



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*

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*

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*

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

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 one of the following assortments—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 or two served family-style*

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*

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 (add \$32-\$62, subject to availability)

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

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

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

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

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

SIDES *choose two—served family-style*

JENNIE'S MASHED POTATOES

JOE'S GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS Lemon Butter

SAUTEED GREEN BEANS Garlic Butter

DESSERT *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

\$94.95 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 **\$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>
THE FAMILY ROOM	120	150
SOUTH BEACH/ JESSE' S	88	100
SOUTH BEACH ROOM	64	70
JESSE' S ROOM <i>semi-private</i>	24	30
BIG MICHAEL'S <i>semi-private</i>	32	35
MICHAEL' S ROOM	16	N/A
THE MEZZANINE <i>semi-private</i>	33	N/A
THE BOARD ROOM	24	N/A

RESERVATION REQUIREMENTS & FEES

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, 4% EVENT FEE AND GRATUITY. CANCELLATION FEES ARE LISTED ON THE CONTRACT.

METHOD OF PAYMENT

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

GROUPS OF 16 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.

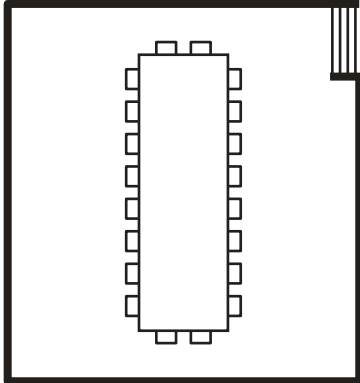
PARKING

NIGHTLY VALET PARKING IS AVAILABLE FOR \$21 PER CAR. 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.

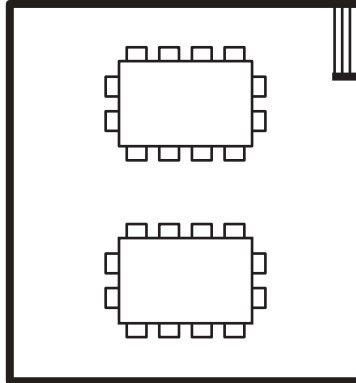
MEZZANINE

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.

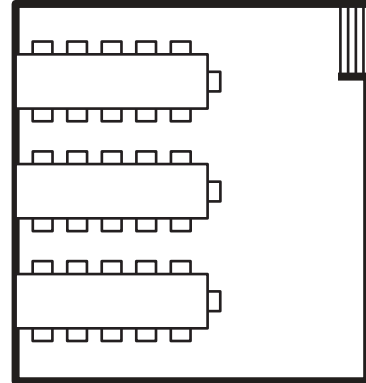
20 GUESTS



24 GUESTS



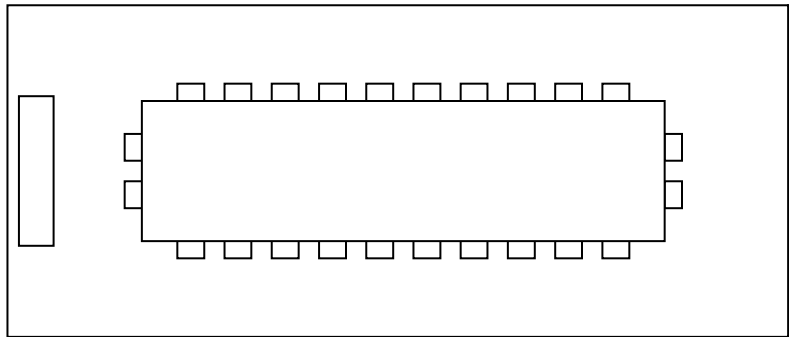
33 GUESTS



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.

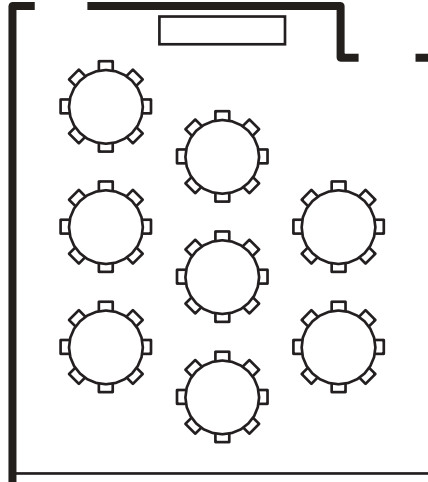
24 GUESTS



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.

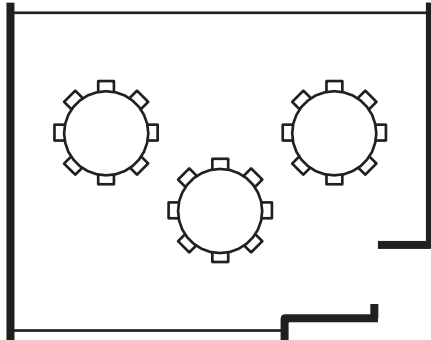
64 GUESTS



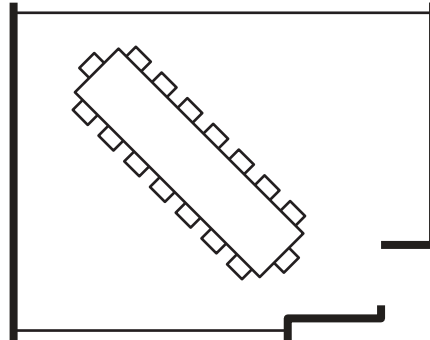
JESSE'S ROOM

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



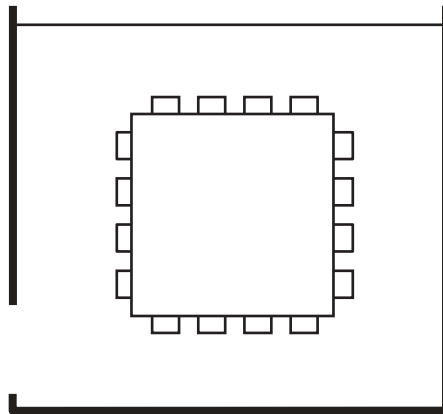
16 GUESTS



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.

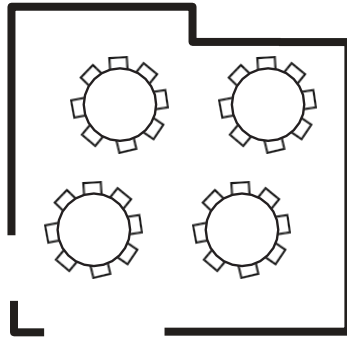
16 GUESTS



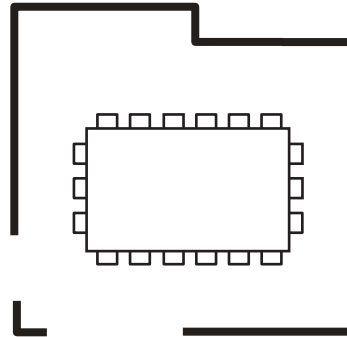
BIG MICHAEL'S ROOM

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

