



Joe's
SEAFOOD
PRIME STEAK
& STONE CRAB®

**PRIVATE PARTIES &
SPECIAL EVENTS**

SIGNATURE FOUR COURSE DINNER MENU

A multi-course menu featuring Joe's signature items and guest favorites.

APPETIZERS *choose one of the following assortments - served family style*

CLASSIC STARTERS *Fried Calamari,
Spinach Stuffed Mushrooms,
Shrimp DeJonghe*

~ OR ~

THE WHALE *Alaskan King Crab,
Florida Stone Crab, Jumbo Shrimp Cocktail
Shrimp & Scallop Ceviche
(add \$10 per person)*

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

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

ENTRÉES *choose up to six - guest to select at the time of the event*

HERB ROASTED CHICKEN
COLOSSAL LUMP CRAB CAKES
SALMON AU POIVRE *Orange, Fennel, Radish*
AHI TUNA FILET MIGNON *Crispy Potato Cake, Spinach, Mushroom, Red Wine Bordelaise*
CHILEAN SEA BASS *Miso Glaze, Bok Choy*
PETITE FILET MIGNON *8 oz*
FLORIDA STONE CRAB CLAWS *Joe's Mustard Sauce (price and size subject to availability)*
FILET OSCAR – *6 oz. Filet Mignon, Alaskan King Crab, Asparagus, Bearnaise Sauce (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, Drawn Butter (add \$20 per item served)*

vegetarian and gluten-free options available

SIDES *choose two - served family style*

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*

KEY LIME PIE
BANANA CREAM PIE *with Foster Sauce*
CHOCOLATE MARQUISE PIE *with Mocha Crème Anglaise*
HAVANA DREAM PIE
PEANUT BUTTER PIE *with Hot Fudge*
OLD FASHIONED APPLE PIE *Served a la Mode*
PEPPERMINT ICE CREAM *with Hot Fudge*

\$79.95 PER PERSON
not including sales tax or gratuity

SIGNATURE THREE COURSE LUNCHEON MENU

A multi-course menu featuring Joe's signature items and guest favorites.

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

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

ENTRÉES *guest to select at the time of the event*

HERB ROASTED CHICKEN
SALMON AU POIVRE *Orange, Fennel, Radish*
SEARED AHI TUNA NICOISE *Fingerling Potatoes, Green Beans & Frisee, Grilled Focaccia, Olive Tapenade*
PETITE FILET MIGNON *6 oz*
CRAB STUFFED SHRIMP *(add \$5 per item served)*
COLOSSAL LUMP CRAB CAKES *(add \$6 per item served)*
MEDIUM STONE CRAB CLAWS *Joe's Mustard Sauce (add \$17 per item served, subject to availability)*

vegetarian and gluten-free options available

SIDES *choose two - served family style*

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*

KEY LIME PIE
BANANA CREAM PIE *with Foster Sauce*
CHOCOLATE MARQUISE PIE *with Mocha Crème Anglaise*
HAVANA DREAM PIE
PEANUT BUTTER PIE *with Hot Fudge*
OLD FASHIONED APPLE PIE *Served a la Mode*
PEPPERMINT ICE CREAM *with Hot Fudge*

\$45.95 PER PERSON

not including sales tax or gratuity

CHILLED SEAFOOD DISPLAY

ALASKAN KING CRAB *served Chilled with Drawn Butter*

FLORIDA STONE CRAB *served Chilled with Joe's Mustard Sauce*

JUMBO SHRIMP COCKTAIL *served Chilled with Cocktail Sauce*

\$42.95 PER PERSON
minimum 30 guests

PASSED HORS D' OEUVRES

AHI TUNA TARTARE

JUMBO SHRIMP COCKTAIL

LOBSTER ROLL BITES

COCONUT SHRIMP

ORANGE-SESAME CHICKEN SKEWERS

BEEF TENDERLOIN SLIDERS

\$48 PER DOZEN

PISTACHIO CRUSTED BEETS *with Feta*

FRIED ASPARAGUS TIPS

GRILLED VEGETABLE TACOS

JENNIE'S STUFFED POTATOES

TOASTED CHEESE, TOMATO & BASIL CANAPES

\$36 PER DOZEN

MINI PASTRIES & PIES

served Displayed or Tray-Passed

KEY LIME PIE

APPLE COBBLER

PEANUT BUTTER PIE

HAVANA DREAM

CHOCOLATE BROWNIE PIE

BOSTON CREAM PIE

\$24 PER DOZEN

ALL DAY MEETING

BREAKFAST

BREAKFAST SANDWICHES

SCRAMBLED EGG, VIRGINIA HAM & CHEESE
SCRAMBLED EGG, TOMATO & AVOCADO
HOUSE SMOKED SALMON, WHIPPED CHIVE CREAM CHEESE

PARFAITS

ORGANIC COLD OATS, ALMONDS, RASPBERRY & CHIA SEEDS
GREEK YOGURT, QUINOA, GRANOLA & TROPICAL FRUIT

FRESH BAKED MUFFINS

LEMON BLUEBERRY
SWEET POTATO STRUESEL

BEVERAGES

STRAWBERRY BANANA SMOOTHIE
KALE, APPLE, KIWI, CUCUMBER JUICE

MEETING BREAK

SEASONAL FRESH FRUIT
ASSORTED NUTS & CANDY
HOMEMADE COOKIES & SNACK BARS
VEGETABLE CRUDITE
ORANGE JUICE
REGULAR, DECAF & ICED COFFEE
SODA & ICED TEA

LUNCHEON BUFFET

SALADS

KING CRAB LOUIS *Alaskan King Crab, Asparagus, Tomato, Chopped Egg, Hearts of Palm, Avocado, Louis Dressing*
ALL GREENS SALAD *Creamy Vinaigrette*

SANDWICHES

ROASTED TURKEY & AVOCADO *Crispy Pork Belly, Tomato & Sprouts on Toasted Multi-Grain*
CHARBROILED BEEF TENDERLOIN *Horseradish, Arugula*
SEARED AHI TUNA *Olive Tapenade, Focaccia*
served with Homemade Chips & Pickles

DESSERTS

OLD FASHIONED APPLE COBBLER
GLUTEN FREE BROWNIES

\$95 PER PERSON
not including sales tax or gratuity
minimum 15 guests

ADDITIONAL INFORMATION

PRIVATE DINING ROOM CAPACITIES

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

RESERVATION REQUIREMENTS & FEES

Joe's seafood, prime steak and stone crab requires a signed contract and credit card authorization to reserve a private or semi-private room. Each room has a required food and beverage minimum which may vary based on room and date. The food and beverage minimum is the total that must be spent prior to tax, gratuity and the event fee. A 2% event fee is added to all food & beverage.

CANCELLATIONS

A cancellation fee equal to 25% of the Food and Beverage Minimum is applied to any event cancelled less than sixty (60) days in advance.

METHODS OF PAYMENT

All final bills must be paid at the event conclusion via cash or credit card. Corporate Checks are not accepted unless prior arrangements are made in advance with Joe's Management. Joe's provides one final bill at the event conclusion; guest are welcome to pay with a maximum of six credit cards.

MENU SELECTIONS

Menu Selections are requested one week prior to the event. Groups of 20 or less are more than welcome to order from the full a la carte menu while larger groups are asked to select from our Signature Four Course Dinner Menu.

BEVERAGE OPTIONS

Beer, wine, cocktails and non-alcoholic beverages are charged upon consumption. Groups are more than welcome to pre-select a red and white wine; selections are welcome one week prior to the event.

GUARANTEED GUEST COUNT

The final guest count is due three business days before the event.

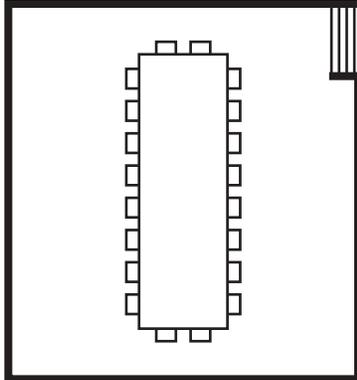
PARKING

Joe's offers valet parking for \$15 per car for 3 hours and \$19 for 3+ hours. We will gladly validate parking and add the cost to the final bill. Valet parking is not included in the food and beverage minimum.

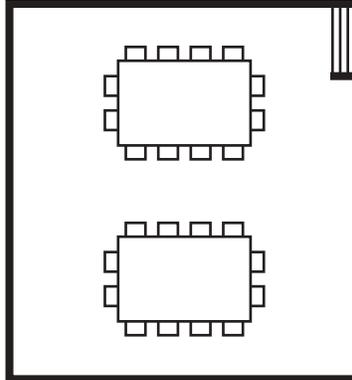
MEZZANINE

The Mezzanine is a semi-private space with seating accommodations for up to 33 guests. The loft-style area overlooks our lounge to provide your guests with exclusive dining while experiencing the energy of Joe's. Below are suggested table arrangement diagrams, however we are able to customize the room set-up based on your needs.

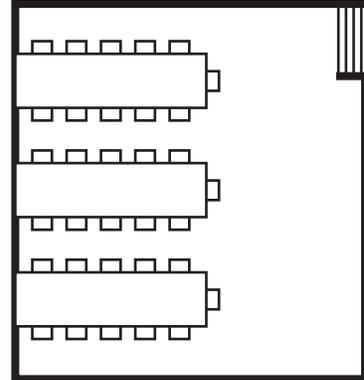
20 GUESTS



24 GUESTS



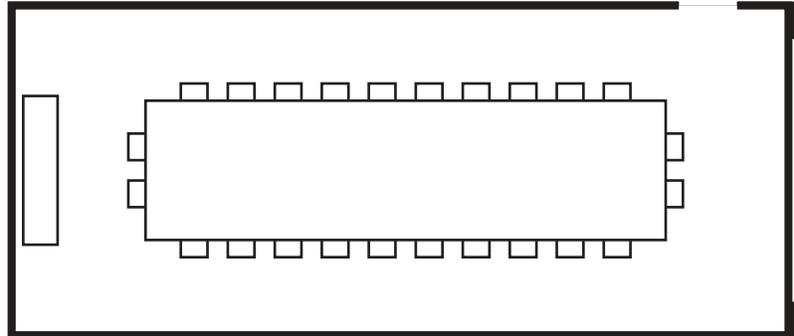
33 GUESTS



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. Below is a suggested table arrangement diagram for maximum seating.

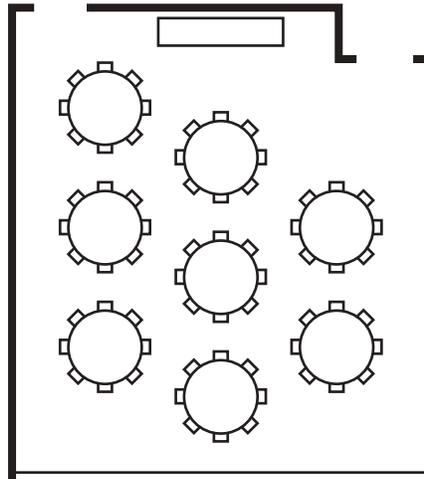
24 GUESTS



SOUTH BEACH

The South Beach Room is Joe's signature private dining room with seating accommodations for up to 64 guests or 85 guests cocktail style. Full service bar is available in the space. The South Beach Room is equipped with a 60" monitor with laptop connectivity, DirectTV, LCD projector, optional drop down screen, wireless handheld microphone, high-speed Internet and iPod dock. Below is a suggested table arrangement diagram for maximum seating, however we are able to customize the room set-up based on your needs.

64 GUESTS

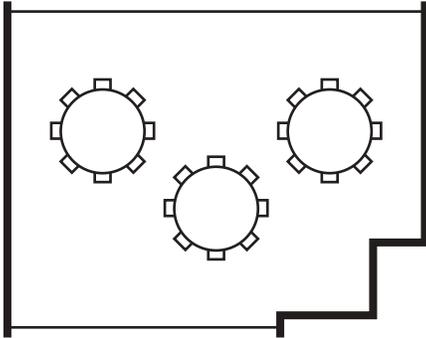


JESSE'S ROOM

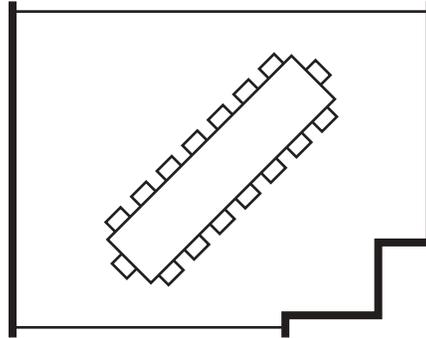
Jesse's Room is adjacent to our main dining with semi-private seating accommodations for up to 24 guests. Full service bar is available in the space.

Below are suggested table arrangement diagrams, however we are able to customize the room set-up based on your needs.

24 GUESTS



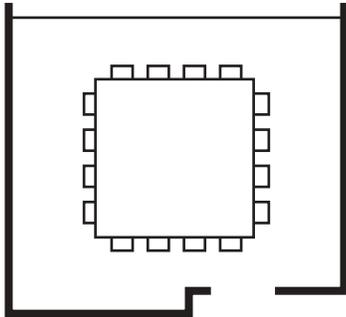
16 GUESTS



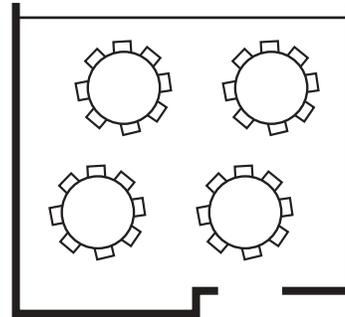
MICHAEL'S ROOM

Michael's Room is our most intimate private dining room with seating accommodations for up to 16 guests private or 32 guests semi-private. Michael's Room is equipped with a 48" monitor with laptop connectivity, DirectTV, wireless handheld microphone, high-speed Internet and iPod dock. Below is a suggested table arrangement diagram for maximum seating, however we are able to customize the room set-up based on your needs.

16 GUESTS



32 GUESTS



THE FAMILY ROOM

The Family Room combines the South Beach Room, Jesse's Room and Michael's Room to create one larger entertaining area with seating for up to 120 guests or 150 guests cocktail style. Full service bar is available in the space. The Family Room is equipped with 60" monitor with laptop connectivity, DirectTV, LCD projector, drop down screen, wireless handheld microphone, high-speed Internet and iPod dock. Below is a suggested table arrangement diagram for maximum seating, however we are able to customize the room set-up based on your needs.

120 GUESTS

