



LATE NIGHT DINING

SERVED TILL 11:30 P.M. (SUN - THURS)

12:30 A.M. (FRI - SAT)

SERVED WITH SQUAW BREAD, YOUR CHOICE OF NEW ENGLAND CLAM CHOWDER OR CAESAR SALAD, CHOICE OF WHITE RICE, CRISPY FRIES OR HOMEMADE MASHED POTATOES.

AHI MIGNON * \$41.00 / lite \$26.00

BAKED STUFFED SHRIMP \$43.00 / lite \$29.00

JUMBO SHRIMP STUFFED WITH DUNGENESS CRAB, BAKED GOLDEN BROWN AND TOPPED WITH HOLLANDAISE SAUCE.

STUFFED AHI * \$44.00 / lite \$29.00

YELLOW FIN TUNA STUFFED WITH DUNGENESS CRAB, BAKED AND TOPPED WITH HOLLANDAISE SAUCE.

MAHI MAHI * \$43.00

PREPARED GRILLED, SAUTEED, OR CAJUN STYLE.

ORA KING SALMON * \$41.00

WORLD FAMOUS NZ ORA KING SALMON. PAN FRIED CRISPY SKIN. . . LEMON BEURRE BLANC

JOEY'S FAMOUS GARLIC STEAK * \$55.00 / lite \$40.00

MARINATED TENDERLOIN OF BEEF, CHARBROILED THEN SAUTEED IN GARLIC AND BUTTER.

CHICKEN PICCATA

30.00

TENDER CHICKEN BREAST WITH LEMON BUERRE BLANC OVER LINGUINE.

MIYAZAKI A5 WAGYU * BMA 10/12 9oz \$135.00

PRIME RIB OF BEEF * \$42.00 9oz

PRIME GRADE USDA CERTIFIED \$54.00 14oz

\$65.00 18oz

NEW YORK CUT SIRLOIN * \$53.00 Prime 14oz

\$43.00 Choie 14oz

HAWAII RANCHERS NEW YORK STEAK * \$51.00 14oz

FILET MIGNON * \$55.00 9oz

\$40.00 5oz

FILET MIGNON & SHRIMP * \$49.00

FILET MIGNON & LOBSTER TAIL * (Market price)

* Consuming Raw or Undercooked Foods May Increase Your Risk of Foodborne Illness