



Truluck's Seafood and Crab House Menu

<https://menuweb.menu>

1900 Hughes Landing Blvd Suite 600 The Woodlands, TX 77380, United States
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The **menu of Truluck's Seafood and Crab House - [The Woodlands](#)** from The Woodlands includes **583** dishes.

On average the *dishes or drinks on [the menu](#)* cost approximately \$26.7. You can view the categories on the menu below. Located at Hughes Landing on the shore of Lake Woodlands, Truluck's is a luxurious dining destination offering prime [seafood](#) and crab dishes. Our chefs use superior ingredients, precise execution, and classic presentation to create unforgettable culinary experiences. At Truluck's, we are committed to serving only the highest quality, sustainable products that are not only delicious but also environmentally responsible. From fresh Florida Stone crab to exceptional seafood, we strive to deliver the best to your table within 24 hours of being caught. Indulge in the ocean's finest flavors, exquisite cocktails and wines, enchanting ambiance, live entertainment, and impeccable service at Truluck's. Your exceptional dining experience awaits.

Truluck's Seafood and Crab House Menu



Desserts

CHOCOLATE CAKE

Rice Dishes

CRAB FRIED RICE \$20.0

Non Alcoholic Drinks

WATER

Sashimi

TUNA TARTAR

Sushi Rolls

SUSHI

Pizza

PIZZA TEXAS

Mains

MEDITERRANEAN BRANZINO

Main Courses

BROILED SALMON

Meat Dishes

MEATBALLS

Gourmet Burgers

LUX BURGER \$21.0

Sushi

SASHIMI

A La Carte

TRUFFLE MUSHROOM RISOTTO \$19.0

Starters & Salads

FRENCH FRIES

Side Orders

ASPARAGUS \$14.0

Chicken

FRIED CHICKEN

Vegetarian Dishes

CARROT CAKE

Specialties

KING CRAB

Beef Dishes

FILET MIGNON

From The Grill

RIBS

Spirits

MARTINI

Tapas

SALT PEPPER CALAMARI \$21.0

Main Course

PRIME KING CRAB

Truluck's Seafood and Crab House Menu



Special Rolls

LOBSTER ROLL \$29.0

Al Forno*

BAKED POTATOES

Kids

CHEESEBURGER \$19.0

South American Beef

NEW YORK STRIP

Fresh Juices

CARROT JUICE

Main

HOUSE OLD FASHIONED \$17.0

Appetizers

CRAB SHRIMP NAPOLEON \$28.0

Vegetables

FLORENTINE CAULIFLOWER RICE \$12.0

Whisky

BALVENIE, 12 YEAR, SPEYSIDE \$25.0

Fried Rice

FRIED RICE

Botanas

SHRIMP CAMPECHANA \$21.0

Hot Drinks

COFFEE

Accompaniments

DYNAMITE TOPPING \$12.0

Milk Shakes

FIRST CRUSH \$17.5

Mocktails

GINGER LIMEADE \$9.0

Burgers & Sandwiches

SEA PLANE \$17.5

From The Garden

STEAK SALAD* \$30.0

Comfort Classics

CHICKEN STROGANOFF \$24.0

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL \$24.0

Reds

ROTH, SONOMA, CABERNET
SAUVIGNON

White

YEALANDS, SAUVIGNON BLANC, NEW
ZEALAND

Hand-Crafted Cocktails

BLACKBERRY BRAMBLE \$9.0

Truluck's Seafood and Crab House Menu



Oysters

FRESH OYSTERS ON THE HALF SHELL*

Red Wines

ZUCCARDI Q, MALBEC \$14.5

White Wines

DAVIS BYNUM, CHARDONNAY, RUSSIAN RIVER

Specialty Cocktails

SPICY BLACKBERRY MARGARITA \$17.5

Additions

KING CRAB OSCAR \$18.0

Plates

MAINE LOBSTER THERMIDOR \$65.0

Meritage

JUSTIN, ISOSCELES, PASO ROBLES 2019

Second Course

SONOMA GREENS SALAD \$12.0

Cabernet Sauvignon

SILVER OAK, ALEXANDER VALLEY, 2019

Weekend Brunch

JUMBO LUMP CRAB CAKE \$24.0

Indulge

PETIT COLD WATER LOBSTER \$44.0

Raw Bar

YELLOWFIN TUNA CRUDO* \$18.0

Single Malt Scotch

GLENMORANGIE, SIGNET, HIGHLAND \$75.0

Crudo

SALMON CRUDO* \$16.0

Enhancements

COLD-WATER LOBSTER TAIL

Shellfish

SHRIMP COCKTAIL (3)

Steakhouse Burgers

PRIME BURGER* \$19.0

Fresh Fish

PONTCHARTRAIN TOPPING \$12.0

Blended Scotch

JOHNNIE WALKER, BLUE \$37.5

Sides To Share

MUSHROOMS \$12.0

Special Cocktails

RUM FASHIONED \$17.5

Bourbon & Whiskey

KENTUCKY OWL, STRAIGHT BOURBON \$64.0

Truluck's Seafood and Crab House Menu



Blancos

ABADÍA DE SAN CAMPIO,
ALBARIÑO \$13.5

Scotch

MACALLAN, 12 YEAR, HIGHLAND \$30.0

Carving Stations

HERB ROASTED TURKEY BREAST

Agave

HERRADURA, ANEJO \$18.0

Chilled

TRU CAVIAR SERVICE

Out To Sea

SESAME SEARED TUNA*

Wines By Glass

ROEDERER ESTATE, BRUT,
ANDERSON VALLEY \$14.0

From The Land & Sea

FILET

Mix & Match

PETIT COLD WATER LOBSTER
TAIL \$44.0

Green

SUMMER ROMANCE \$15.5

Take It Easy

LIVELY UP \$17.0

We Dare You

UPPER MANHATTAN \$18.5

Whiskey / Bourbon

OLD FORESTER 1897 \$18.0

Sides**

KING CRAB MAC AND CHEESE \$28.0

Alacrán

CASA DRAGONES, BLANCO \$23.0

Sea Entrées

SUSHI GRADE TUNA \$39.0

French Red

CHATEAU DE LA COSTE, MARGAUX,
2018

Soups, Salads, & Boards

CAESAR SALAD \$14.0

Salad

SHRIMP CAESAR SALAD* \$28.0

Wine Menu

BE AS ADVENTUROUS AS YOU WANT TO
BE!

Simply Grilled Seafood

SUSHI GRADE TUNA* \$45.0

Truluck's Seafood and Crab House Menu



Plant-Based

ROASTED CAULIFLOWER STEAK \$24.0

Raw Plates

AHI TUNA TARTARE* \$19.0

Specialty Teas

BRIGHT EYED BUSHY TAILED \$9.0

Fresh Stone Crab Claws

FRESH STONE CRAB CLAWS

Prime Seafood

SCALLOPS SHRIMP SAUTÉ

Smoothies-batidos

VOILA! \$18.0

Menu SUR LE GREEN

INFORMATION

Mexican-American Food

EMPANADAS

The Tequila Valley

HERRADURA, SELECCION SUPREMA \$68.0

Chef Selects

JALAPEÑO SALMON BÉARNAISE

Add Surf To Your Turf

PETIT SOUTH AFRICAN LOBSTER TAIL \$44.0

Consumer Information

CONSUMER INFORMATION

Liquid & Leaf

LITTLE GEM CAESAR SALAD* \$14.0

Champagne Coravin By The Glass

AYALA, BRUT MAJEUR, CHAMPAGNE, FRANCE, NV \$35.5

Crisp & Dry Whites

FEUDO MONTONI, DELLA TIMPIA, GRILLO, SICILY, 2021

Glass Of

DR. LOOSEN, RIESLING \$14.0

Bar Menu - Appetizers

OYSTERS ROCKEFELLER

Featured Dishes - Meals

CHILEAN SEABASS \$45.0

All Non-Dairy Fruit Ices

HIBISCUS FRESCA \$9.0

Dips, Snacks, & Bites

CAVIAR CHIVE DIP \$16.0

Salads And Juices

LITTLE GEM CAESAR SALAD

Truluck's Seafood and Crab House Menu



Bar Lounge Menu

JOIN US FOR HAPPY HOUR MON-THURS
4PM-5:30PM, FRI SAT 4PM-6PM SUN 2PM-
4PM IN OUR BAR.

But First We Drink

HEARTHSIDE OLD-FASHIONED \$16.5

First (Choice Of)

CAULIFLOWER-BROWN BUTTER SOUP

Third (Choice Of)

CARROT CAKE OR PUMPKIN
CHEESECAKE

Tru Ninety-Two Menu

2 COURSE MENU UNTIL 6PM DAILY \$49

Alcoholic Drinks

SANGRIA \$17.0

ESPRESSO MARTINI \$17.0

Snacks

BLUE CRAB GUACAMOLE \$16.0

HOT CRUNCHY SHRIMP \$18.0

Sandwiches

CHICKEN SANDWICH \$17.0

SERVED WITH FRENCH FRIES OR
SWEET POTATO FRIES

Sauces

BBQ

MUSHROOM SAUCE \$12.0

Appetizer

TARTARE

CEVICHE

Fish

IDAHO RAINBOW TROUT \$25.0

SEA BASS

Steaks

STEAK SALAD \$30.0

RIBEYE STEAK

Wine

BOTTLE OF WINE

CHARDONNAY

Entree

REDFISH PONTCHARTRAIN

NORWEGIAN SALMON \$34.0

Fresh Seafood

TEXAS REDFISH \$35.0

AVAILABLE PAN-SEARED OR BROILED
WITH EXTRA VIRGIN OLIVE OIL, FRESH
LEMON, SEA SALT AND BROCCOLI

Bourbon

FOUR ROSES, SINGLE BARREL \$16.0

OLD FORESTER 1910 \$18.0

Dessert Wine

DOLCE, NAPA VALLEY, 2012 \$146.0

INNISKILLIN, RIESLING, ICEWINE,
2019 \$26.0

Truluck's Seafood and Crab House Menu



Wines By The Glass

ROTH, CABERNET SAUVIGNON \$15.0

J. LOHR, RIVERSTONE, CHARDONNAY,
MONTEREY

Tequila & Mezcal

CASAMIGOS, REPOSADO \$20.0

CLASE AZUL, REPOSADO \$52.0

Prime Steaks

FILET MIGNON FLIGHT* \$68.0

USDA PRIME HAND-CUT, AGED A
MINIMUM OF 30 DAYS. ALL STEAKS ARE
SEASONED AND BROILED AT 1200
DEGREES

Zero Proof

BERRY PATCH \$9.0

SPICY BLACKBERRY COOLER \$9.0

Aged Steaks & Chops

NEW YORK STRIP

RIBEYE \$68.0

Liquid Desserts

DESSERT ESPRESSO MARTINI \$15.0

TRULUCK'S COFFEE \$14.0

Add A Finishing Touch

MAINE LOBSTER OSCAR \$25.0

CHILEAN KING CRAB OSCAR \$25.0

Bubbles And Whites

POEMA, SPARKLING, CAVA, SPAIN

LAGARIA, PINOT GRIGIO, DELLA
VENEZIA, ITALY

Restaurant Category

DESSERT

VEGAN

Thanksgiving Dinner 2024

THANKSGIVING DINNER 2024
ADULTS \$59.0

THANKSGIVING DINNER 2024
YOUNG ADULTS \$29.0

Uncategorized

LIBERTY SCHOOL, CABERNET
SAUVIGNON, PASO ROBLES

AIX, ROSE \$13.5

Soups

LOBSTER BISQUE \$19.0

ICEBERG LETTUCE WEDGE

SEAFOOD SOUP

Pasta



PAPPARDELLE
BOLOGNESE \$32.0

MACARONI CHEESE

PASTA BOLOGNESE \$32.0

Vegetarian

PARMESAN ASPARAGUS \$12.0

HEIRLOOM TOMATO \$11.5

CAULIFLOWER

Truluck's Seafood and Crab House Menu



Drinks

BEER

DRINKS

GLASS OF WINE

Perfect Pairings

DR. HERMAN, RIESLING, ERDERNER
TREPPCHEN, SPATLESE, MOSEL

CALERA, PINOT NOIR, MONTEREY

ROTH, CABERNET SAUVIGNON,
SONOMA

Add Something Sweet

PETIT CARROT CAKE \$7.0

PETIT CHOCOLATE MALT CAKE \$7.0

PETIT KEY LIME PIE \$7.0

Seafood

LOBSTER THERMIDOR \$38.0

CALAMARI

CRAB CAKES

LOBSTER TAIL

Happy Hour

MONDAY-THURSDAY 4PM-5:30PM

FRIDAY-SATURDAY 4PM-6PM

SUNDAY 2PM-4PM

WE ARE OFFERING 25% OFF ALL
COCKTAILS ONLY IN THE BAR AREA.
LET'S HAVE SOME FUN!

Seafood Classics

MISO-GLAZED SEABASS

JALAPEÑO SALMON BÉARNAISE*

TROUT AMANDINE

SOUTH AFRICAN COLD-WATER
LOBSTER TAIL

Crab & Lobster

FRESH STONE CRAB CLAW PLATTER

BLUE CRAB STUFFED LOBSTER
TAILS \$55.0

PETIT LOBSTER TAILS SCAMPI \$50.0

CRISPY BATTERED LOBSTER
TAILS \$59.0

Sides

PAN-SEARED BROCCOLI \$12.0

PARMESAN MASHED POTATOES \$10.0

PLANT-BASED BOLOGNESE \$12.0

LOBSTER MASHED POTATOES \$39.0

Noteworthy Wines (Reds And Whites)

NIELSON, CHARDONNAY \$12.5

ALEXANDER VALLEY VINEYARDS,
MERLOT \$14.0

YEALANDS, SAUVIGNON BLANC

PIATTELLI, MALBEC

Noteworthy Wines

POEMA, SPARKLING \$12.0

LAGARIA, PINOT GRIGIO \$12.0

VAN DUZER, PINOT GRIS \$13.5

LIBERTY SCHOOL, CABERNET
SAUVIGNON \$12.5

Tequila

AVION 44, EXTRA AÑEJO \$40.0

Truluck's Seafood and Crab House Menu



DON JULIO, 1942	\$52.0
DON JULIO 70	\$23.0
CLASA AZUL, REPOSADO	\$30.0
ILEGAL, MEZCAL, AÑEJO	\$28.0

Cognac & Brandy

COURVOISIER, V.S.O.P., COGNAC	\$16.0
HENNESSY, V.S.O.P., COGNAC	\$25.0
REMY MARTIN V.S.O.P., COGNAC	\$18.0
PIERRE FERRAND, AMBRE, COGNAC	\$16.0
REMY MARTIN, LOUIS XIII, COGNAC	

Malt Scotch

BALVENIE, 14 YEAR, CARIBBEAN CASK, SPEYSIDE	\$20.0
GLENLIVET, 15 YEAR, SPEYSIDE	\$28.0
GLENMORANGIE, 10 YEAR, SPEYSIDE	\$15.0
OBAN, 14 YEAR, WEST HIGHLAND	\$29.0
TALISKER, 10 YEAR, ISLE OF SKYE	\$23.0

Sommelier Selections By The Glass

COTARELLA, MONTIANO, LAZIO, ITALY, 2018	\$46.0
MORE TO LOVE. WE WILL CORAVIN ANY GLASS OF WINE FOR YOU TABLESIDE	
JOSEPH PHELPS, INSIGNIA, NAPA, 2019	\$106.0
SILVER OAK, NAPA, 2018	\$58.0
CHÂTEAU DE NALYS, SAINTES PIERRES, CHATEAUNEUF-DU-PAPE BLANC, 2019	\$36.5

Side Dishes

TRUFFLE FRIES	\$16.0
STEAMED SPINACH	\$12.0
CREAMED SPINACH	\$12.0
LYONNAISE POTATOES	\$14.0
PICKLES	
MASHED POTATOES	

Cocktails

SMOKE IN THE GARDEN	\$18.5
HIGH FLIER	\$17.5
TRU STORY	\$17.0
LAKE COMO COOLER	\$17.0
BACKWARD GLANCE	\$16.5
STONEFRUIT RITA	\$14.5
STONE FRUIT RITA	\$10.5

Port, Sherry & Madeira

BLANDY'S, BUAL, 1957, MADEIRA	\$68.0
FERREIRA, 2015, LBV, PORT	\$12.0
GRAHAM'S, 10 YEAR, TAWNY, PORT	\$14.0
SANDEMAN'S, 30 YEAR, TAWNY, PORT	\$28.0
WARRES, WARRIOR, RUBY PORT	\$7.0
BLANDY'S, MALMSEY, 10 YEAR, MADEIRA	\$20.0
BLANDY'S, VERDELHO, 1968, MADEIRA	\$48.0

Dessert



WORLD CLASS CARROT CAKE
CHOCOLATE MALT CAKE
KEY LIME PIE

Truluck's Seafood and Crab House Menu



VANILLA CREME BRULEE \$14.0

AFFOGATO \$10.0

FRIED ICE CREAM

CREME BRULEE

CHEESECAKE

Starters



HOT HONEY CHICKEN BITES \$13.0

NORWEGIAN SALMON* \$42.0

SCALLOP SHRIMP SAUTE

STEAK FRITES* \$42.0

FILET MIGNON 6 OZ*

YELLOWFIN TUNA PONZU* \$18.0

NEW ENGLAND SEA SCALLOPS

TUNA CRUDO

Zinfandel

KLINKER BRICK, OLD GHOST, LODI, 2021

MARTINELLI, GIUSEPPE LUISA, RUSSIAN RIVER, 2021

RIDGE, THREE VALLEYS, SONOMA, 2020

KLINKER BRICK, OLD GHOST, LODI, 2020

MARTINELLI, GUISEPPE LUISA, RUSSIAN RIVER, 2020

TURLEY, PESENTI VINEYARD, PASO ROBLES, 2020

WILD THING, OLD VINE, CALIFORNIA, 2020

TURLEY, UBERROTH, PASO ROBLES, 2020

Rose

AIX, PROVENCE, FRANCE, 2022

CHÂTEAU DE L'ESCARAELLE, LA PACHA, PROVENCE, FRANCE, NV

CHÂTEAU MINUTY, ROSE ET OR, PROVENCE, FRANCE, 2021

SCHLOSS GOBELSBURG, CISTERBIAN, AUSTRIA, 2021

DOMAINE D'ILLE, PROVENCE, FRANCE, 2020

DOMAINE DE PALLUS, MESSANGES, CABERNET FRANC, LOIRE, FRANCE, 2021

AIX, PROVENCE, FRANCE, 2021

CHÂTEAU MINUTY, ROSE ET OR, PROVENCE, FRANCE, 2020

NOTORIOUS PINK, PROVENCE, FRANCE, NV

Merlot

DUCKHORN, NAPA, 2018

ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY, 2021

DARIOUSH, NAPA, 2018

DUCKHORN, NAPA, 2021

JANUIK, WASHINGTON, 2020

PRIDE, SPRING MOUNTAIN, NAPA, 2020

PLUMPJACK, NAPA, 2021

DARIOUSH, NAPA VALLEY, 2018

JANUIK, WASHINGTON, 2019

MEEKER, HANDPRINT, SONOMA, 2016

Rhone & Rhone Inspired Reds

DOMAINE DE BEAURENARD, CHÂTEAUNEUF-DU-PAPE, FRANCE, 2021

E. GUIGAL, HERMITAGE, RHONE, FRANCE, 2019

Truluck's Seafood and Crab House Menu



E. GUIGAL, CHÂTEAU D'AMPUIS, COTE-RÔTIE, RHONE, 2019

E. GUIGAL, SAINT-JOSEPH, VIGNES DE L'HOSPICE, RHÔNE, 2020

LA FERME DE MONT, PREMIER COTE, RHONE, FRANCE, 2021

CHÂTEAU MUSAR, ROUGE, BEKAA VALLEY, LEBANNON, 2000

NEYERS, SAGE CANYON, 2019

CHÂTEAU MONT-REDON, GIGONDAS, 2018

DOMAINE DE BEAURENARD, CHATEAUNEUF-DU-PAPE, FRANCE, 2020

E. GUIGAL, HERMITAGE, RHONE, FRANCE, 2018

LA MADRID, MATILDE, MENDOZA, ARGENTINA, 2019

LUIGI BOSCA, DE SANGRE, MENDOZA, ARGENTINA, 2021

ZUCCARDI, MOUNTAIN VINEYARDS, UCO VALLEY, ARGENTINA, 2020

ALTOCEDRO, GRAN RESERVA, MENDOZA, 2019

LA MADRID, GRAN RESERVA, MENDOZA, ARGENTINA, 2018

LA MADRID, MATILDE, MENDOZA, ARGENTINA, 2015

LUIGI BOSCA, DE SANGRE, MENDOZA, ARGENTINA, 2020

PIATELLI, GRAND RESERVE, MENDOZA, 2021

Salads



ICEBERG WEDGE SALAD \$16.0

TOMATO SALAD \$16.0

BLUE CRAB LOUIE \$32.0

MEDITERRANEAN SALAD \$32.0

SALMON SONOMA* \$26.0

SONOMA SALAD

WEDGE SALAD \$16.0

SHRIMP CAESAR SALAD \$28.0

TOMATO SALAD

CAESAR SALAD

BLUE CHEESE SALAD

Malbec

ALTOCEDRO, GRAN RESERVA, MENDOZA, 2021

BRAMARE, MENDOZA, ARGENTINA, 2021

LA MADRID, GRAN RESERVA, MENDOZA, ARGENTINA, 2019

Rare Bourbon & Whiskey

BAKER'S, 7 YEAR, SINGLE BARREL \$20.0

HORSE SOLDIER, STRAIGHT BOURBON \$24.0

JEFFERSON'S OCEAN, SINGLE BARREL \$24.0

JEFFERSON'S RESERVE, VERY SMALL BATCH \$18.0

KENTUCKY OWL, CONFISCATED \$48.0

OLD FORESTER, STATESMAN \$18.0

WHISTLEPIG RYE, 12 YEAR \$47.0

WHISTLEPIG RYE, 15 YEAR \$80.0

SAINT CLOUD, 7 YEAR, SINGLE BARREL \$22.5

HORSE SOLDIER, BARREL STRENGTH \$24.0

KENTUCKY OWL, STRAIGHT RYE \$64.0

Entrées

SPICY SALMON CRISPY RICE* \$16.0

Truluck's Seafood and Crab House Menu



PRIME MEATBALLS \$14.0

CHEF'S DAILY OYSTER
SELECTION*

PARKER HOUSE STYLE
ROLLS \$6.0

CRAB CAKE \$26.0

SHRIMP COCKTAIL

FRIED PICKLES

HIRAMASA PONZU* \$19.0

PARMESAN YEAST ROLLS \$5.0

BLACK RIVER CAVIAR

HIRAMASA PONZU \$13.5

SQUID

Bordeaux

CHÂTEAU DE LA COSTE, MARGAUX,
2019

MOULIN DE DUHART, PAUILLAC, 2019

CHÂTEAU BOUTISSE, SAINT-ÉMILION
GRAND CRU, 2018

CHÂTEAU DE SALES, POMEROL, 2019

LA BELLE, CONNIVENCE, GRAND CRU,
POMEROL, 2017

LES CADRANS DE LASSEGUE, GRAND
CRU, SAINT-ÉMILION, 2021

PAGODES DE COS, SAINT-ESTÈPHE,
2016

CHÂTEAU D'ARMENS, SAINT EMILION,
GRAND CRU, 2019

CHÂTEAU BRANAIRE-DUCRU, SAINT-
JULIEN, 2016

CHÂTEAU DE SALES, POMEROL, 2017

CHÂTEAU MEYNEY, SAINT-ESTÈPHE,
2018

LA BELLE, CONNIVENCE, GRAND CRU,
POMEROL, 2015

These Types Of Dishes Are Being Served



CHICKEN

LOBSTER

FISH

OYSTERS

SALAD

SOUP

ICE CREAM

MEAT

PASTA

TUNA STEAK

TURKEY

APPETIZER

DESSERTS

Spain

CAMPILLO, RESERVE SELECTA, RIOJA,
2015

CLOS FIGUERAS, PRIORAT, 2019

CONTINO, GRACIANO, RIOJA, 2017

CVNE, VINA REAL, GRAN RESERVA,
RIOJA, 2016

R. LOPEZ DE HEREDIA, VIÑA,
BOSCONIA, RESERVA, RIOJA, 2012

SAN VICENTE, RIOJA, 2018

CLOS DE TAFALL, PRIORAT, 2021

VEGA SICILIA, VALBUENA,
RIBERA DEL DUERO, SPAIN, 2017 \$69.0

CLOS DE TEFALL, PRIORAT, 2019

EMILIO MORO, RIBERA DEL DUERO,
TEMPRANILLO, 2020

EL PUNTIDO, GRAN RESERVA, RIOJA,
2007

Truluck's Seafood and Crab House Menu



HERMANOS PECIÑA, CRIANZA, RIOJA,
2016

MACAN, RIOJA, 2017

TINTO PESQUERA, CRIANZA, 2019

Riesling & Full-Bodied Whites

ALLENDE, RIOJA, 2018

BASSERMAN-JORDAN,
HOHNENMORGEN, RIESLING, PFALZ,
GERMANY, 2018

BENATI, ETNA BIANCO, SICILY, 2020

BUCCI, VERDICCHIO, ITALY, 2020

CANTINA MESA, GIUNCO, VERMENTINO,
ITALY, 2022

CHATEAU DE NALYS, SAINTES PIERRES,
CHATEAUNEUF-DU-PAPE BLANC,
SOUTHERN RHÔNE, 2019

DOMAINE DE BAUMARD, CHENIN
BLANC, SAVENIERRES, LOIRE, FRANCE,
2019

DR. HERMANN, ERDENER TREPPCHEN,
RIESLING, SPÄTLESE, MOSEL,
GERMANY, 2021

HUGEL, DRY RIESLING, ALSACE,
FRANCE, 2021

LUNAE, BLACK LABEL, VERMENTINO,
ITALY, 2021

S.A. PRÜM, WEHLENER SONNENUHR,
SPÄTLESE, MOSEL, 2015

VILLOTA, SELVANEVADA, RIOJA, SPAIN,
2021

ZILLIKEN, SAARBERGER RANCH,
SPÄTLESE, 2020

STEPHANE OGIER, LA COMBE DE
MALLEVAL, CONDRIEU, FRANCE, 2018

GAJA, CA' MARCANDA, VISTAMARE,
TUSCAN, 2020

E. GUIGAL, ST. JOSEPH BLANC,
NORTHERN RHONE, 2018

DR. LOOSEN, BLUE SLATE, RIESLING,
MOSEL, GERMANY, 2021

SCHLUMBERGER, SAERING, GRAND
CRU, RIESLING, ALSACE, 2019

Italy

ARGIANO, SOLENKO, SUPER-TUSCAN,
TUSCANY, 2021

CASISANO, BRUNELLO DI
MONTALCINO, TUSCANY, 2019 \$148.0

CERETTO, BARBARESCO, PIEMONTE,
2020

COTARELLA, MONTIANO, LAZIO, 2018

COLUMBINI, ROSSO DI MONTALCINO,
TUSCANY, 2022

DAL CERO, AMARONE DELLA
VALPOLICELLA, 2017

COL DEI VENTI, TUFOBLU,
BARBARESCO, 2019

LUCENTE, SUPER-TUSCAN, TUSCANY,
2021 BTG \$16.5

DANIELE CONTERNO, BARBERA
D'ALBA, PIEMONTE, 2021

LUCENTE, SUPER-TUSCAN, TUSCANY,
2020

MARCARINI, BAROLO BRUNATE,
PIEMONTE, 2018

SUPREMUS, SUPER-TUSCAN, TUSCANY,
2019

TERRE COSTANTINO, ETNA ROSSO,
SICILY, 2020

CERETTO, BARBARESCO, PIEMONTE,
2019

DAL FORNO, ROMANO, VALPOLICELLA,
SUPERIORE, 2016

DANIELE CONTERNO, BARBERA
D'ALBA, PIEMONTE, 2020

LUCENTE, SUPER-TUSCAN, TUSCANY,
2019

Truluck's Seafood and Crab House Menu



MARCARINI, BAROLO, BRUNATE,
PIEDMONT, 2016

SPERI, AMARONE, VALPOLICELLA
URBANO, 2018

SUPREMUS, SUPER-TUSCAN, TUSCANY,
2018

Pinot Grigio & Crisp & Dry Whites

VAN DUZER, PINOT GRIS, OREGON, 2022

ABADIA DE SAN CAMPIO, ALBARIÑO,
RÍAS BIAIXAS, SPAIN, 2022

PAZO BARRANTES, ALBARIÑO, RÍAS
BIAIXAS, SPAIN, 2020

KING ESTATE, DOMAINE, PINOT GRIS,
OREGON, 2021

LAGARIA, PINOT GRIGIO, ITALY, 2022

LAURENZ V., CHARMING, RESERVE,
GRÜNER VELTLINER AUSTRIA, 2019

LOIMER, LOIS, GRÜNER VELTLINER,
AUSTRIA, 2020

NALS MARGREID, PINOT BIANCO, ALTO
ADIGE, ITALY, 2020

TERRAS GAUDA, O ROSAL, ALBARIÑO,
RÍAS BIAIXAS, SPAIN, 2022

ABADIA DE SAN CAMPIO, ALBARIÑO,
RÍAS BIAIXAS, SPAIN, 2021

DESSIMIS, VIE DI ROMANS, PINOT
GRIGIO, FRIULI, ITALY, 2021

FEUDO MONTONI, DELLA TIMPIA,
GRILLO, SICILY, ITALY, 2021

GRANBAZÁN, ETIQUETA AMBAR,
ALBARIÑO, SPAIN, 2021

LIVIO FELLUGA, PINOT GRIGIO, ITALY,
2021

LAURENZ V, CHARMING, RESERVE,
GRÜNER VELTLINER, KAMPTAL,
AUSTRIA, 2019

MASTROBERARDINO, FALANGHINA DEL
SANNIO, ITALY, 2021

LAGARIA, PINOT GRIGIO, ITALY, 2021

PAZO BARRANTES, ALBARIÑO, RÍAS
BAIXAS, SPAIN, 2019

PRATSCH, RIEDE ROTENPULLEN,
GRÜNER VELTLINER, AUSTRIA, 2020

TERRAS GAUDA, O ROSAL, ALBARIÑO,
RÍAS BIAIXAS, SPAIN, 2021

TRIMBACH, RESERVE, PINOT GRIS, 2017

Ingredients Used



SHRIMP

YELLOWTAIL

SCALLOPS

MISO

SEAFOOD

PARMESAN

AVOCADO

COCONUT

SHRIMPS

BEEF

CHOCOLATE

TUNA

CHEESE

BISCUIT

MUSHROOMS

SALMON

PRAWNS

HALIBUT

POTATOES

BUTTER

SPINACH

JUMBO SHRIMP

Truluck's Seafood and Crab House Menu



Champagne & Sparkling

AYALA, BRUT MAJEUR, CHAMPAGNE, NV

BISOL, JEIO, PROSECCO, ITALY, NV

BOLLINGER, LA GRANDE ANNÉE, BRUT, CHAMPAGNE, FRANCE, 2012

BOLLINGER, BRUT, ROSÉ, CHAMPAGNE, NV

BOLLINGER, R.D., EXTRA BRUT, CHAMPAGNE, 2007

BOLLINGER, SPECIAL CUVÉE, CHAMPAGNE, NV

COLLET, BRUT, ROSÉ, CHAMPAGNE, FRANCE, NV

GLORIA FERRER, ROYAL CUVÉE, CARNEROS, NV

GOSSET, GRANDE RESERVE, BRUT, CHAMPAGNE, FRANCE, NV

IRON HORSE, WEDDING CUVÉE, RUSSIAN RIVER, NV

JUVE CAMPS, RESERVA DE LA FAMILIA, GRAN RESERVA, BRUT NATURE, CAVA, SPAIN, 2017

MANDOIS, BLANC DE NOIR, CHAMPAGNE, 2015

LLOPART, LEOPARDI, GRAN RESERVA, CORPINNAT, SPAIN, 2015

MARC HEBRART, SPECIAL CLUB, CHAMPAGNE, FRANCE, 2018

RENE GEOFFROY, TERRE. EXTRA BRUT, 1ER CRU, CHAMPAGNE, 2010

THIENOT, BRUT, ROSÉ, CHAMPAGNE, FRANCE, NV

TRUDON, MONOCHROME, PINOT MEUNIER, CHAMPAGNE, NV

VALENTIN LEFLAIVE CV17|50, CHAMPAGNE, NV

VOLLERAUX, CUVÉE MARGUERITE, CHAMPAGNE, FRANCE, 2013

BOLLINGER, LA GRANDE ANNEE, BRUT, CHAMPAGNE, FRANCE, 2014

CHARLES HEIDSIECK, BRUT, RESERVE, CHAMPAGNE, NV

GASTON CHIQUET, BLANC DE BLANC, CHAMPAGNE, FRANCE, NV

LLOPART, LEOPARDI, GRAN RESERVA, CORPINNAT, SPAIN, 2014

POEMA, CAVA, SPAIN, NV

Sauvignon Blanc

ALPHONSE MELLOTT, GENERATION XIX, SANCERRE, FRANCE, 2019

CHÂTEAU CARBONNIEUX, PESSAC-LEOGNAN, BORDEAUX, 2019

COMTE LAFOND, GRANDE CUVÉE, SANCERRE, FRANCE, 2021

CLOS PEGASE, NAPA, 2022

CHATEAU LANGOIS, CHATEAU DE FONTAINE-AUDON, SANCERRE, FRANCE, 2023

CORRELATION, STAGECOACH VINEYARD, NAPA, 2021

DELAPORTE, SILEX, SANCERRE, FRANCE, 2021

DOMAINE CHATELAIN, SANCERRE, FRANCE, 2022

INK GRADE, NAPA, 2019

JONATA, FLOR, SANTA YNEZ VALLEY, 2021

LA POUSSIE, SANCERRE, FRANCE, 2022

MERRY EDWARDS, RUSSIAN RIVER, 2022

SPOTTSWOODE, NAPA, 2023

ST. SUPREY, DOLLARHIDE, NAPA, 2021

YEALANDS, MARLBOROUGH, NEW ZEALAND, 2023

MERRY EDWARDS, RUSSIAN RIVER, 2021

HONIG, NAPA, 2021

Truluck's Seafood and Crab House Menu



CHÂTEAU CARBONNIEUX, PESSAC-
LEOGNAN, FRANCE, 2019

COMTE LA FONDE, SANCERRE,
FRANCE, 2020

J. DE VILLEBOIS, SILEX, SANCERRE,
FRANCE, 2021

DOMAINE CHATELAIN, SANCERRE,
FRANCE, 2021

LA POUISSE, SANCERRE, FRANCE, 2021

PEJU, NAPA, 2022

SPY VALLEY, E BLOCK, MARLBOROUGH,
NEW ZEALAND, 2021

SUBSTANCE, COLUMBIA VALLEY,
WASHINGTON, 2020

YEALANDS, MARLBOROUGH, NEW
ZEALAND, 2022

DUCKHORN, NAPA, 2020

Chardonnay

ALBERT BICHOT, LONG-DEPAWUIT,
CHABLIS, 2022

ATELIER, RUSSIAN RIVER, 2021

CARPE DIEM, ANDERSON VALLEY, 2019

DAVIS BYNUM, RIVER WEST VINEYARD,
RUSSIAN RIVER, 2021

DOMAINE CHANSON, CLOSE DES
MOUCHES, BEAUNNE, 2018

DOMAINE LEFLAIVE, MACON-VERZES,
LES CHENES, FRANCE, 2018

FAR NIENTE, NAPA VALLEY, 2022

THE HILT, SANTA BARBARA, 2020

DOMAINE LAROCHE, SAINT MARTIN,
CHABLIS, 2022

LONG MEADOW RANCH, ANDERSON
VALLEY, 2018

ROMBAUER, NAPA, 2022

NEYERS, 304, SONOMA COAST, 2021

PATZ HALL, SONOMA COAST, 2019

CAKEBREAD, NAPA, 2021

CATENA ZAPATA, WHITE BONES,
MENDOZA, ARGENTINA, 2020

DOMAINE ANDERSON, ANDERSON
VALLEY, 2019

DOMAINE CHANSON, LES
CHENEVOTTES, 1ER CRU, CHASSAGNE-
MONTRACHET, 2020

DOMAINE PASSY LE CLOU, CHABLIS,
FRANCE, 2021

DOMAINE VOCORET, LES VAILLONS, 1ER
CRU, CHABLIS, 2021

FAR MOUNTAIN, MYRNA, SONOMA, 2019

FAVIA, CARBONE, NAPA, VALLEY, 2020

FISHER, MOUNTIAN ESTATE VINEYARD,
SONOMA, 2019

LOUIS LATOUR, POUILLY-FUISSÉ, 2020

MERRYVALE, SILHOUETTE, NAPA, 2019

NIELSON, SANTA BARBARA, 2021

TALLEY, SAN LUIS OBISPO COAST, 2020

PATZ HALL, SONOMA COAST, 2018

ROCHIOLI, RUSSIAN RIVER, 2021

Pinot Noir

ALBERT BICHOT, SANTENAY, 1ER CRU,
CLOS ROUSSEAU, 2018

ANGELA, WILLAMETTE VALLEY, 2019

ALEXANA, DUNDEE HILLS, OREGON,
2021

AURÉLIAN VERDENT, PRIEURÉ, HAUTE-
CÔTES DE NUITS, 2021

BEAUX FRERES, BELLE SOUER,
FRANCE, 2021

DOMAINE CHANSON, PERNAND-
VERGELESSES, 1ER CRU, LES
VERGELESSES, 2021

DOMAINE CHANSON, SAVIGNY-
DOMINODE, 1ER CRU, 2021

Truluck's Seafood and Crab House Menu



CHÂTEAU DE POMMARD, MICAULT,
POMMARD, FRANCE, 2019

DAVIS BYNUM, RUSSIAN RIVER VALLEY,
2022

ELK COVE, LA BOHEME, WILLAMETTE
VALLEY, OREGON, 2022

HARTFORD COURT, RUSSIAN RIVER,
2021

PAUL HOBBS, RUSSIAN RIVER, 2021

INNOCENT BYSTANDER, CENTRAL
OTAGO, NEW ZEALAND 2022

KOSTA BROWNE, SANTA RITA HILLS,
2022

MT. DIFFICULTY, CENTRAL OTAGO, NEW
ZEALAND, 2020

PONZI, LAURELWOOD DISTRICT,
WILLAMETTE VALLEY, OREGON, 2022

ROYAL ST. ROBERT CUVÉE, SONOMA
COAST, 2021

SOLÉNA, GRAND CUVÉE, WILLAMETTE
VALLEY, OREGON, 2022

WALT, CLOS PEPE, SANTA RITA HILLS,
2020

ALEXANA, DUNDEE HILLS, OREGON,
2020

AURÉLIAN VERDENT, PRIEURÉ, HAUTE-
CÔTES DE NUITS, 2020

BERGSTROM, CUMBERLAND RESERVE,
WILLAMETTE VALLEY, OREGON, 2020

CHANSON, 1ER CRU, SAVIGNY-
DOMINODE, FRANCE, 2020

CALERA, MILLS VINEYARD, MT. HARLAN,
2017

DAVIS BYNUM, RUSSIAN RIVER VALLEY,
2018

ELK COVE, LA BOHÉME, OREGON, 2021

GOLDENEYE, ANDERSON VALLEY, 2020

HIGHER GROUND, CENTRAL COAST,
2018

INNOCENT BYSTANDER, CENTRAL
OTAGO, NEW ZEALAND 2021

KOSTA BROWNE CERISE VINEYARD,
ANDERSON VALLEY, 2019

MARTINELLI, SONOMA COAST, 2021

PONZI, LAURELWOOD DISTRICT,
WILLAMETTE VALLEY, OREGON, 2021

SIDURI, WILLAMETTE VALLEY, 2021

SOLENA, GRAND CUVÉE, WILLAMETTE
VALLEY, OREGON, 2021

WALT, CLOS PEPE, SANTA RITA HILLS,
2018

Cabernet Sauvignon & Blends

CADE, HOWELL MOUNTAIN, NAPA, 2019 \$42.5

BARNETT VINEYARDS, SPRING
MOUNTAIN, NAPA, 2021

BURGESS CELLARS, NAPA, 2017

CADE, HOWELL MOUNTAIN, NAPA, 2021

CAYMUS, NAPA VALLEY, 2022

CLOS DU VAL, NAPA, 2022

DARIOUSH, CABERNET FRANC, NAPA,
2021

DRY CREEK, SONOMA, 2021

FAUST, NAPA, 2022

FLORA SPRINGS, TRILOGY, NAPA, 2019

FROG'S LEAP, RUTHERFORD, NAPA,
2020

GROTH, OAKVILLE, NAPA, 2021

J. LOHR, CAROL'S VINEYARD, NAPA,
2020

J. LOHR, CAROL'S VINEYARD, NAPA,
2021

KEENAN, NAPA, 2019

Truluck's Seafood and Crab House Menu



MARIETTA, GAME TRAIL, YORKVILLE
HIGHLANDS, 2021

ROTH, ALEXANDER VALLEY, 2022

SILVER OAK, NAPA, 2019

SWANSON, NAPA, 2021

TURLEY, ESTATE, NAPA, 2021

ALEXANDER VALLEY VINEYARDS,
ALEXANDER VALLEY, 2020

EISELE VINEYARD, ALTAGRACIA, NAPA,
2019

B.R. COHN, SONOMA, 2019

BARNETT VINEYARDS, SPRING
MOUNTAIN, NAPA, 2017

BLACKBIRD, ARISE, NAPA, 2018

BURGESS CELLARS, NAPA, 2016

CAIN FIVE, SPRING MOUNTAIN DISTRICT,
NAPA, 2017

CLAU DE NELL, CABERNET FRANC,
LOIRE, FRANCE, 2020

CLOS DU VAL, NAPA, 2021

CORISON, NAPA, 2018

DAOU, SOUL OF A LION, PASO ROBLES,
2019

DARIOUSH, CABERNET FRANC, NAPA,
2019

DRY CREEK, SONOMA, 2019

FAUST, NAPA, 2020

FROG'S LEAP, RUTHERFORD, NAPA,
2019

HEITZ CELLAR, LOT C-91, NAPA VALLEY,
2016

HONIG, NAPA, 2019

KRUPP BROTHERS, CABERNET FRANC,
NAPA, 2016

KIVELSTADT, FATHER'S WATCH,
MENDOCINO COUNTY, 2019

LAUREL GLEN, COUNTERPOINT,
SONOMA, 2018

LIBERTY SCHOOL, PASO ROBLES, 2021

L'AVENTURE, OPTIMUS, PASO ROBLES,
2020

J. LOHR, HILLTOP, PASO ROBLES, 2020

JUSTIN, ISOSCELES, PASO ROBLES,
2018

MARIETTA, GAME TRAIL, YORKVILLE
HIGHLANDS, 2019

MINER, STAGECOACH VINEYARD, 2019

QUINTESSA, RUTHERFORD, NAPA, 2019

ROBERT CRAIG, HOWELL MOUNTAIN,
2018

ROTH, ALEXANDER VALLEY, 2021

ROWEN, SONOMA, 2017

SCATTERED PEAKS, NAPA, 2020

SPRING VALLEY, CABERNET FRANC,
WASHINGTON, 2014

STAGLIN, SALUS, NAPA, 2019

Truluck's Seafood and Crab House Me



Truluck's Seafood and Crab House

1900 Hughes Landing Blvd Suite
600 The Woodlands, TX 77380,
United States

Opening Hours:

Monday 16:00-21:00
Tuesday 16:00-21:00
Wednesday 16:00-21:00
Thursday 16:00-21:00
Friday 11:00-22:00
Saturday 16:00-22:00
Sunday 14:00-20:00

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