

Happy Valentine's Day

first course

BAKED CLAMS

oregano, garlic & homestyle breadcrumbs.

BROILED OYSTERS

'sex on the bay' oysters. champagne buerre blanc.

SHRIMP COCKTAIL - house cocktail sauce.

STUFFED MUSHROOMS

your choice: *sausage* or *crabmeat*.

FRIED CALAMARI - fresh lemon. marinara

JOE'S MINI MEATBALLS

melted mozzarella. marinara.

salad course

STONE TERRACE SALAD - seasonal mixed greens, grape tomatoes, black olives & bermuda onion tossed in extra virgin olive oil & red wine vinegar.

SIGNATURE "BOXER" SALAD - seasonal mixed greens, candied walnuts, dried cranberries, fresh seasonal fruit & crumbled bleu cheese tossed in our signature raspberry vinaigrette.

main course

VODKA RIGATONI

topped with grilled chicken *or* shrimp

18 OZ. PORTERHOUSE VEAL CHOP

rosemary seasoned. mashed potatoes & green beans.

10 OZ. CENTER CUT FILET MIGNON

flame-grilled. mashed potatoes & green beans

14 OZ. NEW YORK STRIP

flame-grilled. mashed potatoes & green beans

MACADAMIA NUT CRUSTED GROUPER

beurre blanc. roasted potatoes & green beans

GRILLED HALIBUT

lemon-olive oil. seafood risotto & grilled asparagus.

SHELLFISH OVER LINGUINI

diver scallops, shrimp & lump crabmeat tossed with linguini
your choice: *bianco*, *marinara* or *fra diavolo*

SURF & TURF

center cut filet mignon & cold water lobster tail.
drawn butter. green beans & roasted potatoes.

JOHN HENRY'S FAMOUS CRAB CAKES

house tartar sauce. roasted potatoes & green beans.

BROILED TWIN LOBSTER TAILS

drawn butter. roasted potatoes & green beans.
stuffed with crabmeat +\$18

dessert

your server will present our dessert tray.

65 PER PERSON

no substitutions

