



RAW BAR

Colossal Shrimp Cocktail Poached in Aromatic Courte Bouillon with Fiery House Sauce 6 Each, Platter of 10 54 GF

Oyster Varieties (*Half Dozen*) GF
East Coast 22 West Coast 25

Chilled King Crab Legs
Bloody Mary Cocktail Sauce,
Mock Béarnaise 60 Half # / 110 Full # GF

Chilled Maine Lobster Cocktail Bloody Mary Cocktail Sauce, Mock Béarnaise 39

Raw Bar Plateau Chilled Lobster Tail, Alaskan King Crab, Shrimp Cocktail, Oysters on the Half Shell, Smoked Fish 37/pp

SUSHI

Kai Roll Shrimp, Lobster, Crab, Cucumber, Tempura Fried, Crab Roe, Yuzu Emulsion 23

Heartbeat Roll Spicy Tuna, Ginger Soy Tuna, Asparagus, Avocado, Scallion, Sweet Chili 19

Broadway Garden Roll Cucumber, Wakame, Avocado, Asparagus, Pickled Carrot, Sweet Pepper Ponzu, Furikake 17

Beef & Reef Roll Filet Mignon, Tempura Lobster, Cucumber, Avocado, Ponzu, Black Garlic Aioli 25

Sake Time King Crab, Salmon, Wakame, Red Onion, Lemon, Fried Garlic, Japanese Kewpie 21

SIDE DISHES

- Creamed Spinach** 11
- Tomato Cobbler** 11
- Asparagus | Beurre Monté** 12 GF
- Cauliflower Polonaise** 14
- Mac & Cheese** 17
- Add Lobster**..... 15
- Wild Mushroom Blend**..... 15 GF
- Creamed Corn**..... 13 GF
- Dauphinoise Potatoes**..... 15 GF
- Potatoes Hashed in Cream** 13
- Pomme Frites | Mock Béarnaise**..... 11 GF
- Yukon Gold Whipped**..... 10 GF

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BOOK YOUR PRIVATE EVENT WITH US

APPETIZERS & STARTERS

MUER TRADITIONS

- Deviled Crab Imperial / Natural Shell** 12/pc
- Rhode Island Style Fried Calamari** Spicy Peppers, Piquillo Pepper Sauce 19
- Oysters Rockefeller** Creamed Spinach, Bacon, Hollandaise 21
- Federal Hill Style Stuffed Clams** Narragansett Bay Cherry Stone Clams, Italian Sausage, Bread Crumbs, Pecorino Romano 20

MODERN CLASSICS

- Escargots Henri Maire** Black Trumpet Mushrooms, Persillade Butter, Brioche 17
- Shrimp Ilene** Garlic Butter Baked Shrimp, Wine, Scallions, Toasted Almond Muddica 18
- #1 Bigeye Tuna Tartare** Crisped Rice, Creamy Kewpie, Seaweed Salad, Chow-chow, Avocado, Sesame Seed Oil 23
- Tennessee Country Biscuits** Master's Pimento Cheese, Deviled Ham 15

SOUPS & SIDE SALADS

- New England Clam Chowder** Gold Potatoes, Onions, Celery, Bacon, Islip Clams, Profriteroles 12
- Lobster Bisque** Rich Broth, Butter Poached Lobster, Sherry Cream, Crème Fraîche 15
- Classic French Onion Soup** Hearty Broth, Caramelized Onion, Simple Toast, Cheese Gratin 14
- Lump Crab & Tomato "Louie"** Heirloom Tomato, Avocado, Chopped Egg, Artisan Greens, Webby Bread, Louie Dressing 27

- Iceberg Wedge Club Style** Bacon Jam, Turkey Pastrami, Country Ham, Gruyere, Tomatoes, Cucumber, Onions, Green Goddess 17
- Steak House Caesar** Chopped Romaine, Parmesan, White Anchovy, One Eyed Susan 15
- Modern Chopped Salad** Cucumber, Bacon, Romaine Lettuce, Olives, Banana Peppers, Corn, Chickpeas, Sopresata, Tomato, Onion, Olive Oil Poached Egg 15

Chalkboard Features

- Ginger Seared Hawaiian Yellowfin Tuna** Soba Noodles, Asian Vegetables, Toasted Orange Ponzu 52
- Lobster Pot Pie** Maine Lobster, Mirepoix of Vegetables, Sauce Américaine, Irish Spoon Bread 69
- Hatch "Style" Seasonal Grilled Vegetables** Crispy Rice, Thai Panang Curry, Charred Lemon 35

- Spicy Shrimp Bottarga** Garlic Roasted Shrimp, Logan Turnpike Grits, Grated Bottarga, Red Pepper Cream 46
- Roasted Halibut** Charred Onion, Bushel of Fines-Herbes, Organic Ceci Bean Butter 58
- Blackened Red Fish** Jalapeño Hush Puppies "Yabby Butter" AKA Crawdads 43

ENTRÉES

MUER TRADITIONS

- Dover Sole Veronica à la Nage** Simmered Sauce of Grapes, Pine Nuts, Capers, Parsley, Artichokes, Tomatoes, Braised Leeks 66
- Crab Stuffed Atlantic Flounder** Stone Ground Mustard Beurre Blanc, Pickled Mustard Seeds 44
- Eagle Creek Ruby Red Rainbow Trout Amantine** Amaretto Butter, Crispy French Beans 39
- Bacon Wrapped Stuffed Shrimp** Crab Imperial, Hush Puppies, Zesty Zip Sauce 45

MODERN CLASSICS

- Maple Leaf Farms Roast Duck** Semi-boneless, Kumquats, Wild Rice Pilaf, Scallion, Grand Marnier Orange Sauce 46
- Miso Glazed Sea Bass Poke Bowl** Sushi Rice, Avocado, Red Cabbage, Kimchi, Marinated Bean Sprouts, Radishes, Creamy Wasabi 45
- Ora King Salmon Steak** Asparagus, Parsnip Cream 49
- George's Bank Sea Scallops** Whipped Potatoes, Green Goddess Butter, Toasted Muddica 54

PRIME CUTS, POULTRY & SHELLFISH

- 6oz. Tristan South African Lobster Tail** Whipped Potatoes, Asparagus, Drawn Butter 59
- Alaskan King Crab Legs** 60 Half # / 110 Full # GF
- Whole Fresh Maine Lobster** Broiled or Steamed Market Price
- Seafood Cioppino** Regional Italian Stew, Manila Clams, Mussels, Shrimp, Calamari, Tomato, Fennel, Vermouth, Red Pepper Rouille, Linguini 54

- Double Cut Berkshire Pork Chop** Vidalia Onion Tart, Pecan Mustard Sauce 45
- Chicken Paillard** Petite Artichokes, Tomatoes, Cucumbers, Red Onions, French Feta, Salt Cured Capers, Núñez de Prado EVOO, Charred Lemon, Baby Watercress 38

PRIME STEAKS

- 8oz Chairman's Reserve Filet Mignon** 61
- 10oz Chairman's Reserve Filet Mignon** 76
- Joe Muer Surf & Turf** 120
- 14oz Allen Brothers USDA Prime New York Strip** 65
- 18oz Allen Brothers USDA Prime Ribeye** 77

Toppers

- Lobster 23
- King Crab 21
- Sea Scallops 13/pc
- Executive Shrimp 11/pc
- Blue Cheese Brûlée 6
- Sautéed Mushrooms 9

Sauce of Your Choice

- Béarnaise Sauce
- Classic Green Peppercorn
- Red Pepper Chimichurri
- Signature Zip Sauce

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more. GF=Gluten Free