bottle: \$52.00

**Feudo Montoni, Della Timpia, Grillo, Sicily, Italy, 2021**

**\$56.00**

**Granbazán, Etiqueta Ambar, Albariño, Spain, 2022**

**\$74.00**

**King Estate, Domaine, Pinot Gris, Oregon, 2021**

**\$82.00**

**Lagaria, Pinot Grigio, Italy, 2022**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

**Loimer, Lois, Grüner Veltliner, Austria, 2021**

**\$62.00**

<b>Nals Margried, Pinot Bianco, Alto Adige, 2020</b>	<b>\$98.00</b>
<b>Pazo Barrantes, Albariño, Rias Baixas, Spain, 2020</b>	<b>\$124.00</b>
<b>Terlan, Pinot Grigio, Alto Adige, Italy, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.50
	Bottle: \$58.00
<b>Terra Gauda, O'Rosal, Albariño, Rias Biexas, Spain, 2022</b>	<b>\$58.00</b>
<b>Trimbach, Reserve, Pinot Gris, Alsace, France, 2017</b>	<b>\$76.00</b>
<b>Van Duzer, Pinot Gris, Oregon, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.50
	Bottle: \$52.00

## SAUVIGNON BLANC <sup>11</sup>

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<b>Château Carbonnieux, France, 2019</b>	<b>\$142.00</b>
<b>Clos Pegase, Napa, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.50
	Bottle: \$58.00
<b>Comte La Fond, Grand Cuvée, Sancerre, France, 2022</b>	<b>\$148.00</b>
<b>Correlation, Stagecoach Vineyard, Napa, 2021</b>	<b>\$114.00</b>
<b>Domaine Chatelain, Sancerre, France, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$20.00
	Bottle: \$78.00
<b>Forefathers, Wax Eye Vineyard, New Zealand, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.50
	Bottle: \$52.00
<b>Ink Grade, Napa, 2019</b>	<b>\$148.00</b>
<b>La Poussie, Sancerre, France, 2022</b>	<b>\$108.00</b>
<b>Merry Edward's, Russian River Valley, 2022</b>	<b>\$118.00</b>
<b>Spy Valley, E Block, Marlborough, New Zealand, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$17.50
	Bottle: \$68.00
<b>St. Supery, Dollarhide, Napa, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$22.00
	Bottle: \$86.00

## ROSÉ <sup>5</sup>

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**AIX, Coteaux d'Aix en Provence, France, 2022**

**AVAILABLE OPTIONS**

Glass: \$13.50

Bottle: \$52.00

**Schloss Gobelsburg, Cistercian, Austria, 2021**

**\$68.00**

**Domaine de L'Ile, Provence, France, 2020**

**\$92.00**

**Château de l'Escarelle, La Pacha, Provence, France, 2021**

**AVAILABLE OPTIONS**

Glass: \$17.50

Bottle: \$68.00

**Domaine de Pallus, Messanges, Cabernet Franc, Loire, France, 2021**

**\$48.00**

**CHARDONNAY** 16

**Albert Bichot, Long-Depaquit, Chablis, France, 2022**

**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$68.00

**Atelier, Russian River, 2021**

**\$96.00**

**Carpe Diem, Anderson Valley, 2019**

**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$62.00

**Catena Zapata, White Bones, Mendoza, Argentina, 2020**

**\$262.00**

**Domaine Chanson, Les Chenevottes, 1er Cru, Chassagne-Montrachet, 2021**

**\$296.00**

**Domaine Chanson, 1er Cru, Clos des Mouches, Beaune, 2020**

**\$330.00**

**Far Mountain, Myrna, Napa, 2019**

**\$140.00**

**Far Niente, Napa, 2022**

**\$148.00**

**Fisher, Mountain Estate Vineyard, Sonoma, 2021**

**\$152.00**

**Domaine Laroche, Saint Martin, Chablis, 2022**

**AVAILABLE OPTIONS**

Glass: \$21.00

Bottle: \$84.00

**Domaine Leflaive, Macon-Verze, Les Chenes, France, 2018**

**\$178.00**

**Merryvale, Silhouette, Napa, 2019**

**AVAILABLE OPTIONS**

Glass: \$33.00

Bottle: \$128.00

**Patz & Hall, Sonoma Coast, 2019**

**AVAILABLE OPTIONS**

Glass: \$20.00

Bottle: \$78.00

Rombauer, Napa, 2022

AVAILABLE OPTIONS

Glass: \$27.50

Bottle: \$108.00

Talley, San Luis Obispo Coast, 2021

AVAILABLE OPTIONS

Glass: \$18.50

Bottle: \$72.00

The Hilt, Sta. Rita Hills, 2020

AVAILABLE OPTIONS

Glass: \$25.00

Bottle: \$98.00

**RIESLING & FULL-BODIED WHITES** 15

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**Bassermann-Jordan, Hohenmorgen, Riesling, Pfalz, Germany, 2017** **\$218.00**

**Domaine des Baumard, Savennieres, Chenin Blanc, Loire, France, 2018** **\$96.00**

**Benanti, Etna Bianco, Italy, 2020** **\$72.00**

**Bucci, Verdicchio, Italy, 2020**

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$56.00

**Cantina Mesa, Giunco, Vermentino, Italy, 2021** **\$54.00**

**Château de Nalys, Saintes Pierres, Châteauneuf-du-Pape Blanc, France, 2019**

AVAILABLE OPTIONS

Glass: \$36.50

Bottle: \$144.00

**Dr. Loosen, Blue Slate, Riesling, Mosel, Germany, 2021**

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$54.00

**E. Guigal, Ex-Voto Blanc, Ermitage, Northern Rhône, 2019** **\$532.00**

**Hugel, Dry Riesling, Alsace, France, 2021** **\$72.00**

**Lunae, Black Label, Vermentino, Italy, 2022** **\$84.00**

**S.A. Prum, Wehlener Sonnenuhr, Spätlese, Mosel, 2015** **\$98.00**

**Schlumberger, Saering, Grand Cru, Riesling, Alsace, 2019** **\$78.00**

**Stephane Ogier, La Combe, De Malleval, Condrieu, France, 2018** **\$168.00**

**Villota, Selvanevada Blanco, Rioja, Spain, 2021** **\$62.00**

**Zilliken, Saarberger Rausch, Spätlese, Mosel, Germany, 2020** **\$126.00**

**PINOT NOIR** 20

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**Albert Bichot, Santenay, 1er Cru, Clos Rousseau, France, 2018** **\$132.00**

<b>Alexana, Dundee Hills, Oregon, 2020</b>	<b>\$132.00</b>
<b>Angela Vineyards, Yamhill-Carlton, Oregon, 2018</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$22.50
	Bottle: \$88.00
<b>Beaux Freres, Belles Soeurs, Willamette Valley, Oregon, 2019</b>	<b>\$240.00</b>
<b>Bergstrom, Cumberland Reserve, Willamette Valley, Oregon, 2021</b>	<b>\$114.00</b>
<b>Davis Bynum, Russian River Valley, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.00
	Bottle: \$62.00
<b>Domaine Chanson, Les Vergelesses, 1er Cru, Pernand-Vergelesses, 2021</b>	<b>\$168.00</b>
<b>Domaine Chanson, 1er Cru, Savigny-Dominode, 2021</b>	<b>\$166.00</b>
<b>DuMol, Wester Reach, Russian River Valley, 2021</b>	<b>\$162.00</b>
<b>Elk Cove, La Boheme, Yamhill-Carlton, Oregon, 2021</b>	<b>\$138.00</b>
<b>Hartford, Russian River, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$25.00
	Bottle: \$98.00
<b>Innocent Bystander, Central Otago, New Zealand, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Bottle: \$54.00
<b>Kosta Browne, Gap's Crown, Sonoma Coast, 2020</b>	<b>\$280.00</b>
<b>Merry Edwards, Russian River, 2021</b>	<b>\$158.00</b>
<b>Paul Hobbs, Russian River, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$35.00
	Bottle: \$136.00
<b>Château de Pommard, Micault, Pommard, France, 2019</b>	<b>\$220.00</b>
<b>Ponzi, Laurelwood District, Willamette Valley, Oregon, 2021</b>	<b>\$108.00</b>
<b>RAEN, Royal St. Robert, Sonoma Coast, 2021</b>	<b>\$168.00</b>
<b>Solena, Grand Cuvée, Willamette Valley, Oregon, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$17.50
	Bottle: \$68.00
<b>Walt, Clos Pepe, St. Rita Hills, 2019</b>	<b>\$178.00</b>

## SOMMELIER SELECTIONS BY THE GLASS <sup>4</sup>

More to love, We will Coravin any glass of wine for you tableside

<b>Château Musar, Bekaa Valley, Lebanon, 2017</b>	<b>\$37.50</b>
<b>Marietta, Game Trail, Yorkville Highlands, 2018</b>	<b>\$31.00</b>
<b>Altagracia, Eisele Vineyard, Napa, 2019</b>	<b>\$85.00</b>

## **BORDEAUX** 8

<b>Chateau Connivence, La Belle, Grand Cru, Pomerol, 2015</b>	<b>\$210.00</b>
<b>Château de la Coste, Margaux, 2019</b>	<b>\$98.00</b>
<b>Château Boutisse, Saint-Émilion Grand Cru, 2018</b>	<b>\$98.00</b>
<b>Château de Sales, Pomerol, 2019</b>	<b>\$128.00</b>
<b>Château Duhart-Mouiln, Moulin de Duhart, Pauillac, 2019</b>	<b>\$160.00</b>
<b>Château Lynch-Bages, Pauillac, 2010</b>	<b>\$610.00</b>
<b>Les Cadrans de Lassegue, Grand Cru, Saint-Émilion, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$20.00
	Bottle: \$78.00
<b>Pagodes de Cos, Saint-Estephe, 2016</b>	<b>\$148.00</b>

## **SPAIN** 8

<b>Clos de Tafall, Priorat, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$20.00
	Bottle: \$78.00
<b>Contino, Reserva, Rioja, 2017</b>	<b>\$118.00</b>
<b>Descendientes de J. Palacios, Petalos, Bierzo, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.50
	Bottle: \$58.00
<b>Clos Figueres, Font de la Figuera, Priorat, 2019</b>	<b>\$112.00</b>
<b>R. Lopez de Heredia, Vina Bosconia, Reserva, 2021</b>	<b>\$98.00</b>
<b>San Vicente, Rioja, 2018</b>	<b>\$128.00</b>
<b>Vega Sicilia, Unico, Ribera del Duero, 2012</b>	<b>\$1,360.00</b>
<b>Vega Sicilia, Valbuena, Ribera del Duero, 2017</b>	<b>\$450.00</b>

## **MERLOT** 5

<b>Alexander Valley Vineyards, Alexander Valley, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$52.00

<b>Darioush, Napa, 2018</b>	<b>\$158.00</b>
<b>Januik, Columbia Valley, Washington, 2020</b>	<b>\$68.00</b>
<b>Meeker, Handprint, Sonoma County, 2018</b>	<b>\$98.00</b>
<b>Pride, Mountain Vineyard, Napa, 2020</b>	<b>\$148.00</b>

## ITALY <sup>16</sup>

<b>Argiano, Solengo, Super-Tuscan, Tuscany, 2018</b>	<b>\$172.00</b>
<b>Casisano, Brunello de Montalcino, Tuscany, 2016</b>	<b>\$142.00</b>
<b>Ceretto, Barbaresco, Piedmont, 2019</b>	<b>\$150.00</b>
<b>Col dei Venti, Tufoblu, Barbaresco, 2019</b>	<b>\$106.00</b>
<b>Dal Cero, Amarone della Valpolicella 2016</b>	<b>\$168.00</b>
<b>Dal Forno, Romano, Valpolicella, 2016</b>	<b>\$280.00</b>
<b>Daniele Conterno, Barbera d'Alba, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.50
	Bottle: \$64.00
<b>Donatella Colombini, Rosso do Montalcino, Tuscany, 2020</b>	<b>\$78.00</b>
<b>G.D. Vajra, Albe, Barolo, Piedmont, 2019</b>	<b>\$98.00</b>
<b>Gaja, DaGromis, Barolo, Piedmont, 2019</b>	<b>\$268.00</b>
<b>Gaja, Sperss, Barolo, Piedmont, 2018</b>	<b>\$900.00</b>
<b>Lucente, Super-Tuscan, Tuscany, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.00
	Bottle: \$64.00
<b>Marcarini, Brunate, Barolo, Piedmont, 2016</b>	<b>\$168.00</b>
<b>Ornellaia, Super-Tuscan, Toscana, 2015</b>	<b>\$460.00</b>
<b>Supremus, Super-Tuscan, Tuscany, 2018</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$18.50
	Bottle: \$78.00
<b>Terra Costantino, Etna Rosso, Sicily, 2020</b>	<b>\$78.00</b>

## MALBEC <sup>6</sup>

<b>Altocedro, Gran Reserva, Mendoza, Argentina, 2019</b>	<b>\$98.00</b>
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<b>Bramare, Mendoza, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$20.00
	Bottle: \$78.00
<b>Lamadrid, Gran Reserva, Mendoza, Argentina, 2018</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$20.00
	Bottle: \$78.00
<b>La Madrid, Matilde, Mendoza, Argentina, 2013</b>	<b>\$168.00</b>
<b>Luigi Bosca, De Sangre, Mendoza, Argentina, 2020</b>	<b>\$78.00</b>
<b>Zuccardi, Mountain Vineyard, Uco Valley, Argentina, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.50
	Bottle: \$54.00

## CABERNET SAUVIGNON & BLENDS 30

<b>Altagracia, Eisele Vineyard, Napa, 2019</b>	<b>\$322.00</b>
<b>Aperture, Red Blend, Sonoma, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$31.50
	Bottle: \$124.00
<b>Barnett-Vineyards, Spring Mountain, Napa, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$35.50
	Bottle: \$140.00
<b>B.R. Cohn, Sonoma, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$17.50
	Bottle: \$68.00
<b>Burgess, Napa Valley, 2016</b>	<b>\$146.00</b>
<b>Cade, Howell Mountain, Napa, 2019</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$42.50
	Bottle: \$168.00
<b>Cain Five, Spring Mountain, Napa, 2009</b>	<b>\$310.00</b>
<b>Cakebread, Napa, 2021</b>	<b>\$178.00</b>
<b>Clau de Nell, Cabernet Franc, Loire, France, 2020</b>	<b>\$128.00</b>
<b>Clos du Val, Napa, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$22.50
	Bottle: \$88.00
<b>Cliff Lede, Stags Leap District, Napa, 2019</b>	<b>\$162.00</b>
<b>Dunn Vineyards, Howell Mountain, Napa, 2019</b>	<b>\$420.00</b>

<b>Faust, Napa, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$35.50
	Bottle: \$132.00
<b>Flora Springs, Trilogy, Napa, 2019</b>	<b>\$148.00</b>
<b>Frog's Leap, Napa, 2020</b>	<b>\$154.00</b>
<b>Honig, Napa, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$30.00
	Bottle: \$116.00
<b>J. Lohr, Hilltop, Paso Robles, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.50
	Bottle: \$64.00
<b>Keenan, Napa Valley, 2018</b>	<b>\$158.00</b>
<b>Laurel Glen, Counterpoint, Sonoma, 2018</b>	<b>\$128.00</b>
<b>Liberty School, Paso Robles, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.50
	Bottle: \$44.00
<b>Marietta, Game Trail, Yorkville Highlands, 2019</b>	<b>\$126.00</b>
<b>Merryvale, Profile, Napa, 2018</b>	<b>\$390.00</b>
<b>Napanook, Napa, 2020</b>	<b>\$192.00</b>
<b>Nickel &amp; Nickel, Vaca Vista Vineyard, Oak Knoll, Napa, 2021</b>	<b>\$232.00</b>
<b>Roth, Alexander Valley, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Bottle: \$58.00
<b>Rowen, Sonoma, 2018</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$25.50
	Bottle: \$98.00
<b>Rudd, Crossroads, Oakville, 2019</b>	<b>\$184.00</b>
<b>Scattered Peaks, Napa, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$21.00
	Bottle: \$82.00
<b>Staglin, Salus, Napa, 2019</b>	<b>\$240.00</b>
<b>Swanson, Napa, 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$20.00
	Bottle: \$78.00

<b>Château Musar, Bekaa Valley, Lebanon, 2017</b>	<b>\$159.00</b>
<b>Domaine de Beurenard, Châteauneuf-du-Pape, France, 2020</b>	<b>\$158.00</b>
<b>E. Guigal, Hermitage, Rhone, France, 2018</b>	<b>\$198.00</b>
<b>E. Guigal, Château d'Ampuis, Cote Rôtie, Rhone, 2019</b>	<b>\$322.00</b>
<b>E. Guigal, Ex-Voto Rouge, Ermitage, Northern Rhone, 2019</b>	<b>\$930.00</b>
<b>La Ferme du Mont, Premier Cote, Cotes du Rhone, France, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$54.00

## ZINFANDEL 4

<b>Klinker Brick, Old Ghost, Lodi, 2020</b>	<b>\$88.00</b>
<b>Martinelli, Giuseppe &amp; Luisa, Russian River, 2021</b>	<b>\$130.00</b>
<b>Turley, Ueberroth Vineyard, Paso Robles, 2020</b>	<b>\$150.00</b>
<b>Wild Things, Old Vine, Mendocino County, 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.50
	Bottle: \$54.00

## GLUTEN SENSITIVE MENU 1

### Information

All of Truluck's menu items are trans-fat free

## COLD APPETIZERS 4

### Fresh Stone Crab Claws

Served fresh and never frozen, these sweet, 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

<b>Jumbo Shrimp Cocktail</b>	<b>\$24.00</b>
atomic cocktail sauce	

<b>Salmon Crudo*</b>	<b>\$16.00</b>
cucumber dressing, curried crème fraîche	

<b>Chef's Daily Oyster Selection*</b>	
horseradish, cocktail sauce, champagne mignonette	

## SIMPLY PREPARED 6

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

<b>Texas Redfish</b>	<b>\$34.00</b>
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<b>Chilean Seabass</b>	<b>\$44.00</b>
<b>Sushi Grade Tuna*</b>	<b>\$39.00</b>
<b>Idaho Rainbow Trout</b>	<b>\$22.00</b>
<b>Norwegian Salmon*</b>	<b>\$34.00</b>

## FRESH SEAFOOD 8

<b>Miso-Glazed Seabass</b>	<b>AVAILABLE OPTIONS</b>
crab fried rice, chilled cucumber slaw	Full: \$49.00
	Petit: \$34.00

<b>Redfish Pontchartrain</b>	<b>AVAILABLE OPTIONS</b>
shrimp, crawfish, piquant creole sauce, rice pilaf	Full: \$39.00
	Petit: \$27.00

<b>New England Sea Scallops</b>	<b>AVAILABLE OPTIONS</b>
truffle mushroom risotto, lemon vinaigrette	Full: \$54.00
	Petit: \$38.00

<b>Jalapeño Salmon Béarnaise*</b>	<b>AVAILABLE OPTIONS</b>
blue crab, shrimp, béarnaise	Full: \$49.00
	Petit: \$34.00

<b>Sesame Seared Tuna*</b>	<b>AVAILABLE OPTIONS</b>
parmesan mashed potatoes, tamari reduction	Full: \$42.00
	Petit: \$29.00

<b>Mediterranean Branzino</b>	<b>AVAILABLE OPTIONS</b>
whole roasted, heirloom tomatoes, olives, capers, chives & lemon-extra virgin olive oil	Full: \$55.00
	Petit: \$39.00

## Cold-Water Lobster Tail

butter finished & carved tableside

## Prime King Crab

## HAPPY HOUR 1

### 4:30pm-6pm Seven Days a Week

We are offering HALF OFF bottles of wine and HALF OFF liquor only in the bar area. Let's have some fun!

## NOTEWORTHY WINES (REDS AND WHITES) 5

<b>Poema, Sparkling</b>	<b>\$7.00</b>
<b>J. Lohr Riverstone, Chardonnay</b>	<b>\$7.00</b>
<b>Lagaria, Pinot Grigio</b>	<b>\$7.00</b>

**Alexander Valley, Merlot** **\$7.00**

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**Liberty School, Cabernet Sauvignon** **\$7.00**

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## CONSUMER INFORMATION <sup>1</sup>

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### Consumer Information

Wines may contain sulfites

## DESSERTS <sup>4</sup>

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### World Class Carrot Cake

cream cheese icing, spicy pecans and warm butterscotch

#### AVAILABLE OPTIONS

Full: \$15.00

Petit: \$10.50

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### Chocolate Malt Cake

malt icing, berries, warm chocolate sauce

#### AVAILABLE OPTIONS

Full: \$15.00

Petit: \$10.50

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### Key Lime Pie

tart custard, almond and graham crust, fresh whipped cream

#### AVAILABLE OPTIONS

Full: \$12.00

Petit: \$8.50

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### Vanilla Crème Brûlée

rich creamy custard infused with madagascar vanilla beans

**\$14.00**

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## PORT, SHERRY & MADEIRA <sup>7</sup>

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**Blandy's, Malmsey, 10 Year, Madeira** **\$14.00**

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**Blandy's, Verdelho, 1968, Madeira** **\$48.00**

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**Ferraira, LBV, 2015, Port** **\$12.00**

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**Graham's, 10 Year, Tawny, Port** **\$14.00**

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**Graham's, 20 Year, Tawny, Port** **\$16.00**

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**Lustau, East India, Sherry** **\$8.00**

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**Warre's, Warrior, Ruby, Port** **\$8.00**

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## COGNAC & BRANDY <sup>8</sup>

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**Courvoisier, V.S.O.P., Cognac** **\$14.00**

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**Courvoisier, X.O., Cognac** **\$28.00**

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**Hennessy, V.S.O.P. Privilege, Cognac** **\$18.00**

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**Hennessy, X.O., Cognac** **\$40.00**

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Remy Martin V.S.O.P., Cognac	\$28.00
Remy Martin, X.O., Cognac	\$42.00
Pierre Ferrand, Ambre, Cognac	\$14.00
Remy Martin, Louis XIII, Cognac	AVAILABLE OPTIONS
	0.5 oz.: \$145.00
	1 oz.: \$290.00
	1.5 oz.: \$435.00

## DESSERT WINE <sup>2</sup>

Inniskillin, Riesling, Icewine, Canada, 2019	\$26.00
Merryvale, Antigua, Muscat, Napa	\$20.00

## SINGLE MALT SCOTCH <sup>15</sup>

Balvine, 12 Year, Doublewood, Speyside	\$18.00
Glenfiddich, 12 Year, Speyside	\$14.00
Glenfiddich, 15 Year, Solera, Speyside	\$18.00
Glenlivet, 12 Year, Speyside	\$14.00
Glenlivet, 18 Year, Speyside	\$30.00
Glenmorangie, 10 Year, Speyside	\$15.00
Glenmorangie, The Quinta Ruban, Port Cask	\$16.00
Glenmorangie, The Lasanta, Sherry Cask	\$16.00
Lagavulin, 16 Year, Islay	\$28.00
Laphroaig, 10 Year, Islay	\$18.00
Macallan, 12 Year, Highland	\$24.00
Macallan, 18 Year, Highland	\$68.00
Macallan, Rare Cask	\$58.00
Oban, 14 Year, West Highland	\$24.00
Johnnie Walker, Blue Label	\$50.00

## BOURBON & WHISKEY <sup>19</sup>

Angel's Envy	\$20.00
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<b>Angel's Envy Rye</b>	<b>\$32.00</b>
<b>Baker's, Single Barrel</b>	<b>\$24.00</b>
<b>Blanton's, Single Barrel</b>	<b>\$32.00</b>
<b>Bookers, Small Batch</b>	<b>\$34.00</b>
<b>Eagle Rare</b>	<b>\$22.00</b>
<b>E.H. Taylor, Small Batch</b>	<b>\$28.00</b>
<b>E.H. Taylor, Single Barrel</b>	<b>\$38.00</b>
<b>E.H. Taylor, Barrel Proof</b>	<b>\$46.00</b>
<b>Garrison Brothers, Balmorhea</b>	<b>\$48.00</b>
<b>Garrison Brothers, Cowboy</b>	<b>\$54.00</b>
<b>Garrison Brothers, Guadalupe</b>	<b>\$38.00</b>
<b>Garrison Brothers, Single Barrel</b>	<b>\$24.00</b>
<b>Jefferson's Ocean</b>	<b>\$24.00</b>
<b>Jefferson's Reserve, PH Cab Cask</b>	<b>\$20.00</b>
<b>Old Forester, 1920, Prohibition Style</b>	<b>\$22.00</b>
<b>Still Austin, Straight Bourbon</b>	<b>\$18.00</b>
<b>Suntory, Hakushu, 12 Year</b>	<b>\$34.00</b>
<b>Suntory, Yamazaki, 12 Year</b>	<b>\$32.00</b>