

# JOE MUER SEAFOOD



## 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**

### **Shrimp 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.**