

**BLOOMFIELD HILLS**  
39475 Woodward Ave | Bloomfield Hills  
(248) 792-9609



**EXCLUSIVE:**  
25% OFF All Carryout Wine Bottles!

## 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** GF 5  
Poached in aromatic court bouillon with fiery house sauce
- FRIED BRUSSEL SPROUTS** GF 12  
Caramelized onions, candied walnuts, and balsamic reduction

### 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
- FILET OF PERCH** 30  
Sautéed or beer-battered and fried with our world-famous whipped mashed potatoes
- LOBSTER ROLL** 28  
Maine lobster meat in Louis dressing infused with brandy, served on a brioche roll with fries

#### MODERN CLASSICS

- GRILLED SCOTTISH SALMON** GF 36  
Fingerling potato salad, pickled mustard seed, heirloom baby carrot, and sautéed spinach
- ALASKAN HALIBUT** 45  
Alaskan king crab cake, haricot verts, wild mushrooms, and orange miso glaze
- PAN ROASTED BRICK CHICKEN** 29  
All-Natural, Semi Boneless Amish Chicken, Seasonal Vegetables, Potato and Jus Lie
- UTICA TOMAHAWK PORK CHOP** GF 36  
Five-spice rubbed, bitter greens, Brussel sprouts, beets, and whole-grain mustard

### SHELLFISH

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

#### PRIME BEEF

- 8 OZ. CHAR-GRILLED "CHAIRMAN'S RESERVE" FILET MIGNON** GF 45  
Signature zip sauce
- 20 OZ. BONE-IN PRIME NEW YORK STRIP** GF 60  
28-day dry-aged with whipped potatoes, asparagus, sautéed mushrooms, and zip sauce
- JOE MUER BURGER** GF 18  
28-day dry-aged, cooked to order, and served on a toasted challah bun with white truffle pomme frites

### SIDE DISHES

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