



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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BOOK YOUR PRIVATE EVENT WITH US

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, Slow Roasted 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

Ginger Sesame Crusted Ahi 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 54

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 75/150

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

20oz USDA Prime Dry Aged Flannery Ribsteak 90

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