



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

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, Snow Crab Clusters, Shrimp Cocktail, Oysters on the Half Shell, Smoked Fish Dip, Crostini 80

Tradition Prestige Sturgeon Caviar
Traditional Garnish, Blini 95

SIDE DISHES

Creamed Spinach..... 11

Stewed Tomatoes..... 11 GF

Potato Dauphinoise..... 16

Twice Baked Potato with Bacon and Cheddar Cheese..... 14

Pomme Frites with Lemon Garlic Aioli..... 10

Black Truffle Mac & Cheese 16
Add Split Lobster Tail 17

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 Gratin of Jumbo Lump Crab with Cheddar and Beurre Blanc 21

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

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

Classic French Onion Soup
Caramelized Onion, Hearty Broth, Simple Toast, Cheese Gratin 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

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

Chalkboard Features

Ginger Sesame Crusted Ahi Tuna Spring Tabbouleh, Sesame Crumble, Shoyu Butter Sauce 44

Trumpet Mushroom 'Scallops' Cauliflower Cilantro Rice, Roasted Asparagus, Trinity Sauce 37

Beef Tournedos Trio Three Chairman's Reserve Filet Medallions Topped with the Chef's Special Selection. Can be Prepared Medium Rare or Medium Well 89

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

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

Miso Harissa Glazed Chilean Sea Bass Baby Bok Choy, Shiitakes, Charred Shallot and Lemon Grass Beurre Blanc 60

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 38 GF

Crab Stuffed Atlantic Flounder Grained Mustard Buerre Blanc 44

Great Lakes Perch Cornmeal Dusted, Joe's Tartar Sauce 39

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 MKT

Whole Maine Lobster Broiled or Steamed MKT

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

Joe Muer's Short Rib Whipped Potatoes, Wilted Spinach 46

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	Additions	Sauces
8oz Prime Chairman's Reserve Filet 58	Lobster Tail 55	Classic Peppercorn 4
10oz Prime Chairman's Reserve Filet 73	Oscar Style 25	Blue Cheese 4
Joe Muer Surf & Turf 125	Wild Mushrooms 9	Bearnaise 4
14oz Prime New York Strip 68	Sauteed Onions 7	Black & White Truffle Butter 6
20oz USDA Prime Dry Aged Flannery Ribsteak 90	Blue Cheese 9	Aged Balsamic Jus 5
18oz USDA Prime Creekstone Ribeye 85	Executive Shrimp 11/pc	
32oz USDA Prime Tomahawk Ribeye 140	Sea Scallops 13/pc	