

Truluck's Restaurant

777 Brickell Ave 33131-2809 · +13055790035 · Updated: Jan 14, 2026

[View online menu](#)



VALENTINE'S 2024 1

Our full menu will also be available.

COCKTAIL: FEBRUARY 1ST-29TH 1

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!

MAIN FEATURES: FEBRUARY 10TH-15TH 2

Filet Mignon & Cold-Water Lobster Tail

\$99.00

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

Prime Ribeye & Prime King Crab

\$130.00

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

ELEVATIONS, FAMILY STYLE SIDES 3

Roasted Brussels Sprouts

\$16.00

Truffle Boursin Mashed Potatoes

\$16.00

King Crab Mac & Cheese

\$26.00

FEATURED DESSERT: FEBRUARY 1ST-29TH 1

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

APPETIZERS 9

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

Chef's Daily Oyster Selection*

horseradish, cocktail sauce, champagne mignonette

Jumbo Shrimp Cocktail	\$24.00
atomic cocktail sauce	
Shrimp Campechana	\$21.00
tomato, avocado, cilantro, lime, corn tortilla chips	
Yellowfin Tuna Ponzu*	\$18.00
ponzu, avocado, dynamite sauce	
Jumbo Lump Crab Cake	\$24.00
dilled tartar sauce	
Salt & Pepper Calamari	\$21.00
blistered shishitos, red fresno peppers, thai basil, sweet chili glaze, dynamite aioli	
Prime Meatballs	\$14.00
house steak sauce	
Parker House Style Rolls	\$6.00
butter brushed, and parmesan finished	

SOUP & SALADS 5

Lobster Bisque	\$19.00
finished with sherry and lobster morsels	
Little Gem Caesar Salad*	\$14.00
white anchovies, shaved parmesan, caesar sytle dressing	
Wedge Salad	\$16.00
iceberg, blue cheese, warm bacon, cherry tomatoes, chives	
Sonoma Greens Salad	\$12.00
spicy pecans, goat cheese, apples, dried cranberries, honey vinaigrette	
Burrata & Tomato	\$18.00
basil, cold pressed olive oil	

ENTRÉE SALADS 5

Steak Salad	\$30.00
tenderloin, avocado ranch, sweet corn salad	
Shrimp Caesar Salad	\$28.00
crisp romaine, caesar dressing, fresh shaved pecorino	
Mediterranean Seafood Salad	\$32.00
crab, shrimp, calamari tomato, olives, cucumbers, feta cheese	
Blue Crab Louie	\$32.00
lump crab, remoulade, iceberg, heirloom cherry tomatoes, eggs, cucumber	

Salmon Sonoma*	\$26.00
spring mix, honey vinaigrette, goat cheese, spicy pecans, dried cranberries	

SANDWICHES 5

Served with French fries or sweet potato fries

Crab Cake	\$25.00
buttered potato bun, tartar sauce, lettuce, tomato	
Prime Burger*	\$19.00
french fries, American cheese, lettuce, tomato, red onion, TL burger sauce	
Lobster Roll	\$29.00
tender chunks of Maine lobster in a creamy dressing on a buttered roll	
Chicken Sandwich	\$17.00
crispy fried chicken, cucumber slaw, spicy mayo, brioche bun	

CHEF SELECTS 7

Sesame Seared Tuna*	AVAILABLE OPTIONS
parmesan mashed potatoes, tamari reduction	
	Full: \$42.00
	Petit: \$29.00
Sweet & Spicy Grouper	AVAILABLE OPTIONS
warm quinoa, jalapeño, tomato, sweet chili sauce	
	Full: \$46.00
	Petit: \$32.00
Jalapeño Salmon Béarnaise*	AVAILABLE OPTIONS
blue crab, shrimp, béarnaise	
	Full: \$49.00
	Petit: \$34.00
Miso-Glazed Seabass	AVAILABLE OPTIONS
crab fried rice, chilled cucumber slaw	
	Full: \$49.00
	Petit: \$34.00
Snapper Pontchartrain	AVAILABLE OPTIONS
shrimp, crawfish, piquant creole sauce, rice pilaf	
	Full: \$49.00
	Petit: \$34.00
New England Sea Scallops	AVAILABLE OPTIONS
truffle mushroom risotto, lemon vinaigrette	
	Full: \$54.00
	Petit: \$38.00
Chicken Stroganoff	\$24.00
natural airline breast, creamy mushroom sauce, parmesan mashed potatoes	

PRIME SEAFOOD 6

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

Sushi Grade Tuna*	\$39.00
Chilean Seabass	\$44.00
Florida Snapper	\$39.00
Norwegian Salmon*	\$34.00
Florida Black Grouper	\$44.00

PRIME STEAKS 5

USDA Prime Hand-Cut, aged a minimum of 30 days. All steaks are seasoned and broiled at 1200 degrees	
New York Strip*	\$64.00
center-cut	
Filet*	AVAILABLE OPTIONS
barrel-cut	8 oz.: \$49.00
	12 oz.: \$65.00
Ribeye*	\$68.00
center-cut boneless	
Chimichurri Steak*	\$42.00
truffle fries, tartar béarnaise	

ADD SURF TO YOUR TURF 4

Petit South African Lobster Tail	\$44.00
Pontchartrain Topping	\$12.00
Chilean King Crab Oscar	\$25.00
Maine Lobster Oscar	\$25.00

PLANT-BASED 2

Roasted Cauliflower Steak	\$24.00
asparagus, roasted red pepper romesco	
Mushroom Étouffée	\$22.00
holy trinity, baby carrots, peas, white rice	

SHARED ACCOMPANIMENTS 12

Asparagus	\$12.00
Lyonnais Potatoes	\$14.00

Crab Fried Rice	AVAILABLE OPTIONS	
	Individual: \$12.00	
	Shared: \$20.00	
Macaroni & Cheese	AVAILABLE OPTIONS	
	\$18.00	
	Add Loster: \$28.00	
Lobster Mashed Potatoes		\$39.00
Mushrooms		\$12.00
Creamed Spinach		\$12.00
Pan-Seared Broccoli		\$12.00
Parmesan Mashed Potatoes		\$10.00
Truffle Mushroom Risotto		\$19.00
Basil-Caulifower "Rice"		\$12.00
Truffle Fries		\$16.00

COCKTAILS 12

Voila!	\$18.50
A sensory tour de force of dry ice smoke, vodka, cava, Chambord, pineapple juice, raspberries	
Tru Romance	\$17.50
vodka, amaro, fresh lime, almond, raspberry	
Lively Up	\$16.50
Ford's, raspberry syrup, lime juice, ginger beer, cucumber slices	
Rum Fashioned	\$19.50
rum, lime, mandarin orange, bitters	
Smoke in the Garden	\$17.50
mezcal, botanical liqueur, hibiscus, fresh lime	
House Old Fashioned	\$17.50
bourbon, spiced orange syrup, angostura, orange bitters	
Sea Plane	\$18.50
bourbon, aperol, amaro, passionfruit, fresh lemon	
Upper Manhattan	\$19.50
butter-washed rye, chinato vermouth, maple syrup, black walnut bitters	
Backward Glance	\$18.50
scotch, sherry, spiced pear liqueur, berry tea	

Spicy Blackberry Margarita	\$17.50
plata tequila, orange liqueur, blackberry purée, haba​ero lime syrup, lime juice	
Stonefruit Rita	\$16.50
blanco tequila, peach, apricot, fresh lime, Hibiscus tea	
Espresso Martini	\$18.50
vodka, Averna, demerara gum syrup, espresso	

ZERO PROOF 4

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

CHILLED 5

TRU Caviar Service	
warm blinis, traditional accoutrements	
Shrimp Campechana	\$21.00
tomato, avocado, cilantro, lime, corn tortilla chips	
Yellowfin Tuna Crudo*	\$18.00
ponzu, avocado, dynamite sauce	
Fresh Oysters on the Half Shell*	
Half dozen, hoseradish, cocktail sauce, champagne mignonette. Add glam to your oysters-crema & caviar	
Jumbo Shrimp Cocktail	\$24.00
horseradish-cocktail sauce	

HOT 4

Salt & Pepper Calamari	\$21.00
blistered shishitos, red fresno peppers, thai basil, sweet chili glaze, dynamite aioli	
Jumbo Lump Crab Cake	\$24.00
dilled tartar sauce	
Prime Meatballs	\$14.00
housemade steak sauce	

Parker House Style Rolls	\$6.00
butter brushed, and parmesan finished	

CRAB & LOBSTER 7

Fresh Florida Stone Crab Claw Platter	AVAILABLE OPTIONS
chilled, pre-cracked, house specialty mustard sauce	
Prime King Crab	\$65.00
split, 1/2 lb., hot or chilled	
Cold-Water Lobster Tail	
butter finished & carved tableside	
Lobster Brochette	\$49.00
skewered vegetables, basil-cauliflower "rice", heirloom tomatoes, lemonette	
Blue Crab Stuffed Lobster Tails	\$55.00
parmesan mashed potatoes, asparagus, lobster-sherry jus	
Petit Lobster Tails Scampi	\$50.00
artisan black & white linguini, vine ripened tomato, lemon-basil garlic sauce	
Maine Lobster Thermidor	\$65.00
sautéed buttery mushrooms, fresh herbs, lobster-parmesan mornay	

PLANT BASED 2

Roasted Cauliflower Steak	\$24.00
asparagus, roasted red pepper romesco	
Mushroom Étouffée	\$22.00
holy trinity, baby carrots, peas, white rice	

VEGETABLES 5

Asparagus	\$14.00
Creamed Spinach	\$12.00
Pan-Seared Broccoli	\$12.00
Mushrooms	\$12.00
Basil-Cauliflower "Rice"	\$12.00

POTATOES & SUCH 5

Truffle Fries	\$16.00
----------------------	----------------

Parmesan Mashed Potatoes	\$10.00
Lyonnaise Potatoes	\$14.00
Crab Fried Rice	\$20.00
Macaroni & Cheese	AVAILABLE OPTIONS
	\$18.00
	Add Lobster: \$28.00

WINE 1

Information

Consumer Information: Wines may contain sulfites

CHAMPAGNE & SPARKLING 21

Ayala, Brut Nature, Champagne, NV	AVAILABLE OPTIONS
	Glass: \$35.50
	Bottle: \$172.00
Bisol, Jeio, Prosecco, Italy, NV	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$58.00
Bollinger R.D., Extra Brut, Champagne, 2007	\$790.00
Bollinger, Special Cuvée, Champagne, NV	AVAILABLE OPTIONS
	Glass: \$28.00
	Bottle: \$138.00
Roederer, Cristal, Champagne, 2014	\$720.00
Iron Horse, Wedding Cuvée, Russian River, 2017	\$108.00
Juvé & Camps, Reserva de la Familia, Gran Reserva, Cava, Spain, 2017	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$52.00
Collet, Brut, Rosé, Champagne, NV	AVAILABLE OPTIONS
	Glass: \$22.00
	Bottle: \$108.00
Gloria Ferrer, Royal Cuvée, Carneris, 2014	\$98.00
Gosset, Grande Reserve, Brut, Champagne, NV	\$136.00
Goutourbe-Bouillot, Reflects de Rivere, Champagne, NV	\$142.00
Gramona, Imperial, Gran Reserva, Spain, 2016	\$78.00
Llopart, Leopardi, Brut Nature, Gran Reserva, Corpinnat, Spain, 2015	\$98.00

Mandois, Blanc de Noir, Champagne, 2015	AVAILABLE OPTIONS	
	Glass: \$25.00	
	Bottle: \$118.00	
Marc Hebrart, Selection, Brut, 1er Cru, Champagne, NV	\$148.00	
Naveran, Brut, Cava, Spain, 2020	\$68.00	
Nomine-Renard, Blanc de Blanc, Champagne, NV	\$122.00	
Recardo, Terrers, Brut Nature, Corpinnat, Spain, 2015	\$108.00	
Ruinart, Blanc de Blancs, Champagne, NV	\$248.00	
Thienot, Brut Rosé, Champagne, NV	\$158.00	
Volleraux, Cuvée Marguerite, Champagne, 2013	\$236.00	

CHAMPAGNE CORAVIN BY THE GLASS ²

Ayala, Brut Nature, Champagne, NV	\$35.50
Bollinger, Special Cuvée, Champagne, France, NV	\$28.00

PINOT GRIGIO & CRISP & DRY WHITES ¹¹

Abadia de San Campio, Albariño, Rias Baixas, Spain, 2022	AVAILABLE OPTIONS	
	Glass: \$13.50	
	Bottle: \$52.00	
Gran Bazán, Etiqueta Ambar, Albariño, Rias Baixas, Spain, 2021	\$74.00	
King Estate, Domain, Oregon, 2021	\$82.00	
Lagaria, Pinot Grigio, Italy, 2021	AVAILABLE OPTIONS	
	Glass: \$11.00	
	Bottle: \$42.00	
Laurenz V, Charming Reserve, Grüner Veltliner, Austria, 2019	\$62.00	
Loimer, Lois, Grüner Veltliner, Austria, 2021	\$62.00	
Terlan, Pinot Grigio, Alto Adige, Italy, 2022	AVAILABLE OPTIONS	
	Glass: \$15.50	
	Bottle: \$58.00	
Terras Gauda, O Rosal, Albariño, Rias Baixas, Spain, 2022	\$58.00	
Trimbach, Reserve, Pinot Gris, 2017	\$76.00	
Pazo Barrantes, Albariño, Rías Baixas, Spain, 2019	\$124.00	

Van Duzer, Pinot Gris, NV	AVAILABLE OPTIONS	
	Glass: \$13.50	
	Bottle: \$52.00	

SAUVIGNON BLANC 13

Alphonse Mellot, Generation XIX, Sancerre, France, 2018	\$168.00
Domaine Chatelain, Sancerre, France, 2021	AVAILABLE OPTIONS
	Glass: \$20.00
	Bottle: \$78.00
Comte Lafond, Grand Cuvée, Sancerre, France, 2022	\$148.00
Château Carbonnieux, Grand Cru, Bordeaux, Pessac Leognan, 2020	\$142.00
Clos Pegase, 2021	AVAILABLE OPTIONS
	Glass: \$15.50
	Bottle: \$58.00
DeLille, Chaleur Estate, Washington, 2021	\$92.00
Forefathers, Wax Eye Vineyard, New Zealand, 2022	AVAILABLE OPTIONS
	Glass: \$13.50
	Bottle: \$52.00
Ink Grade, Napa, 2019	\$148.00
La Poussie, Sancerre, France, 2022	\$108.00
Jonata, Flor, Santa Ynez Valley, 2021	\$178.00
Merry Edwards, Russian River, 2022	\$118.00
St. Supéry, Dollarhide, Napa, 2021	AVAILABLE OPTIONS
	Glass: \$22.00
	Bottle: \$86.00
Spy Valley, Marlborough, New Zealand, 2021	AVAILABLE OPTIONS
	Glass: \$17.50
	Bottle: \$68.00

ROSÉ 5

AIX, Provence, France, 2021	AVAILABLE OPTIONS	
	Glass: \$13.50	
	Bottle: \$52.00	
Château de L'Escarelle, La Pacha, Provence, France, 2021	AVAILABLE OPTIONS	
	Glass: \$17.50	
	Bottle: \$68.00	
Domaine d'Ille, Provence, France, 2022	\$92.00	

Domaine de Pallus, Messanges, Cabernet Franc, Loire, France, 2021	\$48.00
Schloss Gobelsburg, Cistercian, Austria, 2021	\$68.00

CHARDONNAY 21

Albert Bichot, Long-Depaquit, Chablis, 2021	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$68.00
Albert Bichot, Domaine du Pavillion, Meursault, 2018	\$162.00
Atelier Russian River, 2021	\$96.00
Carpe Diem, Anderson Valley, 2020	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
Catena Zapata, White Bones, Mendoza, 2021	\$262.00
Davis Bynum, River West, Sonoma, 2021	AVAILABLE OPTIONS
	Glass: \$14.50
	Bottle: \$56.00
Domaine Anderson, Anderson Valley, 2019	AVAILABLE OPTIONS
	Glass: \$22.50
	Bottle: \$88.00
Domaine Laroche, Saint Martin, Chablis, 2022	AVAILABLE OPTIONS
	Glass: \$21.00
	Bottle: \$84.00
Domaine Leflaive, Mâcon Verzé, France, 2021	\$178.00
Domaine Chason, Close des Mouches, Beaune, 2020	\$330.00
Domaine Roger Lassarat, Pouilly-Fuissé, 2021	\$124.00
Domain Vocoret, Les Vaillons, 1er Cru, Chablis, 2021	\$96.00
Far Mountain, Sonoma, 2019	\$140.00
Far Niente, Napa, 2022	\$148.00
Fisher, Mountain Estate, Sonoma, 2019	\$152.00
The Hilt, Santa Barbara, 2018	\$116.00
Merryvale, Silhouette, Napa, 2019	AVAILABLE OPTIONS
	Glass: \$33.00
	Bottle: \$128.00

Nielson, Santa Barbara, 2021	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Patz & Hall, Sonoma Coast, 2019	AVAILABLE OPTIONS
	Glass: \$20.00
	Bottle: \$78.00
Talley, San Luis Obispo Coast, 2020	AVAILABLE OPTIONS
	Glass: \$18.50
	Bottle: \$72.00
Rombauer, Napa, 2022	AVAILABLE OPTIONS
	Glass: \$27.50
	Bottle: \$108.00

RIESLING & FULL-BODIED WHITES ¹²

Benanti, Etna Bianco, Sicily, Italy, 2022	\$72.00
Bucci, Verdicchio, Italy, 2020	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$56.00
Cantina Mesa, Giunco, Vermentino, Italy, 2022	\$54.00
Dr. Loosen, Blue Slate, Mosel, Germany, 2022	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00
Dr. Hermann, Erdener Treppchen, Spätlese, Mosel, Germany, 2021	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$68.00
Gaja, Vistamare, Tuscany, 2021	\$152.00
Hugel, Dry Riesling, Alsace, 2020	\$72.00
S. A. Prüm, Wehlener Sonnenuhr, Spätlese, Mosel, Germany, 2018	\$98.00
Schlumberger, Riesling, Saering, Grand Cru, Alsace, 2019	\$78.00
Stephane Ogier, La Combe de Mallevall, Condrieu, France, 2018	\$168.00
Villota, Selva Nevada, Rioja Blanco, 2021	\$62.00
Zilliken, Saarberger Rausch, Spätlese, Mosel, Germany, 2020	\$126.00

PINOT NOIR ¹⁶

Alexana, Willamette Valley, Oregon, 2019	\$132.00
---	-----------------

Angela, Willamette Valley, Oregon, 2021	AVAILABLE OPTIONS
	Glass: \$22.50
	Bottle: \$88.00
Albert Bichot, Santenay, 1er Cru, Clos Rousseau, 2018	\$132.00
Bergstrom, Cumberland Reserve, Oregon, 2020	\$114.00
Davis Bynum, Russian River Valley, 2021	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$56.00
Dumol, Wester Reach, Russian River, 2021	\$162.00
Hartford Court, Russian River, 2021	AVAILABLE OPTIONS
	Glass: \$35.00
	Bottle: \$136.00
Innocent Bystander, Central Otago, New Zealand, 2021	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$54.00
Merry Edwards, Russian River, 2021	\$158.00
Mt. Difficulty, Central Otago, New Zealand, 2019	\$96.00
Paul Hobbs, Russian River, 2021	AVAILABLE OPTIONS
	Glass: \$25.00
	Bottle: \$98.00
Château de Pommard, Micault, Pommard, France, 2019	\$220.00
Ponzi, Laurelwood, Oregon, 2021	\$108.00
Raen, Sonoma Coast, 2021	\$168.00
Soléna, Grand Cuvée, Willamette Valley, Oregon, 2021	AVAILABLE OPTIONS
	Glass: \$17.50
	Bottle: \$68.00
Walt, Clos Pepe, Santa Rita Hills, 2017	\$178.00

MERLOT 6

Alexander Valley Vineyards, Alexander Valley, 2020	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$52.00
Darioush, Napa, 2020	\$158.00
Janiuk, Columbia Valley, 2019	\$68.00
Leonetti, Washington, 2016	\$168.00

Meeker, Handprint, Sonoma, 2017	\$98.00
Pride, Spring Mountain, Napa, 2020	\$148.00

SOMMELIER SELECTIONS BY THE GLASS 6

More to love. We will Coravin any glass of wine for you tableside	
E. Guigal, St. Joseph Blanc, Rhone, France, 2019	\$23.50
Catena Zapata, Chardonnay, White Bones, Mendoza, 2020	\$68.00
Château Musar, Bekaa Valley, Lebanon, 2016	\$37.50
J Lohr, Carol's Vineyard, Cabernet Sauvignon, Napa, 2018	\$32.00
Cade, Howell Mountain, Napa, Cabernet Sauvignon, 2019	\$42.50

BORDEAUX 7

Château Boutisse, Grand Cru, Saint-Émilion, 2019	\$98.00
Château Connivence, La Belle Connivence, Grand Cru, Pomerol, 2015	\$210.00
Château Carbonnieux, Pessac Leognan, 2018	\$148.00
Château de la Coste, Margaux, 2019	\$98.00
Château de Sales, Pomerol, 2019	\$128.00
Les Cadrans de Lassegue, Saint-Émilion, 2020	AVAILABLE OPTIONS
	Glass: \$20.00
	Bottle: \$78.00
Moulin de Duhart, Pauillac, 2019	\$160.00

SPAIN 10

Campillo, Reserva Selecta, Tempranillo, Rioja, 2015	\$82.00
Clos Figueras, Font de la Figuera, Priorat, 2019	\$112.00
Contino, Reserva, Rioja, 2018	\$118.00
Descendientes de J. Palacios, Petalos, Bierzo, 2020	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00
CVNE, Viña Real, Gran Reserva, Rioja, 2016	\$122.00
El Puntido, Gran Reserva, Rioja, 2007	\$148.00
San Vicente, Rioja, 2018	\$128.00

R. López, de Heredia, Vina Bosconia, Reserva, Rioja, 2011	\$98.00
Vega Sicilia, Unico, Ribera del Duero, Spain, 2011	\$1,360.00
Vega Sicilia Valbuena 5, Ribera del Duero, Spain, 2018	\$450.00

ITALY 14

Ceretto, Barbaresco, Piedmont, 2017	\$150.00
Argiano, Solengo, Super-Tuscan, Tuscany, 2018	\$172.00
Col dei Venti, Tufoblu, Barbaresco, 2019	\$106.00
Donatella Colombini, Rosso do Montalcino, Tuscany, 2020	\$78.00
Daniele Conterno, Barbera d'Alba, Piedmont, 2020	AVAILABLE OPTIONS
	Glass: \$16.50
	Bottle: \$64.00
G.D. Vajra, Albe, Barolo, Piedmont, 2019	\$98.00
Cotarella, Montiano, Lazio, 2018	\$178.00
Gaja, Sperss, Barolo, 2017	\$900.00
Gaja, Dagromis, Barolo, 2018	\$268.00
Mazzei, Siepi, Tuscany, Italy, 2013	\$300.00
Lucente, Super-Tuscan, Tuscany, 2020	AVAILABLE OPTIONS
	Glass: \$16.50
	Bottle: \$64.00
Marcarini, Barolo, Piedmont, 2017	\$168.00
Supremus, Super-Tuscan, Tuscany, 2017	AVAILABLE OPTIONS
	Glass: \$18.50
	Bottle: \$78.00
Terre Costantino, Etna Rosso, Sicily, 2020	\$78.00

MALBEC 6

Altocedro, Gran Reserva, Mendoza, 2019	\$98.00
Bramare, Mendoza, Argentina, 2021	\$88.00
La Madrid, Gran Reserva, Mendoza, Argentina, 2018	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$68.00
Luigi Bosca, De Sangre, Mendoza, Argentina, 2020	\$78.00

Zuccardi, Mountain Label, Mendoza, Argentina, 2020	AVAILABLE OPTIONS	
	Glass: \$14.50	
	Bottle: \$54.00	
La Madrid, Matilde, Mendoza, Argentina, 2015		\$168.00
ZINFANDEL 2		
Klinker Brick, Old Ghost, 2020		\$88.00
Martinelli, Giuseppe and Luisa, Sonoma Coast, 2017		\$130.00
CABERNET SAUVIGNON & BLENDS 36		
Altagracia, Eisele Vineyard, Napa, 2018		\$322.00
Aperature, Red Blend, Sonoma, 2020	AVAILABLE OPTIONS	
	Glass: \$31.50	
	Bottle: \$124.00	
Barnett Vineyards, Spring Mountain, Napa, 2017		\$140.00
Blackbird, Arise, Napa, 2018		\$118.00
B.R. Cohn, Sonoma, 2021	AVAILABLE OPTIONS	
	Glass: \$17.50	
	Bottle: \$68.00	
Burgess Cellars, Napa, 2016		\$146.00
Cakebread, Napa, 2020		\$178.00
Caymus, Special Selection, Napa, 2018		\$460.00
Cain Five, Spring Mountain, Napa, 2017		\$310.00
Cade, Howell Mountain, Napa, 2019		\$168.00
Caymus, Napa, 2021		\$210.00
Cliff Lede, Napa, 2019		\$162.00
L'Aventure, Optimus, Paso Robles, 2020		\$138.00
Clos du Val, Napa, 2021	AVAILABLE OPTIONS	
	Glass: \$22.50	
	Bottle: \$88.00	
Faust, Napa, 2021	AVAILABLE OPTIONS	
	Glass: \$33.50	
	Bottle: \$132.00	
Frog's Leap, Napa, 2020		\$154.00

Flora Springs, Trilogy, Napa, 2019	\$148.00
Honig, Napa, 2019	AVAILABLE OPTIONS Glass: \$30.00 Bottle: \$116.00
J. Lohr, Hilltop, Paso Robles, 2020	AVAILABLE OPTIONS Glass: \$16.60 Bottle: \$64.00
Krupp Bros., Synchrony, Napa, 2017	\$280.00
Kivelstadt, Father's Watch, Mendocino County, 2019	AVAILABLE OPTIONS Glass: \$12.50 Bottle: \$48.00
Keenan, Napa, 2018	\$158.00
Marietta Estate, Game Trail, 2018	AVAILABLE OPTIONS Glass: \$31.00 Bottle: \$126.00
Merryvale, Profile, Napa, 2018	\$390.00
Lauren Glen, Counterpoint, Sonoma, 2018	\$128.00
Matthiasson, Napa, 2017	\$180.00
Mayacamas, Napa, 2011	\$290.00
Miner, Stagecoach Vineyard, Napa, 2018	\$188.00
Nickel and Nickel, Vaca Vista, Napa, 2019	\$232.00
Plumpjack, Napa, 2019	\$348.00
The Montelena Estate, 2019	\$194.00
Roth, Alexander Valley, 2021	AVAILABLE OPTIONS Glass: \$15.00 Bottle: \$58.00
Rowen, Sonoma County, 2018	AVAILABLE OPTIONS Glass: \$25.50 Bottle: \$98.00
Rudd, Crossroads, Oakville, Napa, 2019	\$184.00
Scattered Peaks, Napa, 2020	AVAILABLE OPTIONS Glass: \$21.00 Bottle: \$82.00

Glass: \$20.00

Bottle: \$78.00

RHONE & RHONE INSPIRED REDS 5

Château Musar, Bekaa Valley, Lebanon, 2016 \$159.00

Domaine de Beaugrenard, Chateauneuf-du-Pape, 2020 \$158.00

E. Guigal, Hermitage, Rhone, France, 2019 \$198.00

La Ferme de Mont, Premiere Cote, Rhone, France, 2020 AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$54.00

Neyers, Sage Canyon, California, 2019 AVAILABLE OPTIONS

Glass: \$16.50

Bottle: \$64.00

GLUTEN SENSITIVE MENU 1

Information

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

COLD APPETIZERS 2

Jumbo Shrimp Cocktail \$24.00

atomic cocktail sauce

Chef's Daily Oyster Selection*

horseradish, cocktail sauce, champagne mignonette

SECOND COURSE 4

Lobster Bisque \$19.00

finished with sherry and lobster morsels

Wedge Salad \$16.00

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

Sonoma Greens Salad \$12.00

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

Burrata & Tomatoes \$18.00

basil, sold pressed olive oil

SIMPLY PREPARED 5

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

Sushi Grade Tuna* \$39.00

Chilean Seabass AVAILABLE OPTIONS \$44.00
Petit: \$30.00

Florida Black Grouper \$44.00

Norwegian Salmon* \$34.00

FRESH SEAFOOD 8

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

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

Sesame Seared Tuna* AVAILABLE OPTIONS Full: \$42.00
chilled soba noodle salad, tamari-ginger dressing Petit: \$29.00

Norwegian Salmon* \$34.00
all natural, well marbled with clean flavors

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

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

Cold-Water Lobster Tail
butter finished & carved tableside

Prime King Crab

CONSUMER INFORMATION 1

Consumer Information
Wines may contain sulfites

DESSERTS 4

World Class Carrot Cake	AVAILABLE OPTIONS
cream cheese icing, spicy pecans and warm butterscotch	Full: \$15.00
	Petit: \$10.50
Chocolate Malt Cake	AVAILABLE OPTIONS
malt icing, berries, warm chocolate sauce	Full: \$15.00
	Petit: \$10.50
Key Lime Pie	AVAILABLE OPTIONS
tart custard, almond and graham crust, fresh whipped cream	Full: \$12.00
	Petit: \$8.50
Vanilla Crème Brûlée	\$14.00
rich creamy custard infused with madagascar vanilla beans	

DESSERT WINE 5

Dolce, Napa Valley, 2009	\$120.00
Inniskillin, Riesling, Icewine, Canada, 2019	AVAILABLE OPTIONS
	Glass: \$26.00
	Half Bottle: \$156.00
J. Lohr, Late Harvest, White Riesling, Arroyo Seco, Monterey, 2017	\$68.00
Merryvale, Antigua, Muscat de Frontignan	AVAILABLE OPTIONS
	Glass: \$10.00
	Half Bottle: \$60.00
Mád Cuvée, Late Harvest, Royal Tokaji, 2017	AVAILABLE OPTIONS
	Glass: \$12.00
	Half Bottle: \$72.00

PORT, SHERRY & MADEIRA 6

Blandy's, Malmsey 10 Year, Madeira	\$14.00
Ferreira, 2015, LBV, Port	\$12.00
Grahams, 10 Year, Tawny, Port	\$8.25
Grahams, 20 Year, Tawny, Port	\$12.00
Lustau, East India, Sherry	\$8.00
Warres, Warrior, Ruby, Port	\$14.00

COGNAC & BRANDY 6

Courvoisier, V.S.O.P., Cognac	\$16.00
Hennessy V.S.O.P.	\$20.00

Hennessy X.O.	\$46.00
Larresingle X.O., Armagnac	\$24.00
Remy V.S.O.P.	\$16.00
Remy Martin, Louis XIII, Cognac	AVAILABLE OPTIONS
	0.5 oz.: \$80.00
	1 oz.: \$160.00
	1.5 oz.: \$240.00

SINGLE MALT SCOTCH 20

Aberlour, 12 Year, Speyside	\$16.00
Ardbeg, Islay	\$20.00
Balvenie, Doublewood 12 Year, Speyside	\$20.00
Balvenie, Portwood 21 Year, Speyside	\$44.00
Bowmore, 15 Year, Islay	\$34.00
Buichladdich, Black Art 1990, Islay	\$78.00
Dalwhinnie, 15 Year, Highland	\$14.00
Glenfiddich, 12 Year, Speyside	\$14.00
Glenlivet, 12 Year, Speyside	\$14.00
Glenlivet, 15 Year, Speyside	\$28.00
Glenlivet, 18 Year, Speyside	\$32.00
Glenmorangie, 10 Year, Speyside	\$16.00
Glenmorangie, 12 Year, Sherry Wood Finish	\$18.00
Glenmorangie, 14 Year, Port Wood Finish	\$24.00
Johnnie Walker, 18 Year	\$30.00
Johnnie Walker, Blue Label	\$65.00
Laphroaig, 10 Year, Islay	\$15.00
Macallan, Rare Cask, Highland	\$84.00
Oban, 14 Year, West Highland	\$18.00
Talisker, 10 Year, Isle of Skye	\$18.00

BOURBON & WHISKEY 14

Angel's Envy	\$28.00
Basil Hayden's	\$18.00
Bulleit Rye	\$18.00
Gentleman Jack	\$18.00
Heaven's Door, Bourbon	\$20.00
Heaven's Door, Rye	\$24.00
Horse Soldier, Barrel Strength, Straight Bourbon	\$56.00
Knob Creek	\$18.00
Maker's Mark	\$16.00
Suntory, Toki, Japan	\$21.00
Teeling's, Irish Whiskey	\$16.00
Whistlepig, 10 Year, Rye Whiskey	\$20.00
Widow Jane, 10 Year	\$22.00
Woodford, Reserve	\$18.00

POWER LUNCH 1

30-Minute Power Lunch	\$35.00
-----------------------	---------

1ST COURSE 2

Lobster Bisque

Finished with sherry and lobster morsels

Sonoma Greens Salad

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

2ND COURSE 4

Prime Burger

French fries, American cheese, lettuce, tomato, red onion, TL burger sauce

Shrimp Caesar Salad

little gem romaine, caesar dressing, fresh shaved pecorino

Jalapeño Salmon Béarnaise

Blue crab, shrimp, béarnaise

Chicken Stroganoff

Natural airline chicken breast in a creamy mushroom sauce

DESSERT 1

Paula's Chocolate Chip Cookie

Made fresh daily

HAPPY HOUR 1

4-6:30pm Monday - Friday

In our Stone Crab Bar and Brickell Terrace. We are pleased to offer 25% off all spirits under \$25, \$9 specialty cocktails and a selection of \$9 wines by the glass. Let's have some fun!

NOTEWORTHY WINES 6

Poema, Sparkling	\$9.00
Nielson, Chardonnay	\$9.00
Lagaria, Pinot Grigio	\$9.00
Aix, Rose	\$9.00
Alexander Valley Vineyards, Merlot	\$9.00
Liberty School, Cabernet Sauvignon	\$9.00

SCOTCH & WHISKEY 7

Basil Hayden	\$13.50
Balvenie Double Wood 12	\$15.00
Glenlivet, 12 Year, Speyside	\$10.50
Heaven's Door, Rye	\$18.00
Johnnie Walker, Black	\$13.50
Maker's Mark	\$12.00
Whistlepig, 10-Year, Rye Whiskey	\$15.00

TEQUILA & MEZCAL 2

Patron Añejo	\$15.00
Gran Centenario, Plata	\$12.00

LOUNGE MENU 9

Daily Oyster Selection	\$3.50
cocktail sauce, atomic horseradish, iced champagne mignonette	

Parmesan Yeast Rolls	\$5.00
made to order, finished with Maldon sea salt	
Hiramasa Ponzu	\$18.00
thinly sliced raw yellowtail, white soy, citrus, jalapeño	
Salmon Crudo	\$16.00
cucumber dressing, curried crème fraîche	
Salt and Pepper Calamari	\$17.00
stir fried vegetables, spicy mustard, sweet chili sauce	
Lobster Sliders	\$24.00
Maine lobster, creamy dressing, dill	
Crab Cake Sliders	\$19.00
dijon, pickled onion	
Beef Tenderloin Sliders	\$24.00
chimichurri, horseradish goat cheese	
Truffle Fries	\$12.00
parmesan, truffle zest	