

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**

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

Autumn Greens & Beet Salad

Roasted and pickled beets, frisée, arugula, almond-crusted Bulgarian feta, citrus supremes, honey grapefruit vinaigrette 19 GF

Honeycrisp Apple & Baby Kale Salad

Roasted fennel, butternut squash, kale mix, toasted pepitas, gingerbread croutons, Manchego cheese, candy apple vinaigrette 19

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**

*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.