



# 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\*** \$43.00 / lite \$27.00

**BAKED STUFFED SHRIMP** \$46.00 / lite \$31.00

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

**STUFFED AHI\*** \$45.00 / lite \$30.00

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

**MAHI MAHI\*** \$45.00

PREPARED GRILLED, SAUTEED, OR CAJUN STYLE.

**ORA KING SALMON\*** \$44.00

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

**JOEY'S FAMOUS GARLIC STEAK\*** \$58.00 / lite \$42.00

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

**CHICKEN PICCATA**

32.00

TENDER CHICKEN BREAST WITH LEMON BUERRE BLANC OVER LINGUINE.

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

**PRIME RIB OF BEEF\*** \$45.00 9oz

PRIME GRADE USDA CERTIFIED \$57.00 14oz

\$69.00 18oz

**NEW YORK CUT SIRLOIN\*** \$55.00 Prime 14oz

\$45.00 Choie 14oz

**HAWAII RANCHERS NEW YORK STEAK\*** \$53.00 14oz

**FILET MIGNON\*** \$58.00 9oz

\$42.00 5oz

**FILET MIGNON & SHRIMP\*** \$52.00

**FILET MIGNON & LOBSTER TAIL\*** \$92.00

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