JOE MUER SEAFOOD

EST. 1929

RAW BAR

Colossal Shrimp Cocktail Poached in aromatic court bouillon with fiery house sauce 6 Each, Platter of 10/55 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 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

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 23

Joe Muer Roll Salmon, shrimp, avocado, cucumber, krab, kampyo, tuna, spicy mayo, tempura crunch flakes 23

Dynamite Roll Shrimp, avocado, cucumber roll topped with baked spicy krab and a spicy chili powder 22

Money Roll Ahi tuna, salmon, avocado, cucumber, cream cheese, topped with baked spicy krab and special sauce 23

Renaissance Roll Spicy tuna, tempura shrimp, unagi, cucumber, white tuna, green onion and torched with special sauce 23

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 with fresh spinach and topped with candied pecans 13

Broccolini Almondine 16

Saffron Rice Pilaf 11

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

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joemuer.com

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

Classic French Onion Rich broth, Caramelized onions, grilled sourdough toast, Gruýere gratinée 15

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

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

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

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

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

ENTRÉES

MODERN CLASSICS

Grilled Loch Duart Salmon Bouillabaisse broth, fingerling Lyonnaise potatoes, sauteed spinach, shrimp scampi 49

Fruits of the Sea Shrimp, scallops, clams, mussels, sautéed 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

Seared Sea Scallops Chanterelle mushrooms, roasted corn, asparagus tips, Yukon potatoes, butternut squash, pearl onions, Beurre Blanc, dusted with fennel pollen 52

Grilled Atlantic Swordfish Spice rubbed, "Diablo" shrimp, manchego cheese, poblano pepper quesadilla, avocado salsa and chipotle butter 46 GF

Maple Glazed Chilean Sea Bass Roasted Root vegetables, Broccolini, Pomegranate Gastrique and Beurre Blanc 69

Sautéed Chicken Paillard Wilted spinach, niçoise olives, roasted sweet peppers, artichoke hearts, garlic, capers 39

Braised USDA Prime Short Ribs Black truffle and wild mushroom risotto, roasted tomatoes, Swiss chard, root vegetables, natural jus and parsnip chips 65

PRIME CUTS, POULTRY, SHELLFISH

Prime "Chairman's Reserve" Filet Mignon Signature zip sauce 8oz 65 GF, 10oz 79 GF

12oz USDA Prime New York Strip "Au Poivre" Tellicherry peppercorn crust, cognac green peppercorn sauce, and Hon-Shimeji mushrooms 75

USDA Prime 18oz. Delmonico Steak Char grilled and served with caramelized onions, sautéed mushrooms and served with zip sauce 95

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

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

Tristan Lobster Tail 6oz. Broiled, served with whipped potatoes, broiled asparagus and drawn butter 65 GF, Twin 125 GF

8 oz. Filet Mignon and Tristan Lobster Tail 6oz. Served with whipped potatoes, broiled asparagus and drawn butter 129

Berkshire Tomahawk Pork Chop Five spice, whipped potatoes, grilled truffle honey beets, baby carrot, bitter greens, bacon wrapped scallop, whole grain mustard 42 GF

JOE MUER TRADITIONS

(Choice of either creamed spinach or stewed tomatoes)

Dover Sole à la Meunière Herbes de Provence, lemon, brown butter, filleted tableside 69

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

Oven Roasted Barramundi Served with lobster and crab stuffing, haricots verts, honey carrots and black garlic 48

Broiled Lake Superior Whitefish Broiled and served with fresh lemon 38 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.

GF=*Gluten Free*