



## 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** (chilled) 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 Frites** .....13 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 sauce .....15 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 pork bacon, candied walnuts and balsamic reduction ..... 14
- Saffron Rice Pilaf**.....11
- Choice of Sauces** - Zip, Béarnaise, Demi Glace, Au Poivre..... 4 each

## APPETIZERS & STARTERS

### MUER TRADITIONS

**Deviled Crab Imperial / Natural Shell** Jumbo Lump Blue Crab, Bell Pepper, Celery, Cheddar Cheese, Parsley, Aioli, Old Bay 15 per piece

**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, crispy pork bacon and Pernod, gratin with gruyere cheese 24

**Shrimp Ilene** Colossal baked shrimp in toasted almond casino butter 18

### SOUPS & SALADS

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

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

**Soup of the Day** Made fresh daily 13

**Maytag Blue Wedge Salad** Crisp iceberg, tomatoes, bacon, hard cooked egg, crouton, Maytag Blue cheese dressing 14

**Watermelon Summer Salad** Basil pressed watermelon, field greens, Bulgarian feta, toasted Macadamia nuts, crispy pork prosciutto, shaved fennel, shallot, and radish, lemon-orange vinaigrette 15

**Autumn Greens & Beet Salad** Roasted and pickled beets, frisée, arugula, almond-crusting Bulgarian feta, citrus supremes, honey grapefruit vinaigrette 15

**Martha's Vineyard Salad** Crisp greens, crumbled roquefort, sun-dried cherries, candied walnuts, red onions, raspberry vinaigrette 14 GF

### 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** Chanterelle mushrooms, charred scallion, fennel pollen, Beurre Blanc 23 GF

**Tempura Asparagus** Served with miso-mustard dip 13

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

## Chalkboard Features

**Oven Roasted Barramundi** Served with lobster and crab stuffing, haricot vert, honey carrots and black garlic 45

**Eagle Creek Rainbow Trout** Corn meal dusted, toasted almonds, red lentils, Swiss chard, hon-shimeji mushrooms, shrimp scampi 38

**Seared Georges Banks Scallops** Chanterelle mushrooms, yukon gold potatoes, charred scallion, asparagus tips, fennel pollen 42 GF

**Grilled Atlantic Swordfish** Spice rubbed, "Diablo" shrimp, Manchego cheese, poblano pepper quesadilla, avocado salsa and chipotle butter 40 GF

**Mediterranean Orata** Butternut squash purée, sautéed Swiss chard, roasted fennel, Chardonnay plumped golden raisins, celery root butter 48

**Great Lakes Perch** (sauteed, beer battered, or blackened) served with whipped potatoes, haricot verts, lemon, Joe Muer tartar sauce 35

## ENTRÉES

### MUER TRADITIONS

*Choice of either creamed spinach or stewed tomatoes.*

**Dover Sole a la Meuniere** Herbs de Provence, lemon, brown butter, filleted tableside 69

**Crab Stuffed Atlantic Flounder** Oven-roasted with whole grain mustard beurre blanc 42

**Broiled Lake Superior Whitefish** Broiled and served with fresh lemon 30 GF

**Whole Roasted Mediterranean Branzino** Filleted tableside, dressed with lemon butter 50

### PRIME CUT & POULTRY

**Prime "Chairman's Reserve" Filet Mignon** Signature zip sauce 8oz 63 GF, 10oz 75 GF

**14 oz. Dry Aged "Wagyu" New York Strip** Au Poivre-encrusted in Telicherry pepper, served with grilled asparagus, cognac green peppercorn sauce and Hon shimeji mushrooms 89

**18 oz. USDA Prime "Creekstone Farms" Delmonico** Served with caramelized onions, sautéed mushrooms and signature zip sauce 85 GF

**Berkshire Tomahawk Pork Chop** Five spice, whipped potatoes, grilled truffle honey beets, baby carrot, bitter greens, bacon wrapped scallop, whole grain mustard 42 GF

**Sautéed Chicken Paillard** Wilted spinach, niçoise olives, roasted sweet peppers, artichoke hearts, garlic, capers 39

### MODERN CLASSICS

**Loch Duart Salmon** Skin-seared, roasted vegetables, chanterelle mushrooms, Hokkaido Scallops, beurre blanc 42

**Fruits of the Sea** Shrimp, scallops, clams, sauteed with garlic, spinach, blistered sweet peppers, fresh herbs in a white clam sauce over artisan pasta 45

**Vegan Delight** House made vegan red curry sauce, roasted seasonal vegetables, fried rice 33

**Tiger Shrimp "Diablo"** Roasted fingerling potatoes, fennel, bitter greens, shaved garlic, duck confit, Sambal Oelek butter 38 GF

### SHELLFISH

**Whole Maine Lobster** Broiled or steamed, served with drawn butter Market Price GF

**Alaskan Red King Crab Legs** Half pound or full pound half pound 65, full pound 125 GF

**Tristan Lobster Tail 6oz.** Broiled, served with whipped potato, asparagus and drawn butter 62 GF, Twin 115 GF

**8 oz. Char-Grilled "Chairman's Reserve" Filet Mignon and Tristan Lobster Tail 6oz.** Served with whipped potatoes, broiled asparagus and drawn butter 120 GF

\*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.**