



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
Dauphinoise Potatoes	15 GF
Potatoes Hashed in Cream	13
Pomme Frites Mock Béarnaise	11 GF
Yukon Gold Whipped	10 GF
Hush Puppies	12

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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, Soppressata, Tomato, Onion, Garlic Streusel 13

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 47

Roasted Halibut Charred Onion, Bushel of Fines-Herbes, Organic Ceci Bean Butter 58

Blackened Red Fish Jalapeño Hush Puppies "Yabby Butter" AKA Crawdads 45

ENTRÉES

MUER TRADITIONS

Dover Sole Veronica à la Nage Simmered Sauce of Grapes, Pine Nuts, Capers, Parsley, Artichokes, Tomatoes, Braised Leeks 67

Crab Stuffed Atlantic Flounder Stone Ground Mustard Beurre Blanc, Pickled Mustard Seeds 46

Bacon Wrapped Stuffed Shrimp Crab Imperial, Hush Puppies, Zesty Zip Sauce 47

MODERN CLASSICS

Miso Glazed Sea Bass Poke Bowl Sushi Rice, Avocado, Red Cabbage, Kimchi, Marinated Bean Sprouts, Radishes, Creamy Wasabi 47

Ora King Salmon 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 61

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, Braised Red Cabbage, Pecan Mustard Sauce 49

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