



DINE

F O R T L A U D E R D A L E

TRULUCK'S OCEAN'S FINEST SEAFOOD & CRAB

APRIL 23, 2026

M E N U

F I R S T C O U R S E

Snapper crude with citrus chives & cold pressed olive oil

WINE PAIRING: *Out East (Cotes De Provence) Champagne Rose*

S E C O N D C O U R S E

Crab cake with dilled tartar sauce

WINE PAIRING: *Summers Chardonnay (Sonoma California) Out East (Cote De Provence) Rose*

T H I R D C O U R S E

Sonoma greens salad with spiced pecans, goat cheese, apples, dried cherries & honey vinaigrette

WINE PAIRING: *Color De Soles Torrontes (Argentina)*

F O U R T H C O U R S E

Miso-glazed Seabass with cucumber slaw & crab fried rice (petit portion)

WINE PAIRING: *Birds of Paradise Gran Reserva Cabernet Sauvignon (Maule Valley, Chile)*

F I F T H C O U R S E

World Class Carrot Cake (petit) with crème cheese icing, spicy pecan & warm butterscotch

WINE PAIRING: *Fox Brook Sweet Red (California)*

