



## 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 60 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, Alaskan King Crab, 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**..... 10

**Black Truffle Mac & Cheese** ..... 16  
Add Lobster ..... 15

**Roasted Garlic Broccolini** ..... 15

**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** ..... 8

**Roasted Jumbo Asparagus with Béarnaise Sauce** ..... 14

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## APPETIZERS & STARTERS

### MUER TRADITIONS

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

**Rhode Island Calamari** Sweet Peppers, Baby Artichokes, Romesco Sauce 18

**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

**Grilled Spanish Octopus** Fennel Confit, Red Pepper Chimichurri, Charred Lemon 20

**Smoked Whitefish Pate** Smoked and Cured Whitefish, Toast Points and Field Greens 15

**Burrata di Bufala** Roasted Baby Tomatoes, Basil Pesto, Grilled Sourdough 18

**Prime Steak Tartare** Classic Dressing, Toasted Brioche, Quail Egg Yolk 24

Add Tradition Prestige Caviar 20

## 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

**Baby Kale Salad** Roasted Butternut Squash, Dried Cranberries, Spiced Pecans, Pecorino, Maple Sherry Vinaigrette 14

**Strawberry Salad** Pecan, Arugula, Stracciatella, Honey Balsamic Vinaigrette 14

**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

**Togarashi Crusted Yellow Fin Tuna** Winter Tabbouleh, Sesame Crumble, Shoyu Butter Sauce 44

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

**Grilled Mediterranean Branzino** Artichoke, Roasted Tomato, Nicoise Olives, Lemon Caper Butter Sauce 52

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

**Colorado Lamb Chops** Baby Carrots, Marble Potato, Mint Jus 68

**Miso Harissa Glazed Chilean Sea Bass** Baby Bok Choy, Shitakes, Charred Shallot and Lemon Grass Beurre Blanc 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 Walleye** Cornmeal Dusted, Joe's Tartar Sauce 36

### MODERN CLASSICS

**Wood Grilled Loch Duart Salmon** Parsnip, Asparagus, Slivered Almonds, Apple Cider Reduction 44

**Grilled Shellfish Duo: Executive Shrimp & George's Bank Scallops** Sweet Corn "Elotes", Salsa Verde 48

**Lobster Fra Diavolo** South African Lobster, Calabrian Chili, Handmade Potato Gnocchi 45

**Short Rib "Surf & Turf"** Jumbo Scallops, Whipped Potatoes, Wilted Spinach 52

### 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 60/120

**Whole Maine Lobster** Broiled or Steamed 65

**Double Cut Berkshire Pork Chop** Whipped Potato, Apple Fennel Slaw, Mustard Jus 48

**Roasted Chicken Breast** Airline Cut, Sweet Potato Puree, Stoney Creek Mushroom Blend, Cipollini, Natural Jus 38

### PRIME STEAKS

**8oz Prime Chairman's Reserve Filet** 58

**10oz Prime Chairman's Reserve Filet** 73

**Joe Muer Surf & Turf** 125

**14oz New York Strip** 68

**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