



2401 McKinney Avenue
Dallas, TX 75201 | 214-220-2401



COCKTAIL HOUR

4pm-6pm Monday-Friday
in our Stone Crab Lounge

BEVERAGES

SPIRITS - 25 % off all spirits under \$25.

See Bar staff for our daily craft cocktail special

NOTEWORTHY WINES

Reds and Whites | 9

POEMA, SPARKLING

ABADIA DE SAN CAMPIO, ALBARIÑO

PRISMA, SAUVIGNON BLANC

FAUSTINO VII, ROSÉ

NIELSON, CHARDONNAY

BOLLINI, PINOT GRIGIO

HIGHER GROUND, PINOT NOIR

ALEXANDER VALLEY, MERLOT

TOLAINI, AL PASSO, SUPER-TUSCAN

MURIEL, RESERVA, RIOJA

REUNION, MALBEC

**LIBERTY SCHOOL,
CABERNET SAUVIGNON**

APPETIZERS

JUMBO LUMP CRAB CAKE

with dilled tartar | 20

SALT & PEPPER CALAMARI *stir-fry vegetables,
specialty mustard, sweet Vietnamese chili sauce | 19*

CRAB & SHRIMP NAPOLEON *blue crab,
shrimp, mango, smoked tomato vinaigrette | 24*

CRAB TARAMASALATA *Mediterranean
spread topped with blue lump crab and olives
served on toasted Naan bread | 16*

HAWAIIAN TUNA CRUDO *grape and
cherry tomato medley | 14*

PRIME MEATBALLS *prime chuck, brisket,
short rib Three | 9 Five | 14*

LYONNAISE POTATOES *with truffle aioli | 11*

PARMESAN YEAST ROLLS *made
to order, finished with Maldon sea salt | 3*

Consumer Information: Wines may contain sulfites.

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



2401 McKinney Avenue
Dallas, TX 75201 | 214-220-2401



COCKTAIL HOUR

4pm-6pm Monday-Friday
in our Stone Crab Lounge

BEVERAGES

SPIRITS - 25 % off all spirits under \$25.

See Bar staff for our daily craft cocktail special

NOTEWORTHY WINES

Reds and Whites | 9

POEMA, SPARKLING

ABADIA DE SAN CAMPIO, ALBARIÑO

PRISMA, SAUVIGNON BLANC

FAUSTINO VII, ROSÉ

NIELSON, CHARDONNAY

BOLLINI, PINOT GRIGIO

HIGHER GROUND, PINOT NOIR

ALEXANDER VALLEY, MERLOT

TOLAINI, AL PASSO, SUPER-TUSCAN

MURIEL, RESERVA, RIOJA

REUNION, MALBEC

**LIBERTY SCHOOL,
CABERNET SAUVIGNON**

APPETIZERS

JUMBO LUMP CRAB CAKE

with dilled tartar | 20

SALT & PEPPER CALAMARI *stir-fry vegetables,
specialty mustard, sweet Vietnamese chili sauce | 19*

CRAB & SHRIMP NAPOLEON *blue crab,
shrimp, mango, smoked tomato vinaigrette | 24*

CRAB TARAMASALATA *Mediterranean
spread topped with blue lump crab and olives
served on toasted Naan bread | 16*

HAWAIIAN TUNA CRUDO *grape and
cherry tomato medley | 14*

PRIME MEATBALLS *prime chuck, brisket,
short rib Three | 9 Five | 14*

LYONNAISE POTATOES *with truffle aioli | 11*

PARMESAN YEAST ROLLS *made
to order, finished with Maldon sea salt | 3*

Consumer Information: Wines may contain sulfites.

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