



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 * \$39.00 / lite \$24.00

BAKED STUFFED SHRIMP \$41.00 / lite \$28.00

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

STUFFED AHI * \$42.00 / lite \$27.00

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

MAHI MAHI * \$41.00

PREPARED GRILLED, SAUTEED, OR CAJUN STYLE.

ORA KING SALMON * \$39.00

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

JOEY'S FAMOUS GARLIC STEAK * \$53.00 / lite \$39.00

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

CHICKEN PICCATA

29.00

TENDER CHICKEN BREAST WITH LEMON BUERRE BLANC OVER LINGUINE.

MIYAZAKI A5 WAGYU * BMA 10/12 9oz \$105.00

PRIME RIB OF BEEF * \$40.00 9oz

PRIME GRADE USDA CERTIFIED \$52.00 14oz

\$63.00 18oz

NEW YORK CUT SIRLOIN * \$41.00 14oz

HAWAII RANCHERS NEW YORK STEAK * \$49.00 14oz

FILET MIGNON * \$53.00 9oz

\$39.00 5oz

FILET MIGNON & SHRIMP * \$47.00

FILET MIGNON & LOBSTER TAIL * (Market price)

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