



RAW BAR

Colossal Shrimp Cocktail Poached in Aromatic Courte Bouillon with Fiery House Sauce 6 Each, Platter of 10 55 GF

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

Chilled King Crab Legs Half Pound, Lemon Chive Creme 65 GF

Sushi Platter Chef's Daily Selection of Freshly Prepared Maki Rolls & Sashimi 78

Jumbo Lump Crab "Louie" Hard Boiled Egg, Sweet Gem Lettuce, Salt & Vinegar Chips 26

Raw Bar Plateau for Two Chilled Lobster Tail, Alaskan King Crab Legs, Shrimp Cocktail, Oysters on the Half Shell & Smoked Fish 80

Tradition Prestige Caviar Traditional Garnish, Blini 95

SIDE DISHES

Creamed Spinach..... 11

Stewed Tomatoes..... 11 GF

Potato Dauphinoise..... 16

Twice Baked Potato 14

Pomme Frites with Lemon Garlic Aioli..... 11

Black Truffle Mac & Cheese 17
Add Lobster..... 15

Summer Vegetable Brochettes – Red Wine Vinaigrette, Herbs de Provence..... 16

Wild Mushroom Blend..... 15 GF

Creamed Corn with Crème Fraiche & Peppadew Peppers 13

Fried Brussels Sprouts 15 GF

Blue Crab & Cheddar Potatoes..... 21

Joe Muer's Creamy Cole Slaw 11

Roasted Jumbo Asparagus with Béarnaise Sauce 18

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BOOK YOUR PRIVATE EVENT WITH US

APPETIZERS & STARTERS

MUER TRADITIONS

Crab Imperial Jumbo Lump Blue Crab, Beurre Blanc 14/pc

Rhode Island Calamari Sweet Peppers, Baby Artichokes, Romesco Sauce 20

Oysters Rockefeller Half Dozen Topped with Creamed Spinach, Bacon, Pernod and Gruyere Cheese 22

Shrimp Ilene Colossal Baked Shrimp in Toasted Almond Casino Butter 18

Federal Hill Style Stuffed Clams Narragansett Bay Cherry Stone Clams, Italian Sausage, Toasted Breadcrumbs, Pecorino Romano 20

MODERN CLASSICS

Tuna Tartar Spicy Kewpie Sauce, Julienne Scallion, Avocado and Crisp Wontons 23

Charred Spanish Octopus White Bean, Pickled Peppers, Charred Lemon 25

Smoked Whitefish Pate Smoked and Cured Whitefish, Toast Points and Field Greens 19

Burrata di Bufala Roasted Eggplant & Pine Nut Caponata, Grilled Sourdough 19

Prime Steak Tartare Tradition Prestige Caviar, Poached Yolk, Creme Fraiche 35

SOUPS & SIDE SALADS

Boston Clam Chowder Potatoes, Root Vegetables, Bacon and Fresh Quahog Clams 13

Lobster Bisque Rich Broth with Butter Poached Lobster Infused with Sherry and Crème 15

Heirloom Tomato & Melon Salad Duck Prosciutto, Toasted Ricotta, Yuzu Vinaigrette 18

Summer Strawberry Salad Pickled Peach, Pecan, Arugula, Stracciatella, Honey Balsamic Vinaigrette 17

Baby Iceberg Wedge Green Goddess, Roquefort, Tomato, Bacon, Egg, Walnut 14

Martha's Vineyard Salad Crisp Greens, Roquefort, Dried Cherries, Walnut, Raspberry Vinaigrette 14 GF

Little Gem Caesar Toasted Parmesan, Egg, Classic Dressing 14

Baby Beet Salad Shaved Brussels Sprouts, Puffed Quinoa, Sesame Almond Dukkah, Whipped Feta, Sherry Vinaigrette 16

Chalkboard Features

Seared Yellowfin Tuna Soba Noodles, Edamame "Hummus", Toasted Citrus Ponzu 44

Scallop "Coquilles Saint-Jacques" Whipped Potato, Black Truffle, Mushrooms, Gruyere 58

Grilled Summer Squash and Zucchini "Pasta" Roasted Tomato Emulsion 35

Colorado Lamb Chops Baby Carrots, Marble Potato, Mint Jus 85

Miso Glazed Chilean Sea Bass Summer Vegetable "Ratatouille", Roasted Tomato Vinaigrette 52

Grilled Whole Mediterranean Branzino Key West Pink Shrimp, Cilantro Rice, Sauce Veracruz 52

ENTRÉES

MUER TRADITIONS

Choice of either creamed spinach or stewed tomatoes.

Dover Sole a la Meuniere Herbs de Provence and Brown Butter 69

Broiled Lake Superior Whitefish Capers, Joe's Tartar Sauce 36 GF

Crab Stuffed Atlantic Flounder Grained Mustard Buerre Blanc 44

Great Lakes Perch Cornmeal Dusted, Joe's Tartar Sauce 38

MODERN CLASSICS

Wood Grilled Loch Duart Salmon Heirloom Tomato Panzanella, Pickled Onion, Basil Seed Vinaigrette 44

Grilled Shellfish Duo: Executive Shrimp & George's Bank Scallops Sweet Corn "Elotes", Salsa Verde 54

Lobster Fra Diavolo South African Lobster, Calabrian Chili, Handmade Ricotta Cavatelli 45

Short Rib "Surf & Turf" Jumbo Scallops, Whipped Potatoes, Wilted Spinach 64

PRIME CUTS, POULTRY & SHELLFISH

5oz. Tristan South African Lobster Tail Whipped Potatoes, Market Vegetables and Drawn butter
5oz Lobster Tail 65 Twin Tails 125

Alaskan King Crab Legs Half or Full Pound - 65/125

Whole Maine Lobster Broiled or Steamed - 70

Double Cut Berkshire Pork Chop Whipped Potato, Apple Fennel Slaw, Mustard Jus 55

Amish Chicken "Paillard" Petite Artichokes, Roasted Tomatoes, Baby Potatoes, Parmesan, Watercress, Lemon Mustard Vinaigrette 38

PRIME STEAKS

8oz Prime Chairman's Reserve Filet 61

10oz Prime Chairman's Reserve Filet 76

Joe Muer Surf & Turf 125

14oz Dry Aged "Wagyu" NY Strip 85

18oz USDA Prime Creekstone Ribeye 85

32oz USDA Prime Tomahawk Ribeye 140

Additions

Lobster Tail 55

Oscar Style 25

Wild Mushrooms 9

Sauteed Onions 7

Blue Cheese 9

Executive Shrimp 11/pc

Sea Scallops 13/pc

Sauces

Classic Peppercorn 4

Blue Cheese 4

Bearnaise 4

Black & White Truffle Butter 6

Aged Balsamic Jus 5

* 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