

LUNCH Features

Seafood Cobb Salad

Chilled shrimp, jumbo lump crab meat, mixed greens applewood pork bacon, tomatoes, hard cooked egg, Maytag blue cheese, lemon herb vinaigrette **30 GF**

Joe Muer Steak Wrap

Grilled tenderloin steak bites, roasted peppers, caramelized onions, shredded cheese, chipotle aioli, romaine lettuce, sun-dried tomato wrap **24**

Prime Muer Burger

28 day dry-aged, cooked to order, served on a toasted challah bun with white truffle pomme frites **25**

Atlantic Salmon Burger

Chopped salmon, capers, celery, fresh dill, Dijon mustard, grilled and served on an artisan roll with roasted garlic aioli, crispy shoestring fries **20**

Lobster Roll

Maine lobster salad with brandy infused Louis dressing, crispy shoestring fries **35**

Yellowbelly Perch Po' Boy

Cajun remoulade, tomato, shredded lettuce on a griddled brioche roll, crispy shoestring fries **23**

"Baja Style" Fish Tacos

Seasonal Fresh Fish, corn tortillas, cilantro leaves, cole slaw, avocado salsa, caramelized onions, chipotle cream, saffron rice pilaf, fresh lime **19 GF**

Tempura Fried Chicken Sandwich

Gochujang sauce, pickled cucumbers, cole slaw, served on a Brioche bun, crispy shoestring fries **19**

Joe Muer Classic Fish and Chips

Hand cut cod loins, crisp beer batter, dill-tartar sauce with crispy shoestring fries **22**

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

*Add a small Wedge or Martha's Vineyard Salad to any entrée for \$7

*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. No separate checks for parties of 8 or more. A 20% service charge is added to all checks for the hardworking staff that makes all of this possible.