



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

\$59.95 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 RIB EYE *24oz (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**
two hour cocktail reception, choose five **\$48 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.

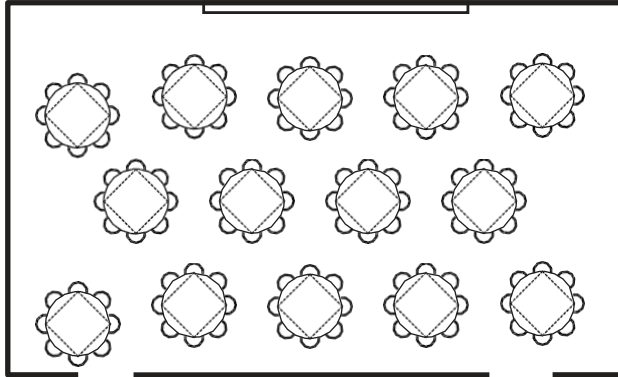
PARKING

JOE'S OFFERS NIGHTLY VALET PARKING FOR \$26 PER CAR ON H STREET

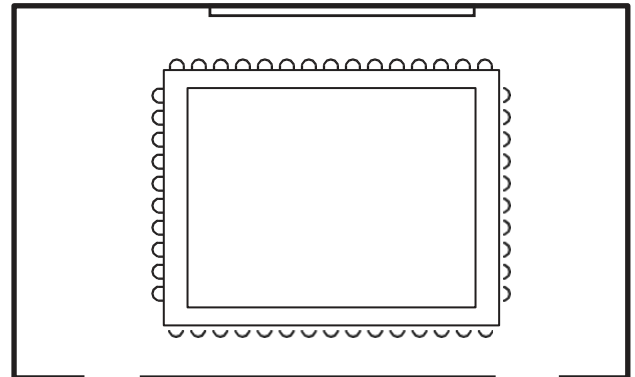
THE GIGI ROOM

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



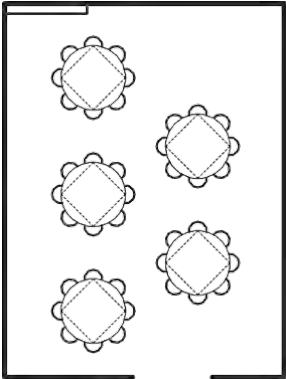
50 GUESTS



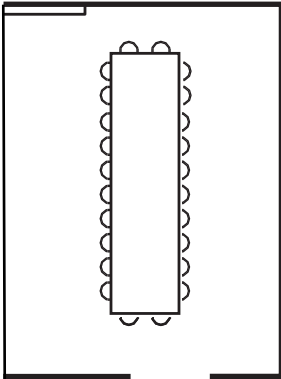
GIGI NORTH

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

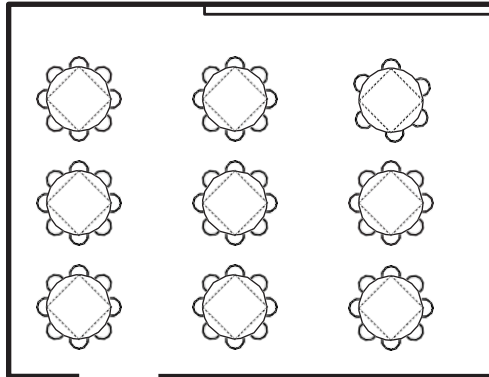


GIGI SOUTH

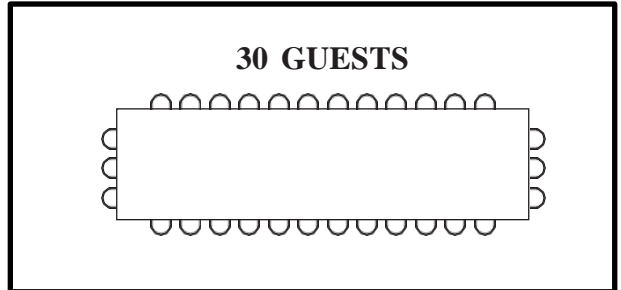
With timeless elegance, our Gigi South Room is a completely private space accommodating seated dining for up to 70 guests or a cocktail reception for up to 100.

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

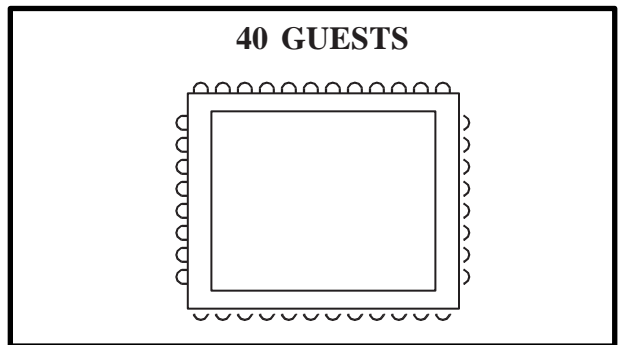
70 GUESTS



30 GUESTS



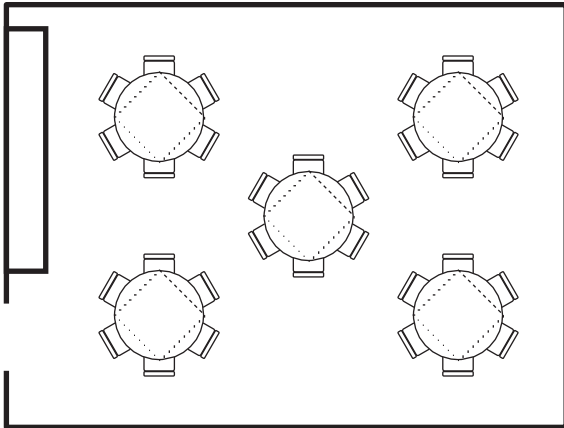
40 GUESTS



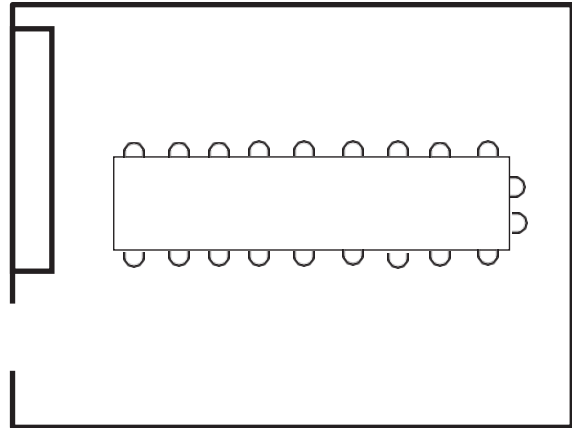
SOUTH BEACH

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



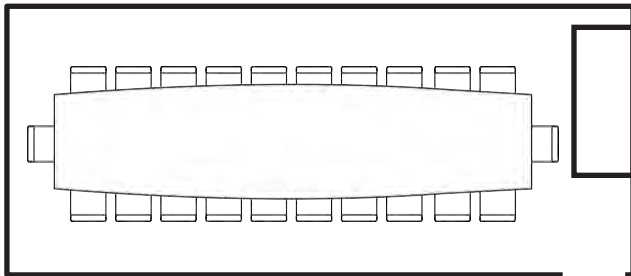
22 GUESTS



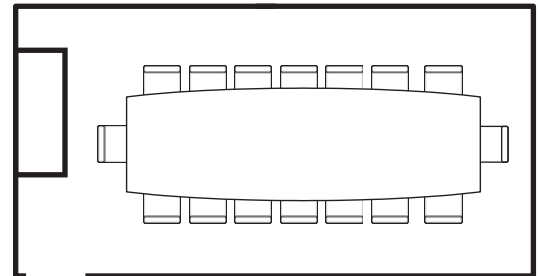
THE BOARDROOMS

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

