



*Joe's*  
SEAFOOD  
PRIME STEAK  
& STONE CRAB™

PRIVATE PARTIES &  
SPECIAL EVENTS

# SIGNATURE THREE COURSE LUNCHEON MENU

## SALAD *choose one-plated individually or two served family style*

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CAESAR SALAD  
ALL GREENS *Creamy Vinaigrette*  
CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE  
VEGETABLE CHOPPED SALAD *Creamy Vinaigrette*

## ENTREES *guest to select at the time of the event*

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HERB ROASTED CHICKEN  
SALMON AU POIVRE *Orange, Fennel, Radish*  
SEARED AHI TUNA *Crisp Sushi Rice, Bok Choy & Frisee Salad, Ponzu Dressing*  
FILET MIGNON *6oz*  
CRAB STUFFED SHRIMP *(add \$5 per item served)*  
COLOSSAL LUMP CRAB CAKES *(add \$6 per item served)*

## SIDES *choose two-served family style*

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JENNIE' S MASHED POTATOES  
JOE' S GRILLED TOMATOES  
CREAMED SPINACH  
FOUR CHEESE MAC & CHEESE  
STEAMED ASPARAGUS *Lemon Butter*  
BLISTERED GREEN BEANS

## DESSERTS *choose three-guest to select at the time of the event*

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KEY LIME PIE  
BANANA CREAM PIE  
CHOCOLATE FUDGE PIE  
HAVANA DREAM PIE  
PEANUT BUTTER PIE *Hot Fudge*  
OLD FASHIONED APPLE PIE *A La Mode*  
PEPPERMINT ICE CREAM *Hot Fudge*  
GOLD BRICK SUNDAE

**\$ 45.95 PER GUEST**  
*not including sales tax or gratuity*

# SIGNATURE FOUR COURSE DINNER MENU

## APPETIZERS *choose one of the following assortments—served family style*

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### CLASSIC STARTERS

FRIED CALAMARI,  
SPINACH STUFFED MUSHROOMS,  
SHRIMP DE JONGHE

or

### THE WHALE *(add \$ 16 per guest)*

KING CRAB, LOBSTER TAIL, JUMBO  
SHRIMP COCKTAIL, MEDIUM  
FLORIDA STONE CRAB

## SALAD *choose one—plated individually or two served family style*

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### CAESAR SALAD

ALL GREENS *Creamy Vinaigrette*

CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE

VEGETABLE CHOPPED SALAD *Creamy Vinaigrette*

## ENTREES *choose up to six—guest to select at the time of the event*

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HERB ROASTED CHICKEN

COLOSSAL LUMP CRAB CAKES

SALMON AU POIVRE *Orange, Fennel, Radish*

SEARED AHI TUNA FILET MIGNON *Crispy Potato Cake, Spinach, Red Wine Bordelaise*

CHILEAN SEA BASS *Miso Glaze, Bok Choy, Shiitake Mushroom*

FILET MIGNON 8 oz.

FLORIDA STONE CRAB CLAWS *Joe' s Mustard Sauce (price and size subject to availability)*

FILET OSCAR 6 oz. *Filet, King Crab, Asparagus, Béarnaise (add \$ 15 per item served)*

RIB EYE STEAK 16 oz. *(add \$ 17 per item served)*

NEW YORK STRIP STEAK 16 oz. *(add \$ 17 per item served)*

BONE- IN FILET MIGNON 16 oz. *(add \$ 25 per item served)*

FILET & TAIL 6 oz *Filet Mignon, 10 o z North Atlantic Lobster Tail (add \$ 25 per item served)*

## SIDES *choose two—served family style*

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JENNIE' S MASHED POTATOES

JOE' S GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS *lemon butter*

BLISTERED GREEN BEANS

## DESSERT *choose three—guest to select at the time of the event*

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KEY LIME PIE

BANANA CREAM PIE

CHOCOLATE FUDGE PIE

HAVANA DREAM PIE

PEANUT BUTTER PIE *Hot Fudge*

OLD FASHIONED APPLE PIE *A La Mode*

PEPPERMINT ICE CREAM *Hot Fudge*

**\$89.95 PER GUEST**

*not including sales tax or gratuity*

# COCKTAIL RECEPTION MENU

## **PASSED HORS D'OEUVRES** *choose from the following*

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AHI TUNA WONTON

*Sesame Vinaigrette, Pickled Ginger*

COCONUT SHRIMP

*Sweet Chili Mayo*

COLOSSAL LUMP CRAB CAKES

*Joe's Mustard Sauce*

KING CRAB LOUIS

*Toasted Brioche*

FRIED OYSTERS

*Key Lime Aioli*

LOBSTER CORN DOG

*Pepper Jelly*

VEGETABLE CANAPE

*Whipped Feta, Roasted Butternut Squash*

FRIED CHICKEN & CORNBREAD BITES

*Apple-Jalapeno Glaze*

NEW YORK STRIP

*Crispy Potato Cake*

ROASTED BEET TARTARE

*Pistachios, Feta*

GRILLED CAULIFLOWER

*Apple, Fennel and Cilantro*

STUFFED PEPPADEWS

*feta cheese, basil pesto*

BEEF TENDERLOIN SLIDERS

*Creamy Horseradish, Arugula, Onion Roll*

MAC & CHEESE BITES

LAMB LOLLIPOPS *(add \$4 per guest)*

*pre-dinner reception, choose four* **\$18 PER GUEST**

*cocktail reception, choose five* **\$40 PER GUEST**

## **DISPLAYED HORS D'OEUVRES** *please inquire about custom stations*

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**CHILLED SEAFOOD DISPLAY** *priced per piece, subject to availability*

KING CRAB *Drawn Butter*

FLORIDA STONE CRAB *Joe's Mustard Sauce, subject to availability*

LOBSTER TAIL *Drawn Butter*

JUMBO SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL *Champagne Mignonette, Cocktail*

**MARKET PRICE**

**FARMHOUSE CHEESE BOARD**

*Warm Baguette, Sliced Apples, Apricot Mustarda, Fig Compote*

**\$9 PER GUEST**

## **PASSED MINI PIES** *choose two of the following*

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KEY LIME PIE

APPLE COBBLER

PEANUT BUTTER PIE

HAVANA DREAM PIE

CHOCOLATE BROWNIE

BOSTON CREAM PIE

**\$4 PER GUEST**

# ADDITIONAL INFORMATION

## PRIVATE DINING ROOM CAPACITIES

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<u>ROOM</u>	<u>SEATED</u>	<u>RECEPTION</u>
THE FAMILY ROOM	120	150
SOUTH BEACH/ JESSE' S	88	100
SOUTH BEACH ROOM	64	70
JESSE' S ROOM <i>non private</i>	24	30
BIG MICHAEL'S <i>non private</i>	32	35
MICHAEL' S ROOM	16	N/A
THE MEZZANINE <i>non private</i>	33	N/A
THE BOARD ROOM	24	N/A

## RESERVATION REQUIREMENTS & FEES

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A SIGNED CONTRACT AND CREDIT CARD AUTHORIZATION ARE REQUIRED TO BOOK AN EVENT. THE FOOD AND BEVERAGE MINIMUM MAY VARY BASED ON ROOM AND DATE. THE FOOD AND BEVERAGE MINIMUM DOES NOT INCLUDE TAX, 3% EVENT FEE AND GRATUITY. CANCELLATION FEES ARE LISTED ON THE CONTRACT.

## METHOD OF PAYMENT

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ALL CHARGES MUST BE PAID AT THE CONCLUSION OF YOUR EVENT VIA CASH OR CREDIT CARD. ONE FINAL BILL WILL BE PROVIDED WITH ALL CHARGES LISTED. CHECKS ARE NOT ACCEPTED UNLESS PRIOR ARRANGEMENTS ARE MADE WITH A PRIVATE DINING MANAGER. WE ARE HAPPY TO ACCEPT UP TO 6 FORMS OF PAYMENT PER EVENT.

## MENU SELECTIONS AND GUEST COUNT

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GROUPS OF 20 OR LESS GUESTS ARE WELCOME TO DINE FROM THE FULL A LA CARTE MENU. WE ASK FOR YOUR FOOD AND BEVERAGE SELECTIONS 2 WEEKS PRIOR TO YOUR EVENT. ALL BEVERAGES ARE BILLED TO THE HOST TAB UNLESS OTHERWISE INSTRUCTED. WE ASK FOR YOUR FINAL GUEST COUNT 3 BUSINESS DAYS PRIOR TO YOUR EVENT.

## PARKING

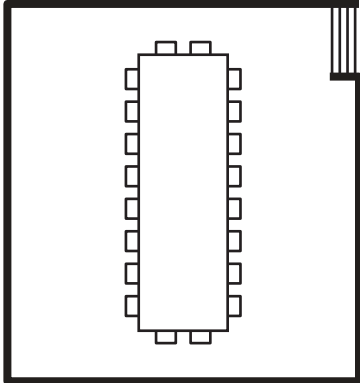
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NIGHTLY VALET PARKING IS AVAILABLE FOR \$ 16 PER CAR FOR THREE HOURS AND \$ 19 FOR 3 + HOURS. WE WILL GLADLY VALIDATE YOUR GUESTS PARKING AND ADD THE COST TO THE FINAL BILL. VALET IS NOT INCLUDED IN THE FOOD AND BEVERAGE MINIMUM.

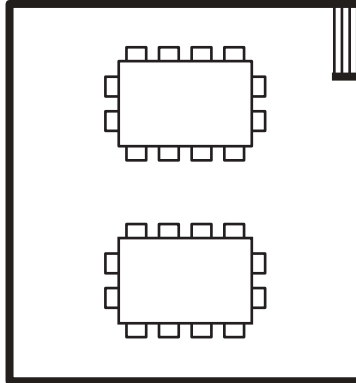
## MEZZANINE

The Mezzanine is a semi-private space with seating accommodations for up to 33 guests. Overlooking the bar and lounge, the loft-style area provides your guests with exclusive dining while experiencing the energy of Joe's.

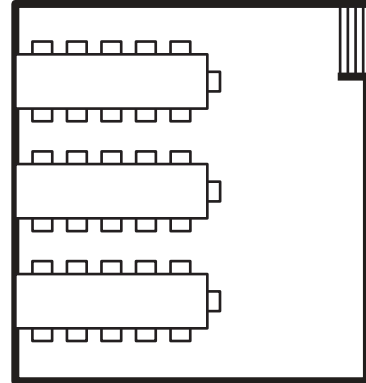
20 GUESTS



24 GUESTS



33 GUESTS

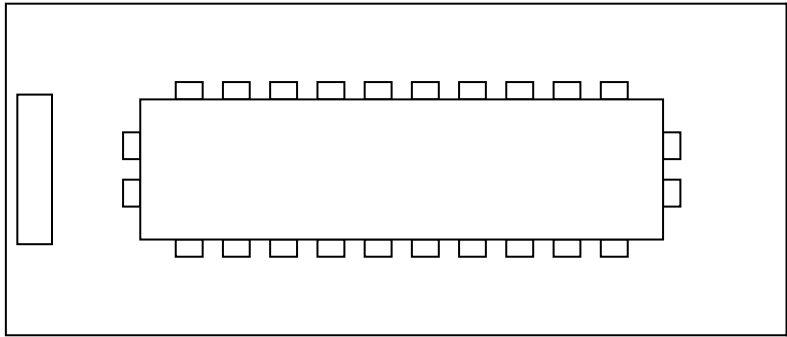




# THE BOARDROOM

The Boardroom is a completely private dining room with seating accommodations for up to 24 guests. The room is equipped with a 72" monitor with laptop connectivity, DirectTV and conference telephone. Table linens are available upon request.

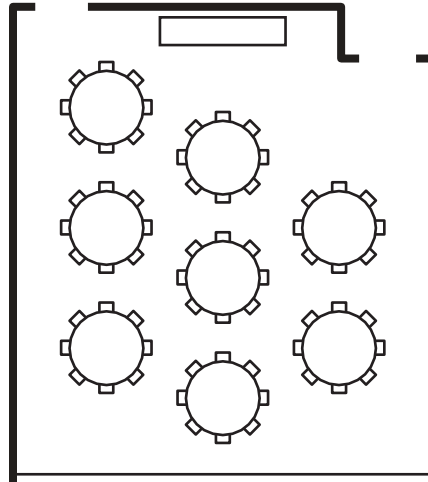
## 24 GUESTS



# SOUTH BEACH

With completely private dining for up to 64 guests seated or 85 for a standing reception, the South Beach Room comes equipped with an in-room bar, 60" flatscreen television, DirectTV, LCD projector, optional drop down screen and wireless handheld microphone.

64 GUESTS

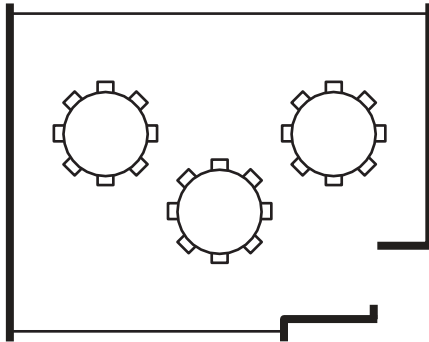




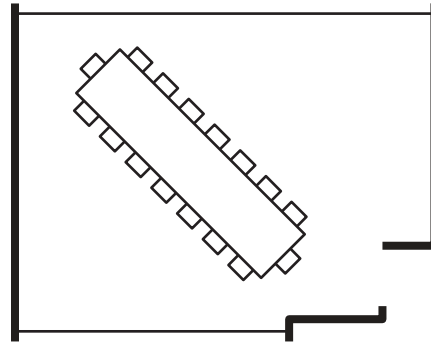
## JESSE'S ROOM

Adjacent to our main dining room, Jesse's Room offers semi-private dining for up to 24 guests seated or 30 reception-style. Groups of 16 or less are welcome to dine at 1 large table.

**24 GUESTS**



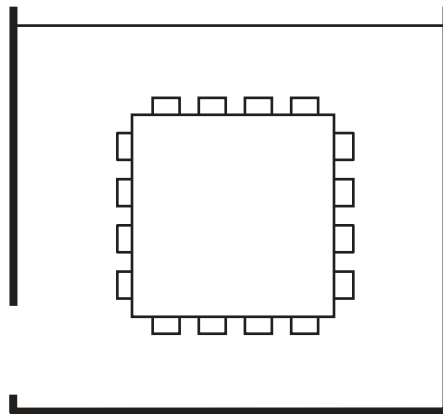
**16 GUESTS**



# MICHAEL'S ROOM

Michael's Room offers private dining for up to 16 guests seated.  
The room comes equipped with a 48" monitor and DirectTV.

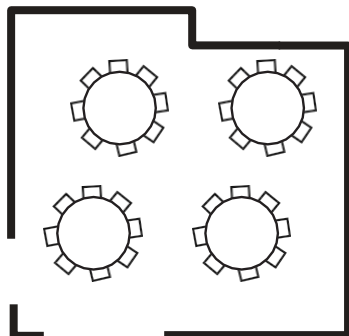
16 GUESTS



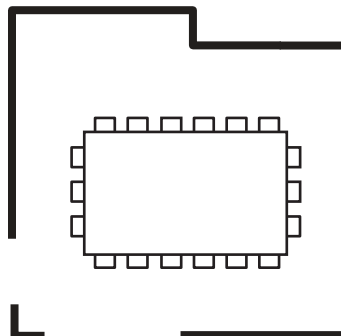
## BIG MICHAEL'S ROOM

A semi-private dining room, Big Michael's can accommodate up to 32 guests seated or 40 guests reception-style. Parties of 18 or less are welcome to dine at 1 large table.

**32 GUESTS**



**18 GUESTS**





## THE FAMILY ROOM

The Family Room offers a stylish design featuring custom millwork, opulent chandeliers and tables dressed in ivory linens. A completely private entertaining area for up to 120 guests seated or 180 for a standing reception. The Family Room comes equipped with an in-room bar, 60" flat screen television, DirectTV, LCD projector, optional drop down screen and wireless handheld microphone.

120 GUESTS

