



BLOOMFIELD HILLS CARRY-OUT MENU

By order of Gov. Whitmer, all Michigan restaurants are restricted to carry-out service for the time being. Until the restriction is lifted, Joe Muer Seafood regrets that we cannot offer our full lunch menu, sushi bar, or raw bar.

We look forward to hosting you in our dining room again soon! Until then, please take advantage of our curbside pickup option. Simply call your nearest Joe Muer location to place your order, then call us again when you arrive. We will bring your order to your vehicle.

Thank you so much for dining with Joe Muer Seafood!

APPETIZERS AND STARTERS

MUER TRADITIONS

- DEVEILED CRAB BALLS** 18
Blue crab, stone ground mustard sauce
- OYSTERS ROCKEFELLER** 21
Half dozen topped with classic creamed spinach, crisp bacon and Pernod, gratin with gruyere cheese
- SHRIMP COCKTAIL** 5
Poached in aromatic court bouillon with fiery house sauce

SOUPS & SALADS

- BOSTON CLAM CHOWDER** 9
Potatoes, root vegetables, bacon and fresh Quahog clams
- LOBSTER BISQUE** 12
Rich broth with butter poached lobster infused with sherry and crème
- ROQUEFORT WEDGE** 8
Crisp iceberg, French-Roquefort dressing, tomatoes, bacon and hard cooked egg
- MARTHA'S VINEYARD SALAD** GF 9
Crisp greens, crumbled roquefort, sun-dried cherries, candied walnuts, red onions, raspberry vinaigrette

ENTRÉES

All of our fresh seafood can be prepared broiled, grilled or sautéed.

MUER TRADITIONS

Choice of either creamed spinach or stewed tomatoes.

- DOVER SOLE A LA MEUNIERE** 49
Herbs de Provence, lemon, brown butter, filleted tableside
- BROILED LAKE SUPERIOR WHITEFISH** GF 26
Broiled and served with fresh lemon
- ROASTED MEDITERRANEAN BRANZINO** 44
Dressed with lemon and brown butter
- BLOCK ISLAND SWORDFISH** GF 38
Oscar style with Asparagus, Alaskan King Crab Meat and Sauce Bearnaise

PRIME CUT AND POULTRY

- 8 OZ. CHAR-GRILLED "CHAIRMAN'S RESERVE" FILET MIGNON** GF 45
Signature zip sauce
- 14 OZ. DRY AGED "WAGYU" NEW YORK STRIP** 49
Au Poivre-encrusted in Telicherry pepper, served with grilled asparagus, cognac green peppercorn sauce and Hon shimeji mushrooms
- PAN ROASTED BRICK CHICKEN** 29
All-Natural, Semi Boneless Amish Chicken, Seasonal Vegetables, Potato and Jus Lie

MODERN CLASSICS

- GRILLED SCOTTISH SALMON** GF 36
Butternut squash risotto, roasted heirloom carrots, sauteed spinach, dried fruit compote, pomegranate gastrique and beurre blanc
- GEORGE'S BANK SEA SCALLOPS** 39
Maple glazed butternut squash, king trumpet mushrooms, parsnip puree, brown butter, and house bacon

SHELLFISH

- TRISTAN SOUTH AFRICAN 5OZ. LOBSTER TAIL** GF 35 | Twin 65
Broiled with Muer butter, and served with fingerling potatoes and asparagus

SIDE DISHES

- CREAMED SPINACH** GF 8
- STEWED TOMATOES** GF 8
- POTATO DAUPHINOISE SKILLET** GF 11
- BLACK TRUFFLE MACARONI AND CHEESE** GF 12

GF Gluten-free | MP Market Price

Ask us about menu items that are cooked to order or served raw. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.