



Joe's
SEAFOOD
PRIME STEAK
& STONE CRAB®

PRIVATE PARTIES & SPECIAL EVENTS

SIGNATURE THREE COURSE LUNCHEON MENU

BREAD SERVICE for the table (add \$2 per guest)

SALADS

choose one plated individually

CAESAR SALAD

ALL GREENS Creamy Vinaigrette

VEGETABLE CHOPPED SALAD Creamy Vinaigrette

ENTRÉES

guest to select at the time of the event

Please note that all vegetarian and dietary needs can be accommodated on the day

HERB ROASTED CHICKEN

SALMON AU POIVRE Lemon Vinaigrette

STEAK BEARNAISE

CRAB STUFFED SHRIMP (add \$5 per item served)

COLOSSAL LUMP CRAB CAKES (add \$6 per item served)

AHI TUNA STEAK Togarashi Rub and Ginger Soy Glaze (add \$8 per item served)

SIDES

choose two—served family style • each additional side add \$5 per guest

JENNIE'S MASHED POTATOES

JOE'S FAMOUS GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS Lemon Butter

SAUTEED GREEN BEANS Garlic Butter

LOBSTER MAC & CHEESE (add \$5 per guest)

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

\$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

SHELLFISH TRIO

(add \$25 per guest)

King Crab, Lobster Tail,
Jumbo Shrimp Cocktail served chilled with
Cocktail Sauce and Drawn Butter

CLASSIC STARTERS

Fried Calamari,
Spinach Stuffed Mushrooms
and Shrimp De Jonghe

JOE'S SIGNATURE

(add \$55 per guest)

Florida Stone Crab Claw,
Alaskan Red King Crab
and Madagascar Shrimp

BREAD SERVICE for the table (add \$2 per guest)

SALADS

choose one plated individually

CAESAR SALAD • VEGETABLE CHOPPED SALAD Creamy Vinaigrette • ALL GREENS Creamy Vinaigrette

ENTRÉES

choose up to six • guest to select at the time of the event

Please note that all vegetarian and dietary needs can be accommodated on the day

HERB ROASTED CHICKEN
COLOSSAL LUMP CRAB CAKES
AHI TUNA STEAK Togarashi Rub, Ginger Soy Glaze
SALMON AU POIVRE Lemon Vinaigrette
CHILEAN SEA BASS Miso Glaze

FILET MIGNON 8oz
RIB EYE STEAK
16oz (add \$25 per item served)
NEW YORK STRIP STEAK
16 oz. (add \$25 per item served)

BONE-IN RIB EYE
24oz (add \$ 35 per item served)
FLORIDA STONE CRAB CLAWS
Joe's Mustard Sauce
(add \$42-\$62, subject to availability)

ADD TO YOUR ENTRÉE

invite your guests to enhance their entrée selections with one of the following on the day • price per item served

10oz Lobster Tail \$54.95 | King Crab Oscar \$42.95

SIDES

choose two-served family style • each additional side add \$5 per guest

JENNIE'S MASHED POTATOES • JOE'S FAMOUS TOMATOES • CREAMED SPINACH • FOUR CHEESE MAC & CHEESE
STEAMED ASPARAGUS Lemon Butter • SAUTÉED GREEN BEANS Garlic Butter • LOBSTER MAC & CHEESE (add \$5 per guest)

DESSERTS

choose three • guest to select at the time of the event

KEY LIME PIE • BANANA CREAM PIE • CHOCOLATE FUDGE PIE • PEANUT BUTTER PIE
HAVANA DREAM PIE • OLD FASHIONED APPLE PIE A La Mode

\$99.95 PER GUEST

not including sales tax or gratuity

JOES.NET • JOESCHGOPARTIES@LETTUCE.COM • 312-494-0600

ENHANCE YOUR EVENT

*Make your event stand out with some of our signature favorites.
Select any of the following to add to your preset menu.*

INTERACTIVE STONE CRAB CRACKING EXPERIENCE

THREE LARGE STONE CRAB CLAWS PER GUEST

Minimum guest count and attendant fee will apply

JOE'S STONE CRAB IS SERVED ALONGSIDE AN INTERACTIVE TUTORIAL ON THE ART OF CRACKING STONE CRAB.

Joe's provides all the necessary tools for a seamless experience, including aprons, protective glasses, mallets, and a cutting board to ensure every guest can confidently crack their own crab.

\$65.95 PER GUEST

ADD FOR THE TABLE

Enhance your menu with family-style favorites for everyone to share.

LARGE FLORIDA STONE CRAB served chilled with Joe's Mustard (per piece)	18.99
ALASKAN RED KING CRAB CLUSTER 1.5lb served chilled with drawn butter	MARKET
GRILLED MADAGASCAR SHRIMP Key Lime Aioli.	22.95
JOE'S FRIED CHICKEN.	28.95
LAMB LOLLIPOPS Mint Chimichurri (per piece)	8.95
SLICED BONE-IN PRIME PORTERHOUSE STEAK 32oz	114.95

TAKEAWAY GIFTS

Send some Joe's home with your guests.

JOE'S STEAK SPICE TIN	12.95
KEY LIME PIE SLICE	12.95



COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

minimum guest count may apply

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

LOBSTER TEMPURA Apricot Glaze

SEASONAL VEGETABLE CANAPE

CHICKEN MEATBALL Teriyaki Glaze

FRIED CHICKEN Hot Honey

GRILLED CAULIFLOWER Apple, Fennel and Cilantro

STUFFED PEPPADEWS Feta, Mint Chimichurri

BEEF TENDERLOIN SLIDERS Creamy Horseradish

LAMB LOLLIPOPS (add \$4 per guest)

NY STRIP STEAK Maître d' Butter

JOE'S FAMOUS GRILLED TOMATO BITES

PRE DINNER OPTION

½ hour, choose three \$15 PER GUEST

1 hour, choose four \$25 PER GUEST

COCKTAIL RECEPTION OPTION

2 hour, choose five \$50 PER GUEST

3 hour, choose six, \$60 PER GUEST



COCKTAIL RECEPTION MENU

CHILLED SEAFOOD DISPLAY

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 Sauce
MARKET PRICE

RECEPTION ENHANCEMENTS

available with any tray pass reception or seated menu

VEGETABLE CRUDITE

serves 20-25 guests

Market Fresh Vegetables,
Ranch and Green Goddess Dip

\$125

CHARCUTERIE BOARD

serves 20-25 guests

Assorted Cured Meats, Figs, Apricots,
Baby Gherkins, Whole Grain Mustard,
Sliced Baguette

\$295

FARMHOUSE CHEESE BOARD

serves 20-25 guests

Warm Baguette, Sliced Apples,
Apricot Mustarda, Fig Compote

\$250

STANDING RECEPTION STATIONS

minimum guest count may apply

CARVING STATION

minimum guest count and attendant fee will apply

BEEF TENDERLOIN CARVING Freshly Baked Rolls, Creamy Horseradish

\$48 PER GUEST

ROASTED PRIME RIB Freshly Baked Rolls, Bordelaise

\$52 PER GUEST

SLIDERS STATION

select two

FRIED CHICKEN SLIDER • BEEF TENDERLOIN SLIDER

BLACKENED SALMON SLIDER

\$22 PER GUEST

MINI PIES

choose two of the following

KEY LIME PIE • PEANUT BUTTER PIE

CHOCOLATE FUDGE PIE • BOSTON CREAM PIE

\$8 PER GUEST

BEVERAGE OPTIONS

HOSTED BAR

All beer, wine and cocktails will be added on consumption to the host tab.
Our events team will assist you with a wine pairing to compliment your menu selections.

SIGNATURE COCKTAILS

\$18 PER COCKTAIL

Elevate your event with one or two Signature cocktails that are tray passed on arrival.
Our events team can work with you to create a memorable drink with a custom name.

OPEN BAR PACKAGES

OPEN LIQUOR, BEER & WINE BAR

3-hour event \$75 per guest

KETEL ONE • TITO'S • GREY GOOSE • GREEN HAT • BLUECOAT • BOMBAY SAPPHIRE • BACARDÍ RUM
CROWN ROYAL • JOHNNIE WALKER BLACK LABEL • JACK DANIEL'S • MAKER'S MARK • PATRÓN
SOMMELIER SELECTION OF PROSECCO, RED & WHITE WINES
IMPORTED & DOMESTIC BOTTLED BEERS • SOFT DRINKS, COFFEE & JUICE

OPEN BEER & WINE BAR

3 hour event \$50 per guest

SOMMELIER SELECTION OF SPARKLING, RED & WHITE WINES
IMPORTED & DOMESTIC BOTTLED BEERS • SOFT DRINKS, COFFEE & JUICE

Open Bar Package must be purchased for the entire contracted event. Brands are subject to change without notice, comparable selections will be provided. Shots will not be permitted.





ADDITIONAL INFORMATION & FAQ

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. Cancellations fee are listed on the contract.

METHODS 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 & 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.

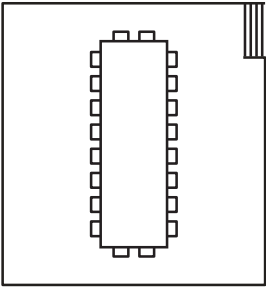
PRIVATE DINING ROOM CAPACITIES

ROOM	SEATED	RECEPTION
THE FAMILY ROOM	120	180
SOUTH BEACH/JESSE'S	88	120
SOUTH BEACH ROOM	64	70
JESSE' S ROOM semi-private	24	30
BIG MICHAEL'S semi-private	32	32
MICHAEL'S ROOM	16	N/A
THE MEZZANINE semi-private	33	N/A
THE BOARDROOM	24	N/A

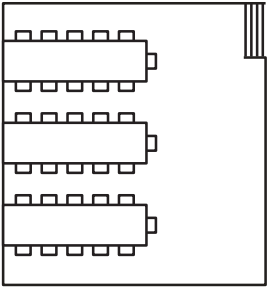
SPACES

THE MEZZANINE

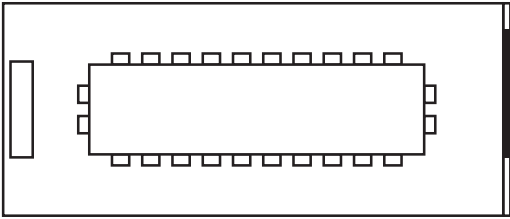
20 GUESTS



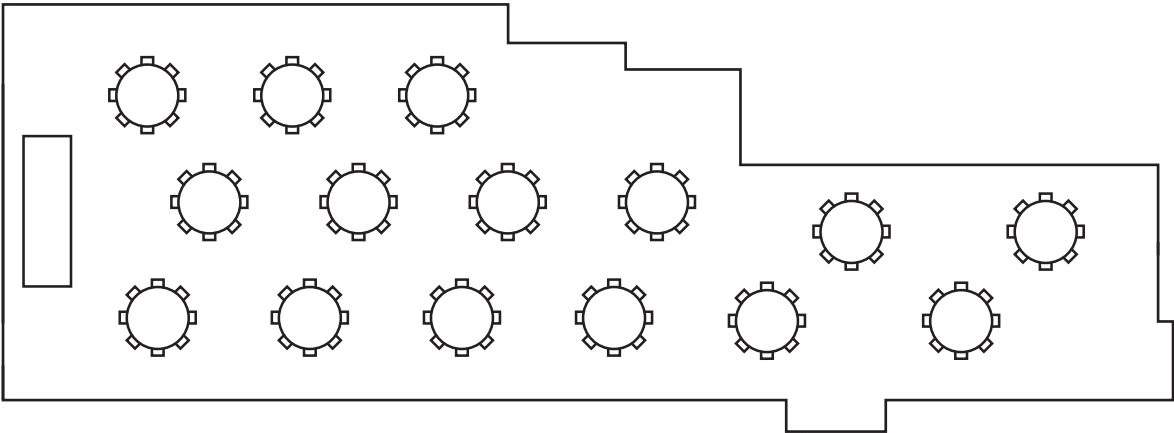
33 GUESTS



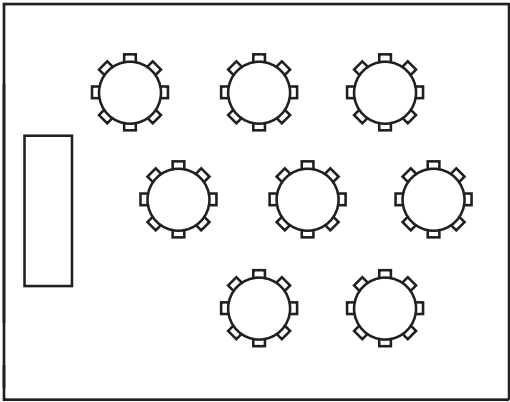
THE BOARDROOM



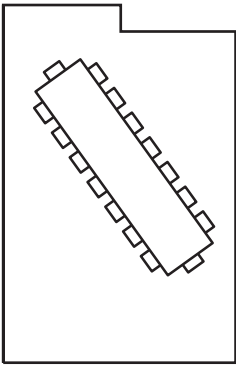
THE FAMILY ROOM



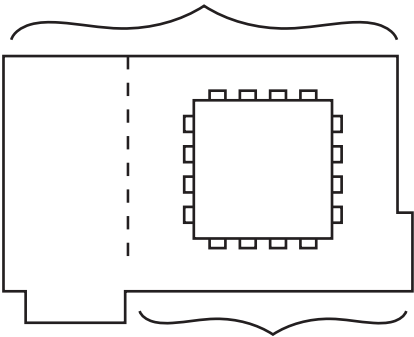
SOUTH BEACH ROOM



JESSE'S ROOM



BIG MICHAEL'S ROOM

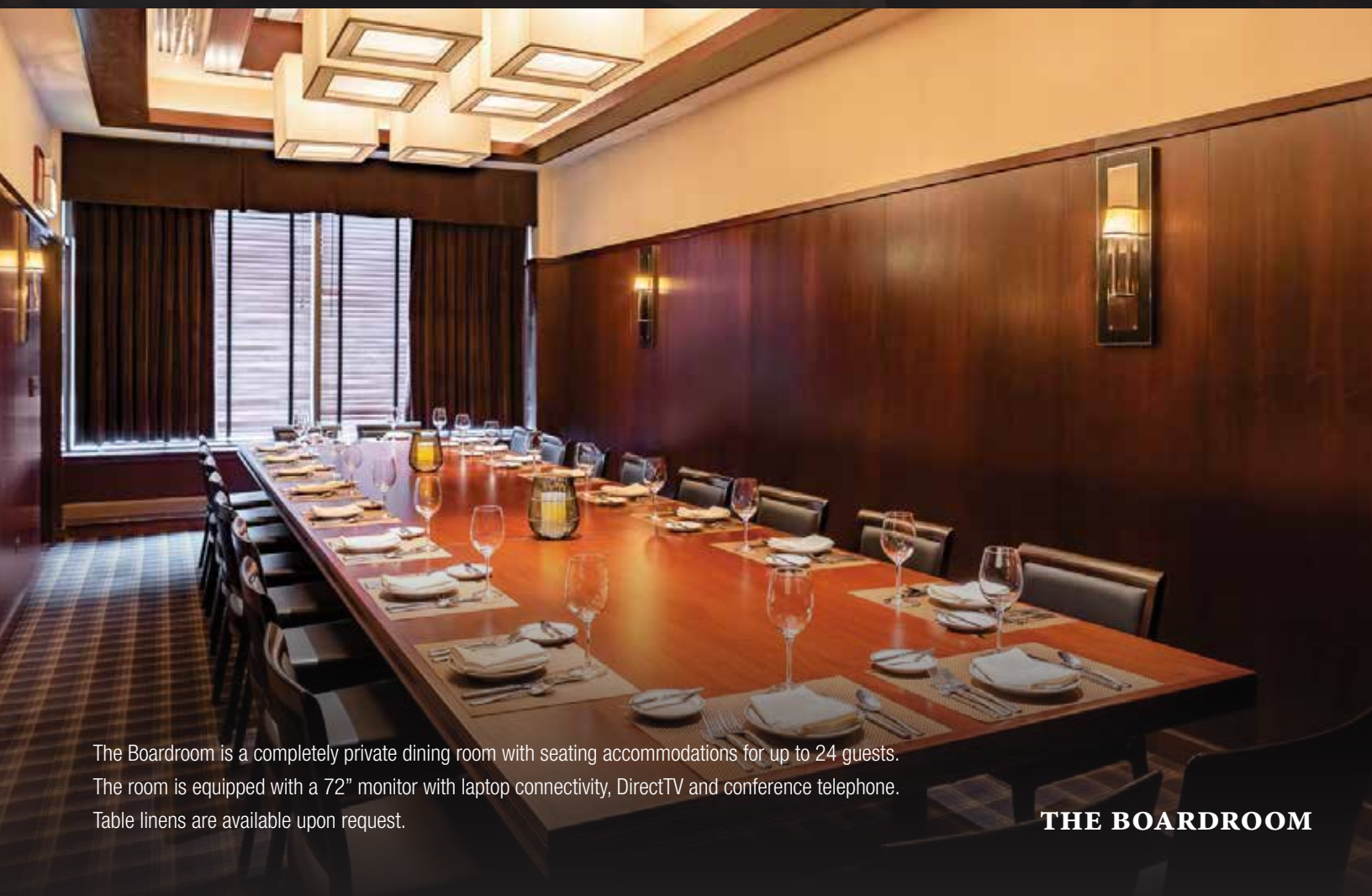


MICHAEL'S ROOM



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.

THE MEZZANINE



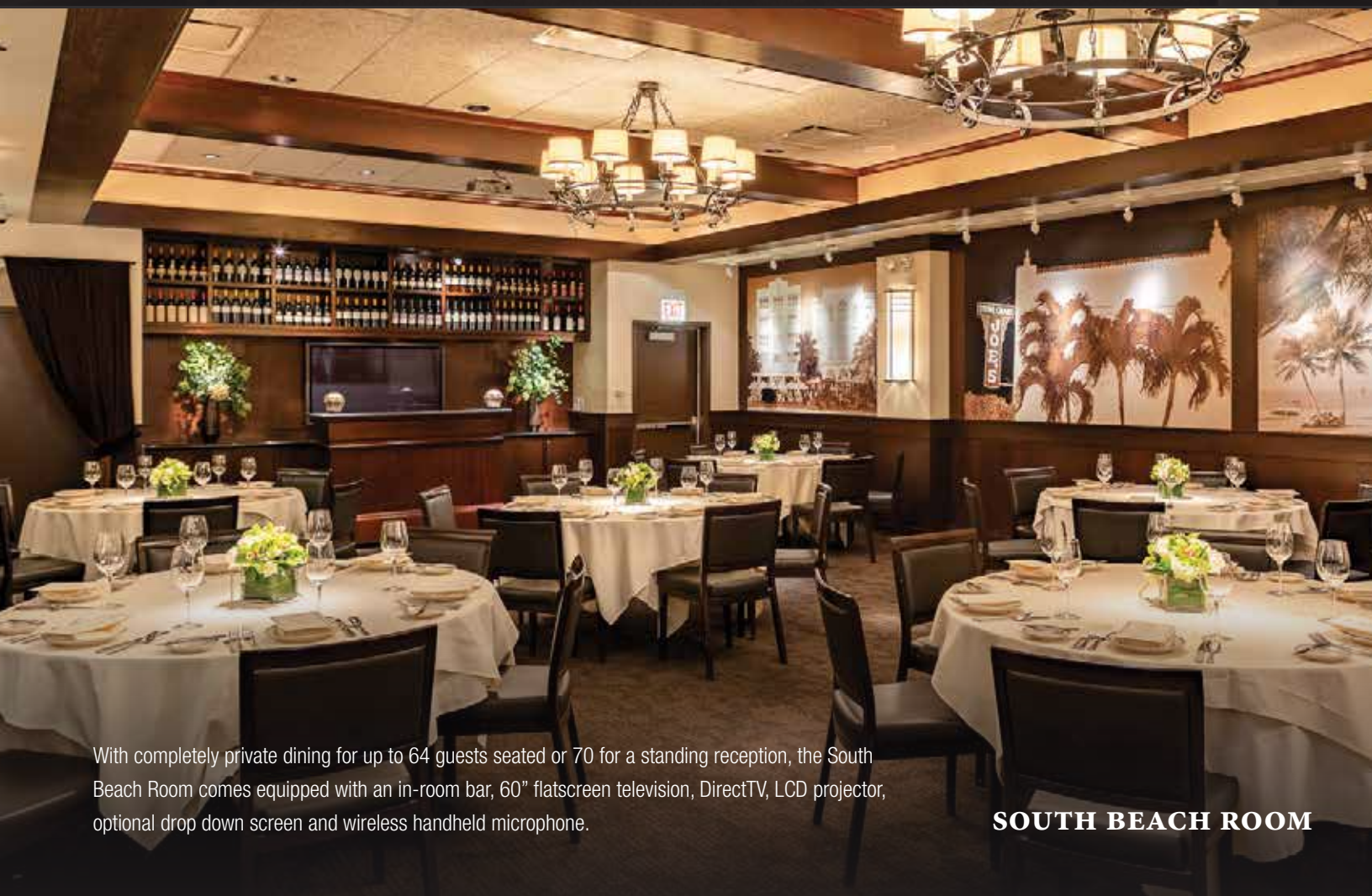
The Boardroom is a completely private dining room with seating accommodations for up to 24 guests. The room is equipped with a 72" monitor with laptop connectivity, DirectTV and conference telephone. Table linens are available upon request.

THE BOARDROOM



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.

THE FAMILY ROOM



With completely private dining for up to 64 guests seated or 70 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.

SOUTH BEACH 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.

JESSE'S ROOM



Michael's Room offers private dining for up to 16 guests seated. The room comes equipped with a 48" monitor and DirectTV.

MICHAEL'S ROOM