



# 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 \*** \$40.00 / lite \$25.00

**BAKED STUFFED SHRIMP** \$42.00 / lite \$29.00

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

**STUFFED AHI \*** \$43.00 / lite \$28.00

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

**MAHI MAHI \*** \$42.00

PREPARED GRILLED, SAUTEED, OR CAJUN STYLE.

**ORA KING SALMON \*** \$40.00

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

**JOEY'S FAMOUS GARLIC STEAK \*** \$54.00 / lite \$39.00

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 \$110.00

**PRIME RIB OF BEEF \*** \$41.00 9oz

PRIME GRADE USDA CERTIFIED \$53.00 14oz

\$64.00 18oz

**NEW YORK CUT SIRLOIN \*** \$42.00 14oz

**HAWAII RANCHERS NEW YORK STEAK \*** \$50.00 14oz

**FILET MIGNON \*** \$54.00 9oz

\$39.00 5oz

**FILET MIGNON & SHRIMP \*** \$48.00

**FILET MIGNON & LOBSTER TAIL \*** (Market price)

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