

JOEY'S

BOLD FLAVORS
OCEANSIDE, NY

Fall RESTAURANT WEEK

NOVEMBER 1ST – NOVEMBER 8TH, 2026

3 COURSES | \$48.00 PER PERSON

NO SHARING / NO SUBSTITUTIONS

STARTERS

CHOOSE ONE

LOBSTER BISQUE

creamy, rich lobster bisque

JOEY'S CAESAR SALAD "SORT OF"

our signature take on a classic

"SUPERFINE" ANTIPASTO SALAD

chopped salami, olives, tomatoes, cucumbers, artichokes, roasted peppers, chickpeas & fresh mozzarella in a pistachio vinaigrette

EGGPLANT MEATBALLS

served in a light marinara sauce and topped with a dollop of ricotta cheese

MAIN COURSE

CHOOSE ONE

BONELESS SHORT RIBS

served with zucchini, linguine & au gratin potatoes finished with veal demi-glaze

GRILLED FILET MIGNON

with roasted potatoes & asparagus finished with a Coca-Cola demi-glaze

CHICKEN LIMONCELLO

(Francese style)

served with zucchini, linguine & roasted potatoes

GINGER TERIYAKI GLAZED SALMON

served over roasted baby vegetables

ANGRY SHRIMP

*angel hair pasta with shrimp tossed in a spicy Fra Diavolo pomodoro sauce
(can be made mild)*

DESSERTS

CHOOSE ONE

PISTACHIO TARTUFO

rich pistachio gelato wrapped in a delicate shell

TOASTED ALMOND TIRAMISU

layered with almonds and classic mascarpone

CRÈME BRÛLÉE

classic vanilla custard with a caramelized sugar top