



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

PRIVATE PARTIES &  
SPECIAL EVENTS

# SIGNATURE THREE COURSE LUNCHEON MENU

## SALAD *choose one—plated individually*

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

## 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*  
GREEN BEANS "AMANDINE"

## 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 \$12 per guest)*

ALASKAN KING CRAB, LOBSTER  
TAIL, JUMBO SHRIMP COCKTAIL,  
SHRIMP & SCALLOP CEVICHE

## SALAD *choose one—plated*

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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*

SESAME CRUSTED TUNA *Cauliflower Rice, Pickled Daikon, Soy Glaze*

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, Alaskan King Crab, Asparagus, Béarnaise (add \$11 per item served)*

RIB EYE STEAK 16 oz *(add \$12 per item served)*

NEW YORK STRIP STEAK 16 oz *(add \$15 per item served)*

BONE-IN FILET MIGNON 16 oz *(add \$17 per item served)*

FILET & TAIL 6 oz *Filet Mignon, 10 oz North Atlantic Lobster Tail (add \$20 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*

GREEN BEANS "AMANDINE"

## 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*

**\$84.95 PER GUEST**

*not including sales tax or gratuity*

# 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. CANCELLATIONS FEE 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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JOE' S OFFERS NIGHTLY VALET PARKING FOR \$ 16 PER CAR FOR THREE HOURS AND \$ 19 FOR 3 + HOURSE. 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.

# PRIVATE ROOMS

PLEASE INQUIRE ABOUT CURRENT CAPACITIES WITH  
COVID-19 GUIDELINES AND REGULATIONS



**SOUTH BEACH**



**THE BOARD ROOM**



**MEZZANINE**



**FAMILY ROOM**



**BIG MICHAEL'S ROOM**



**MICHAEL'S ROOM**



**JESSE'S ROOM**