



STARTERS

Biscuits & Gravy 12

Flakey Biscuit, Savory Sausage Gravy

Oysters Rockefeller 19

Creamed Spinach, Bacon,
Pernod, Gruyere

Burrata di Bufala 18

Roasted Baby Tomato, Garlic Confit,
Basil Pesto, Grilled Sourdough

Colossal Shrimp Cocktail

6 Each / Platter of 10 – 55

Poached in Aromatic Courte Bouillon
with Fiery House Sauce

SWEETS

JM Coconut Cake

Carrot Cake

Key Lime

joemuer.com

*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

MAINS

Shrimp & Cajun Risotto Grits 24

Blackened Colossal Shrimp, Bell Peppers, Onion, Trinity Gravy, Arborio

Muer Omelet 28

King Crab, Avocado, White Cheddar, House Potatoes

Cinnamon Waffle 16

Banana, Chocolate, Michigan Maple Glaze

Imperial Crab Cake 24

Swimming Blue Crab, Peppers, Red Onion, Poached Egg

Lobster & Spinach Frittata 26

Egg Whites, Cherry Tomatoes, Baby Spinach, Christopher Ranch Shallots

Grilled Loch Duart Salmon 38

Roasted Asparagus, Petite Potatoes, Champagne Beurre Blanc

Grilled Mediterranean Branzino 48

Tomato & Artichoke Salad, Lemon Butter Sauce

New York Strip 56

10oz Creekstone, Whipped Potato, Heirloom Carrots

Steak Frites 54

6oz Chairmans Reserve Filet, Pomme Frites, Truffle Butter

LIGHTER FARE

Baby Gem Caesar 14

Baby Gem Romaine, Toasted Parmesan, Egg, White Anchovies

Baby Beet Salad 16

Shaved Brussels, Puffed Quinoa, Maple Almond Dukkha, Feta

Avocado Toast 15

Rustic Sourdough, Avocado, Pickled Onion, Baby Tomato,
Toasted Goat Cheese, Baby Greens

JM Power Bowl 14

White Rice, Cucumber, Marcona Almonds, Tomato, Pickled Onion, Basil Oil

Add Salmon 18 / Shrimp 15 / Chicken 12 / Ahi Tuna 18

SIDES

House Potatoes 11

Turkey Sausage 6

Thick-Cut Bacon Strips 7

Pomme Frites 10

Blue Crab & Cheddar Potatoes 21

Two Cage Free Eggs - Any Style 12

BOOK YOUR
PRIVATE EVENT WITH US