



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
65 Half # / 125 Full # GF

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

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

Ducktrap River Smoked Trout Spread
Milwaukee Rye Crisps, Mignonette Cream,
Relish 15

SIDE DISHES

Tomato Cobbler.....	12
Creamed Spinach.....	12
Minted Peas & Carrots.....	13
Wild Mushroom Blend.....	16 GF
Cauliflower Polonaise.....	15
Saffron Rice Pilaf.....	11
Corn Pudding.....	11
Hush Puppies Hot Honey.....	12
Mac & Cheese.....	17
Add Lobster.....	16
Dauphinoise Potatoes.....	15 GF
Potatoes Hashed in Cream.....	14
Yukon Gold Whipped.....	12 GF
Pomme Frites Mock Béarnaise.....	11 GF

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APPETIZERS & STARTERS

MUER TRADITIONS

Deviled Crab Imperial / Natural Shell
Jumbo Lump Blue Crab, Bell Pepper, Celery,
Cheddar Cheese, Parsley, Old Bay 15/pc

Rhode Island Style Fried Calamari Spicy Peppers,
Piquillo Pepper Sauce 19

Oysters Rockefeller Creamed Spinach, Bacon,
Pernod, Gruyere Cheese Gratin 22

Federal Hill Style Stuffed Clams Narragansett
Bay Cherry Stone Clams, Italian Sausage,
Bread Crumbs, Pecorino Romano 20

MODERN CLASSICS

Beef Sticks & Mushrooms Fire Roasted Portabella
Mushrooms, Feta Cheese, Tobacco Onions,
Zesty Zip Sauce 19

Escargots Henri Maire Black Trumpet Mushrooms,
Persillade Butter, Brioche 17

Shrimp Ilene Garlic Butter Baked Shrimp,
Wine, Scallions, Toasted Almond Muddica 19

#1 Bigeye Tuna Tartare Crisped Rice, Creamy
Kewpie, Seaweed Salad, Chow-chow, Avocado,
Sesame Seed Oil 24

Tennessee Country Biscuits Master's Pimento
Cheese, Deviled Ham 15

SOUPS & SALADS

New England Clam Chowder Gold Potatoes, Bacon,
Celery, Onions, Islip Clams, Profriteroles 14

Lobster Bisque Rich Broth, Butter Poached Lobster,
Sherry Cream, Crème Fraîche 16

Classic French Onion Soup Caramelized Onion,
Hearty Broth, Simple Toast, Cheese Gratin 15

Lump Crab & Tomato "Louie" Heirloom Tomato,
Avocado, Chopped Egg, Artisan Greens, Webby Bread,
Louie Dressing 29

Iceberg Wedge Club Style Bacon Jam, Turkey
Pastrami, Country Ham, Gruyere, Tomatoes,
Cucumber, Onions, Green Goddess 18

Steak House Caesar Chopped Romaine, Parmesan,
White Anchovy, Garlic Streusel 15

Modern Chopped Salad Romaine Lettuce, Bacon,
Cucumber, Olives, Banana Peppers, Corn, Chickpeas,
Soppressata, Tomato, Onion, Garlic Streusel 15

Chalkboard Features

Ginger Seared Hawaiian Yellowfin Tuna Soba Noodles,
Asian Vegetables, Toasted Orange Ponzu 54

Beef & Shrimp Tenderloin Tips, Shrimp, Grilled
Mushrooms, Onions, Peppers, Creamy Risotto 49

Parmesan Crusted Airline Chicken Sicilian Caper Leaf,
Lemon-Butter Sauce 45

Spicy Shrimp Bottarga Garlic Roasted Shrimp,
Logan Turnpike Grits, Grated Bottarga,
Red Pepper Cream 48

Butter Roasted Sea Bass Charred Onion, Bushel of
Fines-Herbes, Organic Ceci Bean Butter 49

Blackened Red Fish Jalapeño Hush Puppies,
"Yabby Butter" AKA Crawdads 46

ENTRÉES

MUER TRADITIONS

Dover Sole Veronica à la Nage Simmered Sauce
of Grapes, Pine Nuts, Capers, Parsley, Artichokes,
Tomatoes, Braised Leeks 69

Crab Stuffed Atlantic Flounder Stone Ground
Mustard Beurre Blanc, Pickled Mustard Seeds 47

Bacon Wrapped Stuffed Shrimp Crab Imperial,
Hush Puppies, Zesty Zip Sauce 51

MODERN CLASSICS

Florida Rock Shrimp Dijon Garlic Butter Fondue,
Saffron Rice Pilaf 48

Miso Glazed Sea Bass Poke Bowl Sushi Rice,
Avocado, Red Cabbage, Kimchi, Marinated Bean
Sprouts, Radishes, Creamy Wasabi 49

Ora King Salmon Asparagus, Parsnip Cream 49

George's Bank Sea Scallops Whipped Potatoes,
Green Goddess Butter, Toasted Muddica 58

PRIME CUTS, POULTRY & SHELLFISH

6oz. Tristan South African Lobster Tail
Whipped Potatoes, Asparagus, Muer Butter 65

Alaskan King Crab Legs 65 Half # / 125 Full # GF

Whole Fresh Maine Lobster Broiled or Steamed
Market Price

Frutti di Mare Regional Italian Stew, Manila
Clams, Mussels, Shrimp, Calamari, Tomato, Fennel,
Vermouth, Red Pepper Rouille, Linguini 58

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 39

Lobster Pot Pie Maine Lobster, Mirepoix
of Vegetables, Herbs Sauce Américaine,
Lecoq Pastry 69

PRIME STEAKS

8oz Chairman's Reserve Filet Mignon 61

10oz Chairman's Reserve Filet Mignon 76

Joe Muer Surf & Turf 124

14oz Allen Brothers USDA Prime NY Strip 65

18oz Allen Brothers USDA Prime Ribeye 77

Toppers

Lobster 23

King Crab 21

Sea Scallops 13/pc

Crab Imperial 15/pc

Blue Cheese Brûlée 6

Sautéed Mushrooms 9

Sauce of Your Choice

Béarnaise Sauce

Classic Green Peppercorn

Red Pepper Chimichurri

Signature Zip Sauce

Additional Sauces 3

* 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. All confirmed reservations of 5 or more guests are subject to 20% service charge. GF=Gluten Free