APPETIZERS & RAW BAR

Jumbo Lump Crab Cake 24
Braised Purple Cabbage, Many Mustard Crème

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

Bronzed Shrimp Etouffée 22
Sweet Potato Grits, Trinity Gravy

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

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

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

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

SOUPS & SALADS

Boston Clam Chowder 10
Potatoes, Root Vegetables, Bacon, Fresh Quahog Clams

Classic French Onion Soup 12
Hearty Broth, Caramelized Onions, Brioche Toast, Gruyère Gratin

Lobster Bisque 12
Butter Poached Lobster, Sherry Infused Crème

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

Niçoise Salad 28
Salmon or Tuna Steak, Field Greens, Egg, Heirloom Tomato, Fingerling Potato, Haricots Verts, Niçoise Olives, Artichokes, Lemon Oregano Vinaigrette

Seafood Cobb 28
Lump Crab, Colossal Shrimp, Field Greens, Bacon, Heirloom Tomato, Red Onion, Blue Cheese, Avocado, Crab Louie Dressing

Heirloom Beet Salad 14
Roasted Heirloom Carrots, Pomegranate Arils, Pistachios, Pomegranate Vinaigrette

Add Grilled Chicken 14 or Grilled Salmon 18

ENTREES

Crab Cake Sliders 27
Jumbo Lump Crab Cake Sliders, Arugula, Pickled Red Onion, Lemon Chive Aioli, Shoestring Fries

Maine Lobster Roll 38
Butter Poached Lobster, Green Goddess Aioli, Sea Salt Fries

Joe Muer Burger 26
Custom Burger Blend, Braised Short Rib, Caramelized Onions, Gruyère, Horseradish Aioli, Shoestring Fries

Broiled Whitefish 35
Choice of Stewed Tomatoes or Creamed Spinach

Great Lakes Perch 34
Choice of Stewed Tomatoes or Creamed Spinach

Crab Stuffed Flounder 42
Choice of Stewed Tomatoes or Creamed Spinach

Sesame-Crusted Salmon 44
Red Coconut Curry, Orange Essence, Spaghetti Squash, Garlic Spinach

Steak Frites 48
6oz Chairman's Reserve Filet, Parmigiano Reggiano Truffle Fries

SIDES

Creamed Spinach 10

Mac & Cheese 15

Pommes Frites 10

Stewed Tomatoes 10

Grilled Asparagus 12

Broccolini 12

* 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*

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JM_BH LunchMenu_11/02/26