
Joe's
STONE CRAB
SINCE 1913
Private Dining
& Events

A legendary experience

Established in 1913, Joe's Stone Crab in Miami Beach is more than a restaurant; it's a legendary dining destination. Famous for its iconic stone crabs and exceptional seafood, Joe's combines timeless charm with an unwavering commitment to quality and hospitality. The restaurant's enduring success is rooted in its dedication to food, family, and community, with its strong sense of unity being the key to its lasting appeal.

Joe's Stone Crab blends historic charm with flawless service for unforgettable group dining experiences. With over 100 years of history, legendary hospitality, and iconic dishes, Joe's offers a setting where every gathering feels timeless.

Our private dining rooms offer the perfect setting for celebrations, corporate gatherings, and milestone moments. Choose from one of our two elegant private rooms, or our semi-private group accommodations, all available with curated preset menus and attentive service.





Florida Stone Crab

In 1921, just off the shores of Miami Beach, an exciting discovery was made that would forever change Florida's culinary scene. Stone Crabs, previously unknown as a food source, were introduced to Joe Weiss by a Harvard ichthyologist. Recognizing their potential, Joe quickly began serving stone crab claws at his small restaurant, setting the stage for what would become the legendary dining experience at Joe's Stone Crab.

Food & Drink

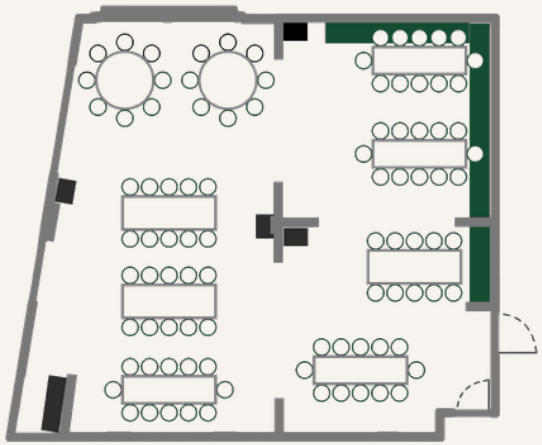
At Joe's Stone Crab, we celebrate the rich, iconic flavors of Miami Beach's legendary seafood heritage.
Our event menus shine a spotlight on premium stone crab, fresh seafood, and select prime cuts - each dish thoughtfully crafted to honor the natural excellence of the ingredients.

From artfully crafted appetizers and seasonal specialties to shareable sides and handcrafted desserts, the cuisine at Joe's is designed for gathering, enjoyment, and lasting memories - whether you're hosting a cocktail reception or a formal sit-down dinner.

Our Rooms

EAST WING

Step into Joe's most expansive private setting. The East Wing brings together Gigi's Room and Calvin's Room under one roof, separated from the main dining room by large folding doors that open the space or close it off entirely. Ideal for larger celebrations that call for the full Joe's experience.



CAPACITY

Full Venue Seated Dinner ..... Seats 94



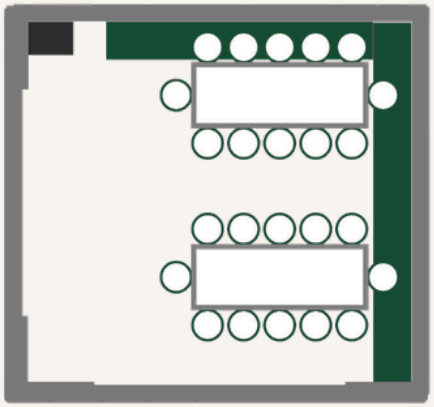






GIGI'S ROOM

Step into classic elegance, with rich green banquettes lining the walls. Gigi's Room is where timeless sophistication and modern comfort blend seamlessly. Located just to the side of the main dining area; an intimate yet spacious setting.



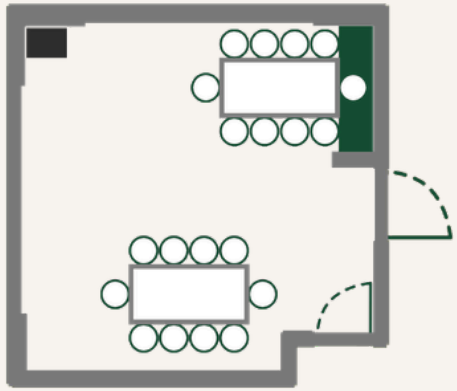
CAPACITY

Full Venue Seated Dinner ..... Seats 24

CALVIN'S ROOM

Semi-Private

Intimate by design, with a banquette that anchors the room in a semi-private setting nestled between the East Wing and Jesse's Room. Calvin's accommodates up to 24 guests, making it the right fit for a dinner that feels personal.



CAPACITY

Full Venue Seated Dinner .....Up to 20 pax



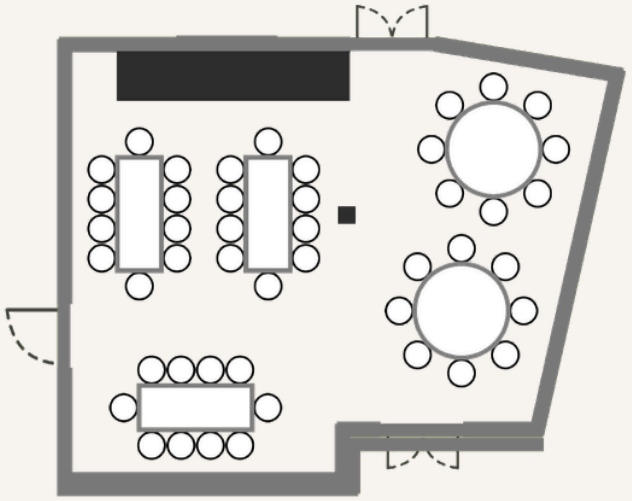






JESSE'S ROOM

This is the ultimate in private dining; an intimate room filled with cherished memories and old-world charm. If you close your eyes and listen closely, you could almost hear the ghosts of a thousand great memories echoing throughout the room.



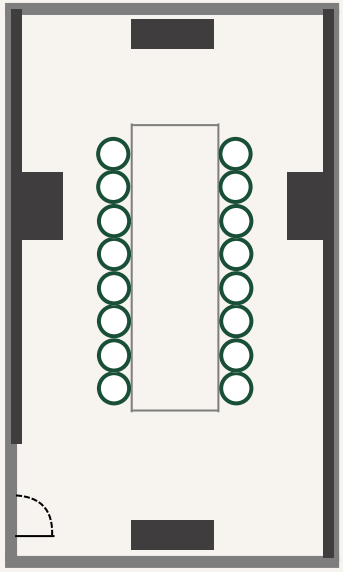
CAPACITY

Full Venue Seated Dinner ..... Seats 46

JO ANN'S ROOM

Located within Joe's Take Away

Built for small, intimate gatherings JoAnn's is the perfect blend of private and relaxed dining. Set apart from the main restaurant, in the back of Take Away, this room has semi-private entrance that allows for both discretion and ease.



CAPACITY

Full Venue Seated Dinner .....Up to 16 pax



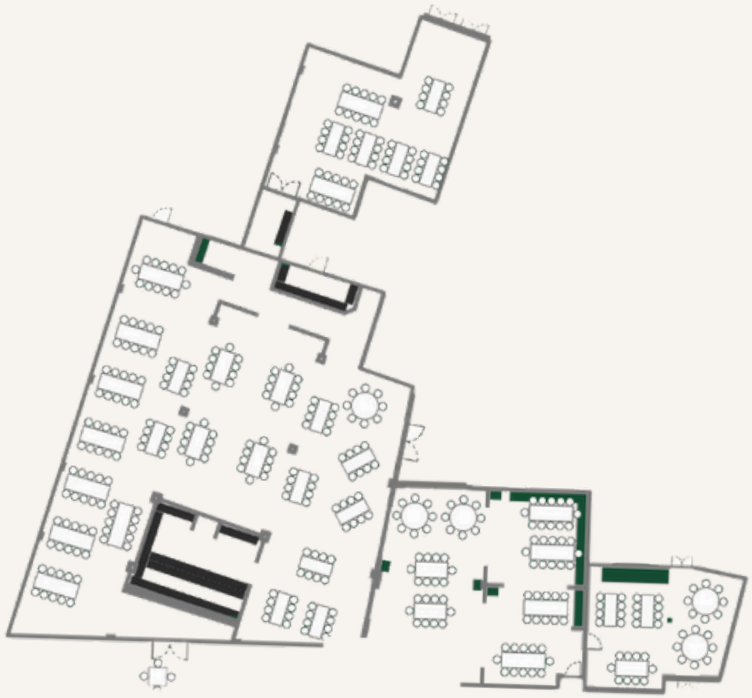






RESTAURANT BUY-OUT

All of Joe's, yours for the day or night. From the main dining room to the private spaces, a full buyout means your guests get the complete Joe's experience without sharing it with anyone else. Ideal for large-scale celebrations, corporate events, and milestone occasions that deserve nothing less.



CAPACITY

Full Venue Seated Dinner .....Up to 400 pax

FOOD & DRINK



Joe's Classic Menu

PACKAGE

STONE CRAB CLAW DETERMINES MENU PRICE PER PERSON

SELECT *$185 per person*

LARGE *$215 per person*

STARTERS

CHOOSE ONE - SERVED INDIVIDUALLY

CHOPPED SALAD

Honey-Roasted Peanuts, Cucumbers, Tomatoes, Carrots, Black Olives, Eggs, Beets, Feta Cheese, Joe's Vinaigrette (Includes Egg)

CAESAR SALAD

Romaine Lettuce, Green Peppers, Onions, Lemon Garlic Dressing, Asiago Crisp

JOE'S COLE SLAW

Shredded Cabbage, Sweet Cider Vinegar, Served with Tomatoes, Mayonnaise & Sweet Relish

STONE CRABS

FOR THE TABLE

Chilled, Cracked, & Served with Mustard Sauce

ENTREES

GUESTS CHOOSE ONE

FILET MIGNON *6 OZ*

Joe's Steak Sauce

GINGER SALMON

Ginger Teriyaki Glaze, Caramelized Shallots

FOR THE TABLE

FRIED 1/2 CHICKEN

Free-Range

SIDES

SERVED FAMILY STYLE

SPINACH

Creamed or Creamed with Garlic

GRILLED TOMATOES

Spinach Stuffing, Melted Cheese

HASHED BROWN POTATOES

Classic or Lyonnaise

DESSERT

JOE'S KEY LIME PIE

BEVERAGES

SODA, COFFEE (regular or decaf), TEA (hot or cold)

ALL STONE CRAB SIZES ARE BASED ON AVAILABILITY. MENU IS MARKET PRICED - ITEMS & PRICING ARE SUBJECT TO CHANGE.
MENU PRICING DOES NOT INCLUDE 9% SALES TAX OR AGREED UPON GRATUITY

10/14/26

Joe's Signature Menu

STARTERS

APPETIZERS

CHOOSE ONE - SERVED FAMILY STYLE

FRIED CALAMARI
Mixed Peppers, Pepperoncini, Citrus Buffalo Sauce

COCONUT SHRIMP
Crispy Shrimp, Tangy Mustard

STUFFED MUSHROOMS
Spinach Stuffing, Topped with Asiago Breadcrumbs

SALADS

CHOOSE ONE - SERVED PER PERSON

CHOPPED SALAD
Honey-Roasted Peanuts, Cucumbers, Tomatoes, Carrots, Black Olives, Eggs, Beets, Feta Cheese, Joe's Vinaigrette (Includes Egg)

CAESAR SALAD
Romaine Lettuce, Green Peppers, Onions, Lemon Garlic Dressing, Asiago Crisp

JOE'S COLE SLAW
Shredded Cabbage, Sweet Cider Vinegar, Served with Tomatoes, Mayonnaise & Sweet Relish

PACKAGE

STONE CRAB CLAW DETERMINES MENU PRICE PER PERSON

SELECT *$200 per person*

LARGE *$235 per person*

ENTREES

HOSTS SELECT 3 OPTIONS - GUESTS CHOOSE ONE

STONE CRAB
Chilled, Cracked, & Served with Mustard Sauce

FILET MIGNON *6 OZ*
Joe's Steak Sauce

LUMP CRAB CAKES
Green Tomato Remoulade Sauce

GINGER SALMON
Ginger Teriyaki Glaze, Caramelized Shallots

FRIED 1/2 CHICKEN
Free-Range

AHI TUNA
Pickled Cabbage Cucumber Slaw, Chili Crunch

SIDES

HOSTS SELECT 3 OPTIONS - SERVED FAMILY STYLE

SPINACH
Creamed or Creamed with Garlic

GRILLED TOMATOES
Spinach Stuffing, Melted Cheese

ASPARAGUS
Grilled

HASHED BROWN POTATOES
Classic or Lyonnaise

MAC AND CHEESE
White Cheddar, Buttered Breadcrumbs

DESSERTS

GUEST CHOICE OF ONE

JOE'S KEY LIME PIE

PEANUT BUTTER PIE

GRAETER'S ICE CREAM

BEVERAGES

SODA, COFFEE (regular or decaf), TEA (hot or cold)

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10/14/26

Joe's Legacy Menu

SEAFOOD SAMPLER

SERVED FAMILY STYLE

SHRIMP COCKTAIL, OYSTERS, CRAB COCKTAIL

PACKAGE

STONE CRAB CLAW DETERMINES MENU PRICE PER PERSON

SELECT *$240 per person*

LARGE *$275 per person*

STARTERS

APPETIZERS

CHOOSE ONE - SERVED FAMILY STYLE

TUNA TARTAR
Green Apple, Sweet Soy, Chili Cabbage, Wasabi Cottage Chips

COCONUT SHRIMP
Crispy Shrimp, Tangy Mustard

STUFFED CLAMS
Andouille Sausage, Onions, Peppers, Breadcrumbs

SALADS

CHOOSE ONE - SERVED PER PERSON

CHOPPED SALAD
Honey-Roasted Peanuts, Cucumbers, Tomatoes, Carrots, Black Olives, Eggs, Beets, Feta Cheese, Joe's Vinaigrette (Includes Egg)

CAESAR SALAD
Romaine Lettuce, Green Peppers, Onions, Lemon Garlic Dressing, Asiago Crisp

WEDGE SALAD
Tomato, Bacon, Pickled Red Onion, Avocado, Watermelon Radish, Egg, Croutons

ENTREES

HOSTS SELECT 3 OPTIONS - GUESTS CHOOSE ONE

STONE CRAB
Chilled, Cracked, & Served with Mustard Sauce

FILET MIGNON *8 OZ*
Joe's Steak Sauce

LUMP CRAB CAKES
Green Tomato Remoulade Sauce

GINGER SALMON
Ginger Teriyaki Glaze & Caramelized Shallots

CHILEAN SEABASS
Miso, Sweet & Spicy Mango Papaya Salsa

CORVINA
Chorizo Herb Crumble, Cauliflower Purée

FOR THE TABLE

FRIED 1/2 CHICKEN
Free-Range

SIDES

HOSTS SELECT 3 OPTIONS - SERVED FAMILY STYLE

SPINACH
Creamed or Creamed with Garlic

CAULIFLOWER GRATIN
Asiago, Breadcrumbs

CRISPY BRUSSEL SPROUTS
Chili Glaze, Basil, Mint

HASHED BROWN POTATOES
Classic or Lyonnaise

LOBSTER MAC AND CHEESE
White Cheddar, Buttered Breadcrumbs

DESSERTS

GUEST CHOICE OF ONE

JOE'S KEY LIME PIE

GUAVA CHEESECAKE

GRAETERS ICE CREAM

BEVERAGES

SODA, COFFEE (regular or decaf), TEA (hot or cold)

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STONE CRAB
SINCE 1913

Passed Hors D'oeuvres

COLD

TUNA TARTARE
Wasabi Cottage Chips
48

SHRIMP COCKTAIL
Citrus Poached Shrimp
48

CAPRESE SKEWERS
Balsamic and Basil
36

TOMATO CROSTINI
Garlic and Olive Oil
36

LUMP CRAB & SHRIMP ROLL
Mayo and Celery
60

PRICING

Price Per Dozen

2 Dozen Minimum

HOT

MINI CRAB CAKES
Green Tomato Remoulade
60

STUFFED MUSHROOMS
Spinach, Asiago Breadcrumbs
36

LAMB LOLLIPOPS
Mint Chimichurri
84

BEEF TENDERLOIN SLIDERS
Horseradish Cream
72

SCALLOPS
Wrapped in Applewood Bacon, Citrus Cream
60

BASIL AND PARMESAN MEATBALLS
Pomodoro Sauce
42

COCONUT SHRIMP
Tangy Mustard Sauce
54

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Beverage Menu

BEER + WINE BAR SERVICE

2 Hour Pricing $50

Joe's PRIVATE LABEL
CHARDONNAY
CABERNET SAUVIGNON

ROSÉ

SPARKLING WINE

DOMESTIC & IMPORTED BEERS

SODA, COFFEE & TEA

STANDARD BAR SERVICE

(Excludes Specialty Cocktails)

2 Hour Pricing $65

TITO'S VODKA
BOMBAY GIN
BACARDI SILVER RUM
CAZADORES REPOSADO TEQUILA
JIM BEAM BOURBON
DEWAR'S WHITE SCOTCH
ROSÉ
SPARKLING WINE
DOMESTIC & IMPORTED BEERS
SODA, COFFEE & TEA

Joe's PRIVATE LABEL
CHARDONNAY
CABERNET SAUVIGNON

CONSUMPTION BAR AVAILABLE
PRICING DOES NOT INCLUDE SALES TAX OR SELECTED GRATUITY

PREMIUM BAR SERVICE

(Excludes Specialty Cocktails)

2 Hour Pricing $80

BELVEDERE VODKA
HENDRICK'S
ZACAPA NO. 23 RUM
CASAMIGOS REPOSADO TEQUILA
WOODFORD RESERVE BOURBON
JOHNNIE WALKER BLACK LABEL SCOTCH
ROSÉ
SPARKLING WINE
DOMESTIC & IMPORTED BEERS
SODA, COFFEE & TEA

Joe's PRIVATE LABEL
CHARDONNAY
CABERNET SAUVIGNON

MENU PRICING DOES NOT INCLUDE 9% SALES TAX OR AGREED UPON GRATUITY

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FAQs

Valet Parking

Valet Parking available
Monday to Thursday $15 Lunch | $25 Dinner
Friday to Sunday $25 Lunch & Dinner

Event Timing

Event shall begin promptly at the contracted scheduled start time and guests shall exit the event space at the indicated end time. Should the event host choose to extend the contracted time frame (if available), host shall be charged an additional fee for each additional thirty (30) minutes or part thereof beyond the contracted end time.

Stone Crab Season

Stone Crab season runs from October 15th to May 1st. During the season, you can enjoy fresh crabs at their finest. After May 1st, stone crabs are available and undergo a special freezing process to maintain the quality and flavor profile. We take great care to ensure that even off-season, our stone crabs meet our high standards.

Dress Code

This experience has standards — some of them over a century old. Lunch is relaxed but well-presented. After 4:00pm, guests are asked to dress more intentionally. Beachwear, sportswear, hats, shorts, flip-flops, sliders, tank tops, ripped or revealing attire, and novelty accessories are best saved for another outing. Admission is at the discretion of the maître d'.

Event Minimums

Joe's Stone Crab requires F&B event minimum for all private dining events. In the event that there is a difference in the minimum and the actualized food & event revenue, the unmet minimum will be charged. Event minimums & Room Fees are subject to change based on seasonal availability.

Corkage Fee

You are welcome to enjoy wine from your personal collection for a Corkage Fee of $40 per 750ml.

Deposits & Final Payments

To secure your event, a 50% deposit is required at the time of booking. The final payment will be due at the conclusion of your event. The deposit will be applied to your final bill.
Additionally, we accept up to 4 forms of payment, which can be split evenly among them.

Gratuity & Event Fees

The standard gratuity for a Private Event at Joe's is 20%.
You are welcome to leave a gratuity at your discretion, based on your satisfaction with the service provided.
All charges incurred will incur a 9% sales tax.

Menu Selections & Final Guest Count

To ensure for a flawless experience, we request all menu selections be provided 10 business days prior. Your final guest count is due 3 business days prior to your event. Complimentary menus are printed and can be personalized with a heading or logo.

Cancellations

Should it be necessary to cancel an event, the following general policy concerning cancellation charges will apply unless otherwise noted: If an event is canceled 21 business days prior to the event, 50% of the deposit shall be retained as a cancellation fee, and the remaining 50% may be applied to a future event rescheduled within 120 days. If the event is not rescheduled within that timeframe, the full deposit shall be retained by Joe's. If an event is canceled less than 72 hours prior to the event, the full deposit shall be retained as a cancellation fee.



BE PART OF OUR STORY

events@joesstonecrab.com

www.joesstonecrab.com | (305) 673-0365