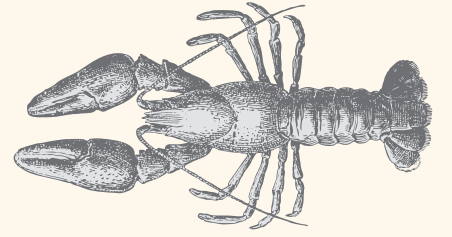


welcome to
LUNCH
11:00 to 4:00



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
- Cajun Crab & Corn Fritters 25
old bay spice, roasted
jalapeno aioli
- Steamed Clams 32
shallot, white wine,
garlic, cream, garlic focaccia

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

- Joe's Chop House Burger 28
cheddar cheese, double smoked bacon
- Lobster & Shrimp Roll 35
house baked bread, classic remoulade, mixed greens
- Open Face Steak Sandwich 40
8 oz sirloin steak, cabernet jus, herb focaccia, onion rings, mixed greens
- Hot Chicken Sandwich 25
crispy chicken breast, house made pickles, chili oil, pickled onions,
coleslaw
- Joe's Turkey Clubhouse 27
cranberry aioli, house baked bread, double smoked bacon,
lettuce and tomato

JOE'S CLASSICS

- Battered Baja Fish Tacos 28
chipotle aioli, housemade guacamole, sour cream, pico de gallo
- Salmon Cakes 36
wild sockeye salmon, buttermilk mashed potatoes,
seasonal vegetables, tartar sauce
- Fish & Chips 29
classic tartar sauce, coleslaw
- Chicken & Waffles 29
buttermilk waffles, crispy coated chicken breast,
maple brown butter, chili glaze

FAVOURITES

- Joe's Mussels 32
coconut milk, lemongrass, chipotle, cilantro, garlic focaccia
- Seafood Bowl 33
market fish, mussels, clams, tomato broth, jasmine rice,
grilled bread
- Poke Bowl 29
albacore tuna, jasmine rice, mango, avocado, edamame,
pickled onion, miso aioli, tempura crisps
- Seared Scallop Linguine 43
lemon broth, cream, chilis, asparagus, tomato, arugula

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

- Chop House Onion Rings 17
- Truffle Parmesan Fries 17
- French Fries 14
- Sweet Potato Fries 15
- Sautéed Mushrooms 16
- Macaroni & Cheese 18
- Jumbo Tiger Prawns 32
- Jumbo Scallops 33
- Half Lobster 49

LOBSTER OIL \$37

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



JOE'S SEAFOOD TOWER ON ICE

\$150

chilled Atlantic lobster, local oysters,
marinated clams and mussels,
scallop ceviche, albacore tuna
crudo, chilled jumbo prawns



FROM THE DINNER MENU

Miso Marinated Sablefish
sesame quinoa, mushrooms,
edamame, kale, sweet soy
\$56

New York Striploin (12 oz.)
truffle parmesan fries,
market vegetables
\$72

Bone-In Rib Steak (20 oz.)
bacon horseradish mashed potatoes,
market vegetables
\$99



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.