

APPETIZERS

“Crispy” Fried Calamari 16

Lucca Style: tossed with broccoli rabe and peperoncino

Traditional: served with citrus garlic aioli and Joey's famous marinara sauce

Rock Shrimp Tempura 16

Lightly battered rock shrimp, served with cusabi and a sweet chili glaze

Shell-less Prince Edward Island Mussels 15

Served in a delicate Pinot Grigio broth

Cauliflower Pizza 16

Oven-baked cauliflower crust topped with fig jam, gorgonzola, pancetta, baby arugula, and a drizzle of truffle oil (gluten-free)

Scallops on the Half Shell 17

Pan-seared scallops nestled in clamshells, served with sautéed spinach and a mango glaze

Lobster Baked Clams 18

Succulent lobster baked in a Pinot Grigio and fresh basil sauce, served in a clamshell (no actual clams)

Eggplant Meatballs 14

Tender eggplant meatballs served in a light marinara sauce, topped with a dollop of ricotta cheese

Grilled Short Rib Meatballs 16

Flavorful short rib meatballs made with garlic, and pignoli nuts, grilled with Pinot Grigio and fresh basil

Joey's Garlic Bread 11

Toasted croissant topped with a roasted garlic and Asiago cheese spread

JOEY'S

BOLD FLAVORS

TAKE-OUT MENU

516-992-1742

www.joeysboldflavors.com

2825 Long Beach Rd.
Oceanside, NY 11572

SALADS

Add: **Chicken** 12 • **Shrimp** 14 • **Salmon** 14

Joey's Caesar Salad "sort of" 14

Wild greens and romaine lettuce tossed in Caesar dressing with croissant croutons, served in a crisp, thin Frico cup

"Super Fine" Antipasto Salad 16

A finely chopped antipasto salad with salami, olives, tomatoes, cucumbers, artichokes, roasted peppers, chickpeas, and fresh mozzarella, tossed in a pistachio vinaigrette

Burrata 16

Creamy burrata wrapped in prosciutto, served with cucumber, vine-ripened tomatoes, sun-dried figs, and pistachios

Roasted Broccoli and Cauliflower 15

Roasted broccoli and cauliflower tossed in a creamy cacio e pepe dressing, topped with a sprinkle of Grana Padano cheese

Baby arugula & Harvest Grain 15

Lots of great texture, with assorted grains, sun dried mango, sunflower seeds, cashews and goat cheese truffle in a light vinaigrette

Grilled Portobello 15

Taleggio cheese herb butter, wild green salad

PASTA

"Lobster, Lobster" 29

Lobster ravioli paired with a 4 oz lobster tail, served in a light filetto di pomodoro sauce

Beggar's Purse 24

Three-cheese delicate purse-shaped pasta served with prosciutto and asparagus, served in Joey's signature vodka sauce

Orecchiette 23

Prepared Italian wedding soup-style, featuring mini meatballs, spinach, and sun-dried roasted peppers, sautéed in garlic and olive oil

"Angry" Shrimp & Scallops 30

Angel Hair with shrimp and scallops, tossed in a spicy filetto di pomodoro sauce (can be made mild)

Linguini 28

With crumbled sausage, sautéed in a white clam sauce

Bucatini Carbonara 21

Bucatini pasta with pancetta, peas, and onions, sautéed in a rich Parmesan cream sauce

ENTRÉES

Boneless Pork Loin 30

Grilled pork loin seasoned with roasted garlic and black pepper, served over roasted potatoes, peas, and onions

Sous Vide Roasted Chicken 29

Tender roasted chicken served with broccoli rabe risotto and grilled asparagus, finished with a Dijon demi-glaze

Chicken Milanese 24

Grilled or fried chicken cutlet served over a baby arugula salad with tomatoes, red onion, fresh mozzarella, and avocado, drizzled with balsamic glaze

Steak & Cake 39

Grilled bison filet mignon paired with a lump crab cake, served with sautéed spinach, roasted potatoes, and a Coca-Cola demi-glaze

Boneless Short Ribs 34

Tender short ribs served with zucchini linguine and au gratin potatoes, finished with a veal demi-glaze

Ginger Teriyaki Glazed Salmon 30

Glazed salmon served over roasted baby vegetables, squash, pattypan squash, carrots, and haricot vert

"The Parm's": Veal 38 • Shrimp 30 • Chicken 24

Your choice of "the original" veal chop parm, chicken parm, or shrimp parm, lightly breaded and baked to perfection, served with zucchini linguine

Calabrese Ribs 30

Pork ribs smothered in a peperoncino BBQ sauce, served with stealth fries, roasted red peppers and carmalized onion

Shrimp Limoncello 30

Scampi style, served over zucchini linguine

"Lawson's Pub Style" Filet Mignon Tidbits 29

Grilled filet mignon served on garlic bread, topped with melted mozzarella, accompanied by stealth fries

SIDES

Broccoli Rabe, garlic & oil 10 • **Zucchini Linguini** 10

Roasted Potatos 10 • **Spinach, garlic & oil** 10

This menu reflects cash pricing.
Please note that a 3.5% processing fee will be added to all credit card payments.