

2825 Long Beach Rd, Oceanside, NY, 11572 (516) 992-1742

Restaurant Week Menu April 27th - May 4th

Three Course Dinner \$46
No Substitutions / No Sharing

Starters

LOBSTER BAKED CLAMS

-baked in a Pinot Grigio and fresh basil sauce, served in a clam shell (no actual clams)

GRILLED SHORT RIB MEATBALLS served with pignoli nuts in Pinot Grigio and fresh basil

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

SOUP D'JOUR

JOEY'S CEASAR SALAD "SORT OF"

SUPER FINE" ANTIPASTO SALAD chopped with salami, olives, tomatoes, cucumbers, artichokes, roasted peppers,

chickpeas, and fresh mozzarella, tossed in a pistachio vinaigrette

Main Course

Choice of I

SHRIMP LIMONCELLO

Francese style served with zucchini linguine

BONELESS SHORT RIB

served with zucchini linguine and au gratin potatoes and finished with a veal demi-glaze

GRILLED FILET MIGNON

served with roasted potatoes and asparagus, Coca-Cola demi-glaze

BEGGAR'S PURSE

served with prosciutto and asparagus in Joey's signature vodka sauce

GINGER TERIYAKI GLAZED SALMON

Served over roasted baby vegetables, squash, carrots and haricot vert

Dessert Chaice of I

Pistachio Tartufo / Toasted Almond Tiramisu / Creme Brulee