JOE MUER SEAFOOD

EST. 1929

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 Chef's fresh selection on East and West Coast oysters presented with Champagne mignonette, cocktail sauce, horseradish and lemon GF

Chilled Alaskan Red King Crab Legs half pound 90, full pound 170 GF

Raw Bar Plateau Platter Chilled lobster tail, Alaskan king crab, colossal shrimp cocktail, oysters on the half shell, smoked whitefish 140 Serves 2-3

SIDE DISHES

Creamed Spinach.....11

Stewed Tomatoes.....11 GF

Potato Dauphinoise Skillet.....16

Black Truffle Macaroni and Cheese.....16

Parmesan-White Truffle Pommes Frites.....13 GF

Blue Crab & Cheddar Potatoes.....23

Grilled Asparagus Spears with charred lemon.....19 GF

Sautéed Mushroom Blend - Shiitake, button, and beech with sliced garlic and zip sauce.....15 GF

Maple Roasted Butternut Squash...13

Broccolini Almondine.....16

Saffron Rice Pilaf.....11

Choice of Sauces - Zip, Béarnaise, Demi Glace, Au Poivre.....4 each

APPETIZERS & STARTERS

MUER TRADITIONS

Jumbo Lump Crab Cake Whole grain mustard sauce 25

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, Gruyère cheese gratin 24

Shrimp Ilene Colossal baked shrimp in toasted almond casino butter 18

MODERN CLASSICS

Steamed Mussels Spanish chorizo, sambuca liqueur, shaved fennel, seafood broth, cream, garlic toast 20

Seared Sea Scallops Chanterelle mushrooms, baby carrots, charred scallions, fennel pollen and beurre blanc 25

Tempura Asparagus Served with miso-mustard dip 13

Steak and Potato Gnocchi Grilled Chairman's Reserve tenderloin tips, with house made gnocchi, Butternut Squash purée, Swiss chard and cabernet demi 25

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 17

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

Seafood Cobb Salad Chilled Shrimp, lump crabmeat, mixed greens, Applewood smoked bacon, tomatoes, hard cooked eggs, Maytag Bleu cheese, orange honey vinaigrette 30 GF

Autumn Apple Salad Honeycrisp apples, roasted butternut squash, pepitas, candied pecans, pomegranate, baby kale, goat cheese and warm maple Dijon dressing 14

Roasted Beet Salad Red and yellow beets, fennel, orange sections, feta, toasted almonds, arugula and orange honey vinaigrette 14

Classic Caesar Salad Crisp romaine lettuce, grated parmesan cheese, sourdough croutons, classic Caesar dressing 13

Add Protein Salmon 12, Beef Tips 18, Chicken 10, Shrimp 5 each

HANDHELDS

Joe Muer Wagyu Burger 24 day dry aged, cooked to order, served on a toasted challah bun, served with truffle pomme frites 26

Atlantic Salmon Burger Chopped salmon, capers, celery, fresh dill, Dijon mustard, grilled and served on an artisan roll with roasted garlic aioli, served with shoestring fries 20

Lobster Roll Butter-soaked Maine lobster tossed in a lemon aioli, laid on a bed of arugula. Served with shoestring fries and a side of coleslaw 35

Seared Beef Tenderloin Sandwich Chairman's Reserve tenderloin tips served on a Po Boy bun with mushrooms and caramelized onions, melted Gruyère cheese and horseradish sauce, served with truffle pomme frites 25

Grilled Chicken Sandwich Char grilled chicken breast with Black Forest bacon, roasted peppers, buffalo mozzarella, crisp lettuce, tomato, garlic aioli, shoestring fries 22

ENTRÉES

Joe Muer Fish and Chips Hand cut cod loins, crisp beer batter, dill tartar sauce with crispy shoestring fries 22

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

Grilled Loch Duart Salmon Bouillabaisse broth, fingerling Lyonnaise potatoes, sauteed spinach, shrimp scampi ??

5oz. Steak Frites Signature zip sauce, with truffle pomme frites 39

Great Lake Fish Tacos Three soft shell corn tacos, caramelized onions, blackened Whitefish, cole slaw, chipotle aioli, avocado salsa, saffron rice pilaf 27

Sauteed Black Tiger Shrimp Scampi Tossed in saffron angel hair pasta, spinach, garlic, and peppers 30

Sauteed Chicken Paillard Wilted spinach, niçoise olives, roasted sweet peppers, artichoke hearts, garlic, and capers 28

*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.

GF=*Gluten Free*