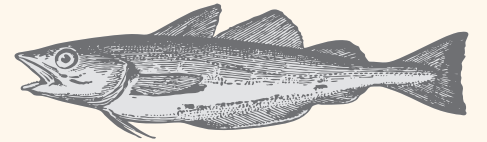


welcome to
BRUNCH
Saturday & Sunday



CHILLED

- Joe's Classic Caesar** 18
crisp romaine, focaccia croutons,
grana padano parmesan
- Tomato & Watermelon Salad** 23
heirloom tomatoes,
feta cheese, cucumber, mint,
white balsamic dressing
- Beef Carpaccio** 27
grainy mustard, roasted garlic,
grana padano parmesan,
crispy capers, herb crostinis
- Jumbo Tiger Prawn Cocktail** 30
fresh horseradish, cocktail sauce
- Steak Tartare** 28
hand chopped filet mignon,
herb crostinis

HOT

- Crispy Fried Local Oysters** 23
joe's classic tartar sauce
- Oysters Rockefeller** 32
local oysters, spinach, pernod,
hollandaise
- Crab Cake** 29
pan fried, lemon-basil aioli
- Crispy Calamari** 24
chilis, sun-dried tomato aioli
- Joe's Mussels** 32
coconut milk, lemongrass,
chipotle, cilantro, garlic focaccia
- Cajun Crab & Corn Fritters** 25
old bay spice, roasted
jalapeno aioli

LIQUID OPTIONS

In Bloom

Maverick Sauvignon Blanc,
Woods Limoncello,
Lavender Earl Grey Syrup,
Fresh Lemon
\$16 (1.5 oz)

Jitterbug

Lemohart Blackpool Spiced Rum,
Vegan Amara Liqueur, Kahlua,
Oat Milk, Cold Espresso,
Cinnamon, Toasted Coconut Rim
\$14 (2 oz)

Mezcal Michalada

Del Maquay Vida Mezcal,
33 Brewing Exp. Mezcal Gose, Clamato,
Worcestershire, Fresh Lime,
Habanero Bitters, Tajin Rim
\$16 (1 oz)

Sunshiny Day

Malfy Rosa Gin, Campari, Grand Marnier,
Fresh Grapefruit, Tonic, Grapefruit Bitters
\$16 (2 oz)

Aperol Spritz

Aperol, Lamarca Prosecco, Soda
\$14 (1.5 oz)

FRESH OYSTERS

\$4.35 each

SERVED ICY COLD ON THE HALF SHELL WITH CLASSIC COCKTAIL SAUCE,
SPICY PONZU, MIGNONETTE, HORSERADISH & LEMON.

WEST COAST

Joe's Gold – Read Island
Gem – Read Island
Sawmill Bay – Read Island
Kusshi – Baynes Sound

EAST COAST

Beau Soleil – NB
Village Bay – NB
Malpeque – PEI
Shiny Sea – PEI

GRILLED FRESH FISH & SHELLFISH

All fish are hand cut at Joe's and served with fresh vegetables & roasted new
crop potatoes. All shellfish are served with jasmine rice & fresh vegetables.

Grilled Duo of Fresh Fish two great varieties	market price
Nova Scotia Lobster (1.5 lb) drawn butter	market price
Steelhead Trout mango citrus vinaigrette	41
Ling Cod blackened, pico de gallo	44
Arctic Char caramelized lemon, extra virgin olive oil	44
Spring Salmon lemon herb beurre blanc	48
Jumbo Prawns parsley garlic butter	52
Halibut tomato, leek, herb butter	56

SANDWICHES & BENNY'S

ALL BENNY'S ARE SERVED WITH HOUSE MADE ENGLISH MUFFINS,
POACHED EGGS AND HASH BROWNS.

- Lobster Benedict** 35
mushroom and brandy cream sauce, hollandaise
- Joe's Signature Benedict** 28
wild mushrooms, prosciutto, truffle sage hollandaise
- Classic Eggs Benedict** 23
smoked ham, hollandaise
- BLT Benedict** 27
thick-cut chop house bacon, tomato jam, arugula, hollandaise
- Joe's Turkey Clubhouse** 27
cranberry aioli, house baked bread, double smoked bacon,
lettuce and tomato
- Lobster & Shrimp Roll** 35
house baked bread, classic remoulade, mixed greens
- Joe's Chop House Burger** 28
cheddar cheese, double smoked bacon

BRUNCH CLASSICS

- Chicken & Waffles** 29
buttermilk waffles, crispy coated chicken breast,
maple brown butter, chili glaze
- American Breakfast** 27
three eggs, farmer's sausage, bacon, hash browns, multigrain toast
- Steak & Eggs** 40
8 oz sirloin steak, garlic focaccia, hash browns, béarnaise
- Fish & Chips** 29
classic tartar sauce, coleslaw
- Salmon Cakes** 36
wild sockeye salmon, roasted potatoes,
seasonal vegetables, tartar sauce
- Seafood Pavé** 32
grilled steelhead, prawns, poached eggs
- Poke Bowl** 29
albacore tuna, jasmine rice, mango, avocado, edamame,
pickled onion, miso aioli, tempura crisps

SOUPS

- New England Clam Chowder** 16
cream, bacon, thyme
- Coconut Chickpea** 14
tomato, roasted garlic

SALADS

- Dotty's Chopped Salad** 27
chicken, apple, pecans, dried
cranberries, grapes, blue cheese
- Classic Brown Derby Cobb** 26
chicken, blue cheese, bacon,
tomato, egg, avocado
- Iceberg Wedge** 25
diced tomato, double smoked
bacon, blue cheese dressing
- Joe's Seafood Caesar** 36
chilled marinated mussels and
clams, grilled steelhead,
prawns, crisp romaine, focaccia
croutons, grana padano parmesan

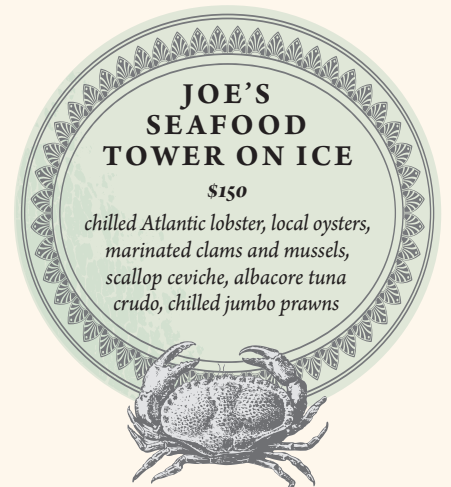
EXTRAS

- French Fries 14
Truffle Parmesan Fries 17
Sweet Potato Fries 15
Sautéed Mushrooms 16
Macaroni & Cheese 18
Jumbo Tiger Prawns 32
Jumbo Scallops 33
Half Lobster 49
Grilled Farmer's Sausage 8
Sliced Bacon 7
Multigrain Toast 4
Hollandaise Sauce 6

JOE'S COFFEE CAKE
\$8

Start your brunch off right with
our house made coffee cake served
with a mascarpone honey cream

Bread Service Available Upon Request



LOBSTER OIL \$37
Enhance your dishes at
home with the delicate and
rich flavours of
Joe's Lobster Oil. (375ml)



Joe Fortes is a proud partner of Ocean Wise and is committed to
sustainable seafood options that support healthy oceans.

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.
— Vancouver Medical Health Officer

CULINARY DIRECTOR: **Wayne Sych**
EXECUTIVE CHEF: **Ryan Green**
EXECUTIVE SOUS CHEF: **Jamie Ristau**

MAY, 2024

A VANCOUVER LEGEND



JOE FORTES

Seraphim “Joe” Fortes was a former sailor, originally from Barbados and then Liverpool, and a legendary figure in the early history of Vancouver. After moving to the city in 1885, he worked as a bartender at the Sunnyside Hotel on Maple Tree Square in Gastown, then became a fixture at English Bay Beach, where he lived in a small cottage, acted as unofficial security guard, and taught hundreds of children how to swim. The city appointed the burly, friendly man, who had been a competitive swimmer in England, as its first official lifeguard at the turn of the twentieth century. When he died in 1922, Vancouver held the city’s longest funeral procession for Joe. Even in the twenty-first century, Vancouverites remember him with a monument near the site of his home, a branch of the Vancouver Public Library, and our restaurant, named after him when we opened in 1985, one hundred years after he arrived in Canada.