



RAW BAR

Colossal Shrimp Cocktail Poached in aromatic court bouillon with fiery house sauce 5 Each, platter of 10/45 GF

Oyster Varieties (Half Dozen) Market Price GF Chef's fresh selection on East and West Coast oysters presented with champagne mignonette, cocktail sauce, horseradish and lemon

Alaskan Red King Crab Market Price GF

Raw Bar Plateau Platter Chilled lobster tail, Alaskan king crab, colossal shrimp cocktail, oysters on the half shell, smoked whitefish 90 Serves 2-3

SUSHI

The full sushi bar menu is available in the main dining room upon request.

(Available Tuesday-Saturday)

Joe Muer Roll Salmon, shrimp, avocado, cucumber, crab, campyo, tuna, spicy mayo, tempura crunch flakes 21

Dynamite Roll Shrimp, avocado, cucumber roll topped with baked spicy crab and a spicy chili powder 20

Money Roll Ahi Tuna, Salmon, Avocado, Cucumber, Cream Cheese, topped with baked spicy Crab and special sauce 21

Renaissance Roll Spicy tuna, tempura shrimp, unagi, cucumber, white tuna, green onion and torched with special sauce 21

SIDE DISHES

Creamed Spinach..... 9

Stewed Tomatoes..... 9 GF

Potato Dauphinoise Skillet 16

Black Truffle Macaroni and Cheese 16

Parmesan-white Truffle

Pommes Frites13 GF

Blue Crab & Cheddar Potatoes.....23

Tender Asparagus Spears with Béarnaise sauce.....13 GF

Sautéed Mushroom Blend - Shitake, Button, and Beech with sliced garlic and zip sauce15 GF

Muer's Hand Shredded Coleslaw Herb vinaigrette.....8 GF

Fingerling Potatoes Lyonnaise Caramelized onions and herbs 13 GF

Fried Brussel Sprouts - Caramelized onions, Nueske's bacon, candied walnuts and balsamic reduction 14

Saffron Rice Pilaf.....11

Extra Sauces - Zip, Béarnaise, Demi Glace, Au Poivre, Chimichurri.....4 each

APPETIZERS & STARTERS

MUER TRADITIONS

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

Fried Calamari Point Judith Calamari, Corn flour dusted, blistered Shishito peppers, chili butter, golden pineapple 20

Oysters Rockefeller Half dozen topped with classic creamed spinach, crisp bacon and Pernod, gratin with gruyere cheese 22

Shrimp Ilene Colossal baked shrimp in toasted almond casino butter 18

MODERN CLASSICS

Lobster Corn Dogs Served with Napa cabbage slaw and pommery hollandaise 25

Tuna Poké Bowl Hawaiian Bigeye Tuna, honey-soy glaze, sushi rice, daikon, sweet bell pepper, scallion, garlic 23

Seared Sea Scallops Chestnut mushrooms, charred scallion, fennel pollen, Beurre Blanc 23

Tempura Asparagus Served with miso-mustard dip 13

Steak and Potato Grilled "Chairman's Reserve" tenderloin tips and house made potato gnocchi, butternut squash puree, Swiss Chard, Cabernet demi 25

SOUPS & SALADS

Boston Clam Chowder Potatoes, root vegetables, bacon and fresh Quahog clams 14

Soup of the Day Made fresh daily 13

Lobster Bisque Rich broth with butter poached lobster infused with sherry and crème 15

Maytag Blue Wedge Salad Crisp iceberg, tomatoes, bacon, hard cooked egg, crouton, Maytag Blue cheese dressing 19

Martha's Vineyard Salad Crisp greens, crumbled Roquefort, sun-dried cherries, candied walnuts, red onions, raspberry vinaigrette 19 GF

Charred Beet Salad Red and yellow beets, arugula, cumin spiced carrots, grilled red onion, Bulgarian feta, lemon honey vinaigrette 21 GF

Watermelon Summer Salad Basil infused watermelon, field greens, shaved fennel and shallots, cucumber, Bulgarian feta, toasted Macadamia nuts, crispy prosciutto, lemon-orange vinaigrette 15

Seafood Cobb Salad Chilled shrimp, jumbo lump crab meat, applewood bacon, tomatoes, hard cooked egg, Roquefort cheese, lemon herb vinaigrette 30 GF

Add grilled chicken breast 8, Atlantic salmon fillet 12 or Gulf Shrimp 5 each to any of the above salads

Chalkboard Features

Shrimp and Scallop Linguine Roasted sweet peppers, spinach, beech mushrooms, and a spicy diablo sauce 28

Seared Georges Banks Scallops Chestnut mushrooms, yukon gold potatoes, charred scallion, asparagus tips, fennel pollen 32

Local Walleye Bouillabaisse broth, mussels, clams, shrimp saffron rice pilaf 34

Tiger Shrimp "Diablo" Roasted fingerling potatoes, fennel, bitter greens, shaved garlic, duck confit, Sambal Oelek butter 28

LUNCH FEATURES

Joe Muer Steak Wrap Grilled tenderloin steak bites, roasted peppers, caramelized onions, cheese blend, chipotle aioli, romaine lettuce, sun-dried tomato wrap 24

Prime Muer Burger 28 day dry aged, cooked to order and served on a toasted challah bun with white truffle pomme frites 25

Atlantic Salmon Burger Chopped salmon, capers, fresh dill and Dijon mustard, grilled on an artisan roll with roasted garlic aioli 20

Lobster Roll Maine lobster meat with Louis dressing infused with brandy 35

Perch Po' Boy Yellowbelly Perch, cajun remoulade, tomato, shredded lettuce on a griddled brioche bun. Served with crispy shoestring fries 23

"Baja Style" Fish Tacos Seasoned fresh Mahi-Mahi, corn tortillas, cilantro leaves, slaw, avocado salsa, caramelized onions and chipotle cream 19 GF

Tempura Chicken Gochujang sauce, pickled cucumbers, Cole slaw, served on a Brioche bun 19

ENTRÉES

Add a Wedge or Martha's salad to any entrée for \$7

MUER TRADITIONS

Choice of either creamed spinach or stewed tomatoes.

Broiled Lake Superior Whitefish Broiled and served with fresh lemon 26 GF

Joe Muer Classic Fish and Chips Hand cut cod loins, crisp beer batter, dill-tartar sauce and crisp shoestring fries 22

MODERN CLASSICS

Loch Duart Salmon Skin-seared, roasted vegetables, chanterelle mushrooms, Hokkaido Scallops, beurre blanc 33

Vegan Delight House made vegan red curry sauce, roasted seasonal vegetables, fried rice 24

* Ask your server 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. 20% Gratuity added to all parties of 6 or more. No separate checks for parties of 8 or more.

GF=Gluten Free