



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

# SIGNATURE THREE COURSE LUNCHEON MENU

## SALAD *choose one-plated individually*

---

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 *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, each additional side add \$3 per guest*

---

JENNIE'S MASHED POTATOES

JOE'S GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS *Lemon Butter*

SAUTEED GREEN BEANS

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

---

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

**\$54.95 PER GUEST**

*not including sales tax or gratuity*

# SIGNATURE FOUR COURSE DINNER MENU

## APPETIZERS *choose classic starters OR seafood trio –all items served family style*

---

### CLASSIC STARTERS

*Fried Calamari, Spinach Stuffed Mushrooms and Shrimp De Jonghe*

**OR**

**SHELLFISH TRIO** *(add \$16 per guest)*

*King Crab, Lobster Tail, Jumbo Shrimp Cocktail served chilled with cocktail sauce and drawn butter*

## SALAD *choose one–plated individually*

---

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*

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

FILET MIGNON *8oz*

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

FILET OSCAR *6oz Filet, King Crab, Asparagus, Béarnaise (add \$25 per item served)*

RIB EYE STEAK *16oz (add \$20 per item served)*

NEW YORK STRIP STEAK *16oz (add \$20 per item served)*

BONE-IN FILET MIGNON *16oz (add \$30 per item served)*

FILET & TAIL *6oz Filet Mignon, 10oz North Atlantic Lobster Tail (add \$30 per item served)*

*\*Vegetarian and dietary requests will be available on the day\**

## SIDES *choose two–served family style, each additional side add \$3 per guest*

---

JENNIE'S MASHED POTATOES

JOE'S GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS *lemon butter*

SAUTEED GREEN BEANS

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

---

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

**\$89.95 PER GUEST**

*not including sales tax or gratuity*

# COCKTAIL RECEPTION MENU

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

---

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*

---

### 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*

---

KEY LIME PIE  
APPLE COBBLER  
PEANUT BUTTER PIE

HAVANA DREAM PIE  
CHOCOLATE BROWNIE  
BOSTON CREAM PIE

**\$6 PER GUEST**

# ADDITIONAL INFORMATION

## PRIVATE DINING ROOM CAPACITIES

---

<u>ROOM</u>	<u>SEATED</u>	<u>RECEPTION</u>
FULL GIGI	110	150
GIGI SOUTH	70	100
GIGI NORTH	40	50
SOUTH BEACH	30	50
GRACE'S ROOM	22	N/A
JOANN'S ROOM	16	N/A
JESSE'S ROOM	10	N/A

## THE TERRACE BAR

---

OVERLOOKING THE BANKING HALL ON THE MAIN LEVEL THE TERRACE BAR IS AVAILABLE EXCLUSIVLEY TO OUR PRIVATE DINING GUESTS AS A SHARED PRE-FUNCTION SPACE.

## RESERVATION REQUIREMENTS & FEES

---

A SIGNED CONTRACT AND CREDIT CARD AUTHORIZATION ARE REQUIRED TO BOOK A PRIVATE EVENT. SOME DATES WILL REQUIRE A DEPOSIT. EACH ROOM HAS A FOOD AND BEVERAGE MINIMUM WHICH VARY BASED ON ROOM AND DATE. THE QUOTED FOOD AND BEVERAGE MINIMUM IS BEFORE 10% TAX, 4% EVENT FEE AND GRATUITY. CANCELLATIONS FEE ARE LISTED ON THE CONTRACT.

## METHOD OF PAYMENT

---

ALL CHARGES MUST BE PAID AT THE CONCLUSION VIA CASH OR CREDIT CARD. ONE FINAL CHECK WILL BE PROVIDED WITH ALL CHARGES LISTED. CHECKS ARE NOT ACCEPTED UNLESS PRIOR ARRANGEMENTS ARE MADE WITH THE PRIVATE DINING MANAGER. SPLIT/ITEMIZED CHECK ARE NOT AVAILABLE.

## MENU SELECTIONS AND GUEST COUNT

---

OUR PRIVATE DINING MANAGERS ARE HAPPY TO ASSIST YOU IN CUSTOMIZING A MENU TO SUIT YOUR DINING NEEDS. 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. THE FINAL GUEST COUNT IS DUE 3 BUSINESS DAYS PRIOR TO YOUR EVENT.

## PARKING

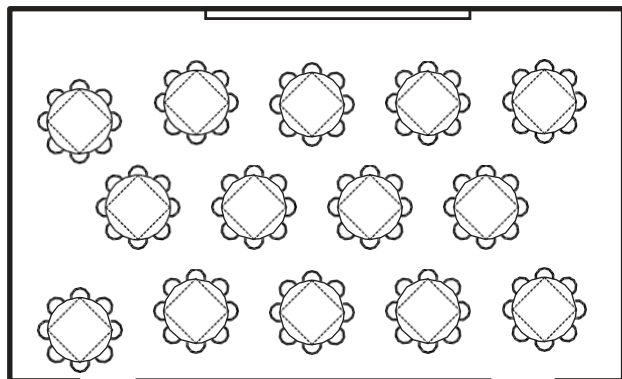
---

JOE'S OFFERS NIGHTLY VALET PARKING FOR \$26 PER CAR ON H STREET BEGINNING AT 6PM.

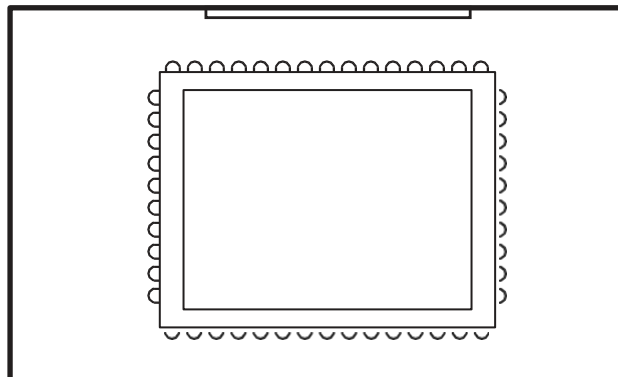
# THE GIGI ROOM

The Gigi Room combines the Gigi North and Gigi South to create our largest, completely private space. The room can accommodate seated dining for up to 110 guests or a cocktail reception for up to 150. The room is equipped with four large screen TV's and microphone.

## 110 GUESTS



## 50 GUESTS



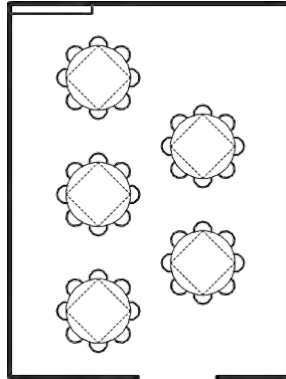


# GIGI NORTH

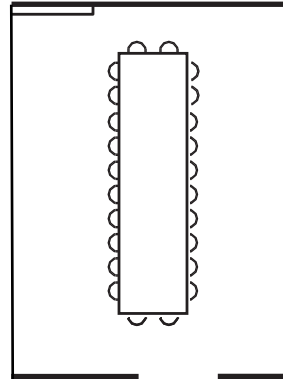
The smaller of the Gigi Rooms, Gigi North offers completely private dining for up to 40 guests seated or a cocktail reception for up to 50.

Gigi North is equipped with two flat TV's.

## 40 GUESTS



## 24 GUESTS

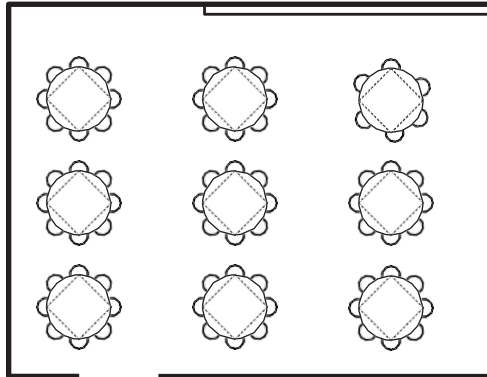


# GIGI SOUTH

With timeless elegance, our Gigi South Room is a completely private space accommodating seated dining for up to 70 guests or a cocktail reception for up to 100.

Gigi South is equipped with two, 75" flat screen monitors.

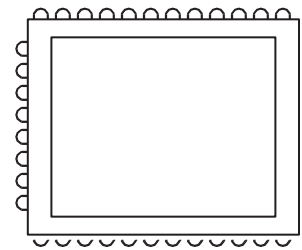
## 70 GUESTS



## 30 GUESTS



## 40 GUESTS

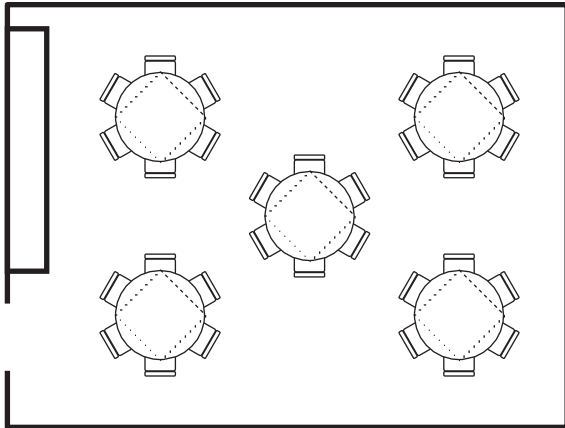




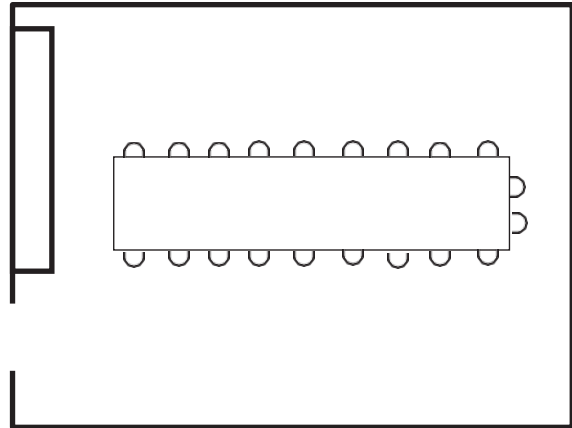
## SOUTH BEACH

The South Beach room offers a stylish design featuring custom millwork and ornamental glass doors that open to overlook the Banking Hall below. South Beach can accommodate up to 30 guests seated or receptions for up to 50.

**30 GUESTS**



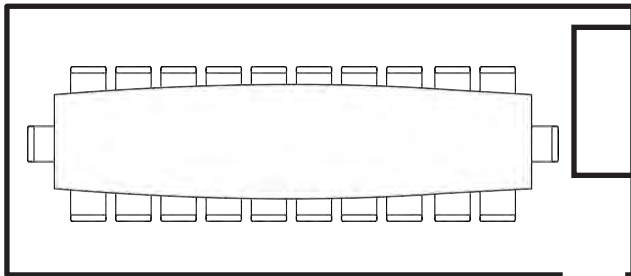
**22 GUESTS**



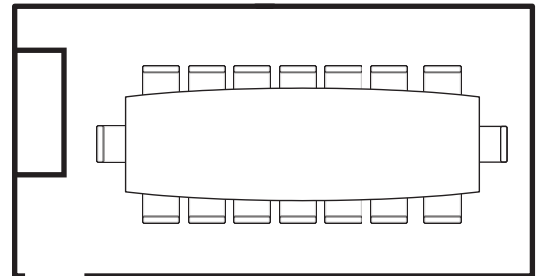
# THE BOARDROOMS

The Boardrooms are the ideal setting for breakfast meetings, high-powered lunches and intimate business dinners. Each room features a custom walnut and mahogany tables, conference phone and offers 65" flat screen monitors

## GRACE'S ROOM 22 GUESTS



## JO ANN'S ROOM 16 GUESTS



## JESSE'S ROOM

Located on the main level adjacent to the Banking Hall, Jesse's Room is the perfect space for intimate lunches and dinners.

10 GUESTS

