



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

Chilled Alaskan Red King Crab 60/half pound GF

Raw Bar Plateau Platter Chilled lobster tail, Alaskan king crab, colossal shrimp cocktail, oysters on the half shell, smoked whitefish 95 Serves 2-3

SUSHI

The full sushi bar menu is available in the main dining room upon request.

Tuna Poké Bowl Hawaiian Bigeye Tuna, honey-soy glaze, sushi rice, daikon, sweet bell pepper, scallion, garlic 21

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 Frites13 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

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

Forbidden Black Rice.....10

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

Muer's Shredded Coleslaw Herb vinaigrette 8 GF

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

Honeycrisp Apple & Baby Kale Salad Roasted fennel, butternut squash, kale mix, toasted pepitas, gingerbread croutons, Manchego cheese, candy apple vinaigrette 14

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

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

MODERN CLASSICS

Steamed Mussels Spanish Chorizo, Sambuca Liqueur, shaved fennel, seafood broth, cream, garlic toast 20

Seared Sea Scallops Roasted butternut squash, 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, butternut squash, Swiss Chard, Cabernet demi 25

Red King Crab & Pappardelle Pasta Sweet peppers, tobiko, asparagus tips, crab sauce, shaved Parmigiano Reggiano 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 Roasted butternut squash, 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

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

Chilean Sea Bass Pan-seared, root vegetable succotash, beurre blanc, herb oil, crispy leeks 65

ENTRÉES

MUER TRADITIONS

Choice of either creamed spinach or stewed tomatoes.

Dover Sole a la Meuniere Herbs de Provence, lemon, brown butter, filleted tableside 65

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

Broiled Lake Superior Whitefish Broiled and served with fresh lemon 32 GF

Whole Roasted Mediterranean Branzino Filleted tableside, dressed with lemon butter 52

PRIME CUT & POULTRY

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

Filet and King Crab Oscar 8oz Chairmen's Reserve Prime Filet topped with King Crab & béarnaise, with whipped potatoes, grilled asparagus, and cabernet demi-glace 85

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 88

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 Pailard Wilted spinach, niçoise olives, roasted sweet peppers, artichoke hearts, garlic, capers 39

MODERN CLASSICS

Loch Duart Salmon Shichimi Togarashi rubbed and grilled, black rice, baby bok choy, carrots, roasted onion, hon shimeji mushrooms, orange miso glaze 39

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

Braised Wagyu Short Rib Parsnip puree, baby carrot, pearl onion, rutabaga, whipped potato, Swiss chard, cabernet demi-glace, with seared sea scallops 70

SHELLFISH

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

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

Broiled Alaskan Red King Crab Claw 8-10oz (limited availability) 45 GF

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

8 oz. 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.