



RAW BAR

Colossal Shrimp Cocktail Poached in Aromatic Court Bouillon, Fiery House Sauce 6 Each, Platter of 10 55

Oysters on the Half Shell (*Half Dozen*) Champagne Mignonette, Cocktail Sauce 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 Chilled Lobster Tail, Jonah Crab Claws, Colossal Shrimp Cocktail, Oysters on the Half Shell, Smoked Whitefish Dip, Crostini 80

Tradition Prestige Sturgeon Caviar Capers, Hard Boiled Egg, Shallot, Chives, Blini 95

SIDE DISHES

- Creamed Spinach** 11
- Stewed Tomatoes** 11
- Potato Dauphinoise** 16
- Twice Baked Potato, Bacon, Cheddar** 14
- Pomme Frites, Roasted Garlic Aioli** 10
- Mac & Cheese with Parmigiano Reggiano Panko Crumbs** 16
- Add Split Lobster Tail* 15
- Roasted Garlic Broccolini** 15
- Wild Mushroom Blend** 15
- Green Beans Amandine** 15
- Joe Muer's Creamy Cole Slaw** 8
- Grilled Asparagus, Preserved Lemon, Parmigiano Reggiano Crisp** 14
- Rainbow Carrots, Chermoula Sauce, Honey-Toasted Pistachios** 16
- Fava Bean & English Pea Medley** 15

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BOOK YOUR PRIVATE EVENT WITH US

*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

APPETIZERS & STARTERS

MUER TRADITIONS

Rhode Island Calamari Sweet Peppers, Baby Artichokes, Romesco Sauce 19

Oysters Rockefeller Half Dozen, Creamed Spinach, Bacon, Pernod, Gruyère Cheese 24

Beef Tenderloin Tips Herbed Spaetzle, Paprikash Demi-Glace 24

Jumbo Lump Crab Cake Sesame Lime Slaw, Lemongrass Aioli, Crispy Ginger 24

BBQ Spiced Shrimp & Grits Strawberry Chipotle Sauce, Strawberry Relish 18

MODERN CLASSICS

Tuna Tartare Key West Mango Salsa, Harissa Spiced Wonton Chips, Adobo Sauce 23

Charred Octopus "Village Style" Mediterranean Salad, Feta, Pepper Coulis, Lemon Oregano Vinaigrette 22

Smoked Whitefish Pâté Smoked Whitefish, Tomato Concassé, Toast Points 15

Burrata & Hot Honey Pine Nuts, Basil, Tomatoes, Extra Virgin Olive Oil, Balsamic, Grilled Bread 19

Prime Steak Tartare Red Wine Vinaigrette, Toasted Brioche, Quail Egg Yolk 24

Add Tradition Prestige Caviar 20

SOUPS & SIDE SALADS

Boston Clam Chowder Potatoes, Root Vegetables, Bacon, Fresh Quahog Clams 13

Lobster Bisque Butter Poached Lobster, Sherry Infused Crème 15

Classic French Onion Hearty Broth, Caramelized Onions, Brioche Toast, Gruyère Gratin 15

Little Gem Caesar Toasted Parmigiano Reggiano, Hard Boiled Egg, Classic Dressing 14

Martha's Vineyard Salad Field Greens, Roquefort, Dried Cherries, Walnuts, Raspberry Vinaigrette 14

Strawberry & Rhubarb Salad Local Field Greens, Arugula, Whipped Goat Cheese, Toasted Pistachios, Honey Rose Vinaigrette 14

Baby Iceberg Wedge Roquefort, Slow Roasted Tomatoes, Bacon, Egg, Green Goddess Dressing 14

Heirloom Beet Salad Field Greens, Feta, Grape Tomatoes, Red Onion, Cucumbers, Pepperoncini Vinaigrette 14

Avocado & Citrus Spring Salad Blonde Frisée, Red Onion, Mint, Grapefruit and Orange Suprêmes, Limoncello Vinaigrette 14

Chalkboard Features

Sesame-Crusted Big Eye Tuna Lime Chili Vinaigrette, Tri-Color Quinoa, Spinach, Mango Pepper Salsa 49

Pan-Seared Alaskan Halibut Lemon Dill Ramp Sauce, Potato Gnocchi, Glazed Morel Mushrooms, Spring Pea Medley, Ramp Pistou 60

Miso-Glazed Chilean Sea Bass Sushi Rice Cake, Pickled Ginger, Nori Powder, Baby Bok Choy, Field Mushrooms, Black Garlic Aioli 60

Grilled Mediterranean Branzino Artichokes, Roasted Tomatoes, Niçoise Olives, Spinach, Spring Herb Beurre Blanc 52

ENTRÉES

MUER TRADITIONS

Choice of either creamed spinach or stewed tomatoes

Dover Sole à la Meunière Herbes de Provence, Brown Butter 69

Broiled Lake Superior Whitefish Capers, Joe's Tartar Sauce 38

Crab Stuffed Atlantic Flounder Whole Grain Mustard Beurre Blanc 44

Great Lakes Perch Chardonnay Crème, Capers, Whipped Potatoes 39

PRIME CUTS, POULTRY & SHELLFISH

Tristan Lobster Tail Whipped Potatoes, Market Vegetables, Drawn Butter 6oz Lobster Tail 65 Twin Tails 125

Alaskan King Crab Legs Half or Full Pound MKT

Whole Maine Lobster Broiled or Steamed MKT

MODERN CLASSICS

Great Lakes Walleye Parmigiano Reggiano Crust, Gremolata, Pappardelle Pasta, Tomato Concassé, Grilled Asparagus 39

Cumin & Coriander Spiced Salmon Corn and Fava Bean Succotash, Mexican Chorizo, Lime Butter, Orange Suprêmes 43

Bristol Banks Scallops Saffron & Lobster Risotto, English Peas, Blistered Tomatoes, Pea Tendrils 68

Quinoa Bowl Spring Peas & Fava Beans, Chermoula Sauce, Radish, Candied Walnuts 31

Braised Beef Short Rib (H) Parsnip Purée, Spring Peas & Carrots, Herb Breadcrumbs, Cabernet Demi-Glace 47

Chargrilled Berkshire Pork Chop Fire-Roasted Peach Demi-Glace, White Wine Braised Leek Ragù 48

Lemon Oregano Crusted Lamb Chops Haricots Verts, Bulgarian Feta, Heirloom Tomatoes, Niçoise Olives, Grilled Red Onions 68

Lime Butter Stuffed Airline Chicken Roasted Marble Potatoes, Broccolini, Sundried Tomato Pesto 36

Prime Steaks

8oz Chairman's Reserve Filet Mignon 64

10oz Chairman's Reserve Filet Mignon 79

14oz USDA Prime NY Strip (H) 71

8oz Filet Mignon and Tristan Lobster Tail 129

18oz USDA Prime Ribeye (H) 86

20oz Flannery USDA Prime Dry Aged Ribeye 90

28oz USDA Prime Porterhouse Steak 125

Additions:

Tristan Lobster Tail 55 - Oscar Style 25 - Wild Mushrooms 9
Caramelized Onions 7 - Blue Cheese Brûlée 9 - Sea Scallops 13/pc

Sauces:

Complimentary Signature Zip Sauce - Béarnaise 4 - Cognac Demi-Glace 5 - Truffle Butter 6