



JOE'S FRESH SHEET

The perfect way to start your Joe Fortes experience

JOE'S SEAFOOD TOWERS

Towers starting from \$58.00



THE ULTIMATE SELECTION FOR SEAFOOD LOVERS, EACH SIGNATURE JOE'S SEAFOOD TOWER FEATURES:

**ATLANTIC LOBSTER, CHILLED CRAB, LOCAL OYSTERS,
CLAMS, MUSSELS, SCALLOP CEVICHE, CURED SOCKEYE
SALMON, POACHED JUMBO PRAWNS**

Served over crushed ice with Joe's cocktail sauce, tartar sauce and grainy mayo.

OYSTER BAR FRESH SHEET

Served icy cold on the half shell with fresh lemon, Joe's classic cocktail sauce and fresh grated horseradish, impress your guests with a plate of our delectable oysters.

Please note that oysters are seasonal and change daily.

Prices vary from \$2.05-\$3.60 per oyster.



WEST COAST 🌊

JOE'S GOLD Reid Island, B.C. - medium to deep cup, briny, delicate flavour

STELLAR BAY GOLD B.C. - deep cupped, full meat oyster with a light sweet fruit finish

ZEN Denman Island, B.C. - small cup, sweet finish

FANNY BAY Baynes Sound, B.C. - plump and firm, salty, sweet, cucumber flavour

PREMIUM WEST COAST 🌊

KUSSHI Cortes Island, B.C. - smaller, smooth, deep cut, mild salty flavour, sweet finish

KUMAMOTO Washington - small size, deep cut, rich, buttery, salt flavour, light finish

EAST COAST 🌊

MALPEQUE Malpeque Bay, P.E.I. - slight lettuce flavour, salty, very mild flavour

VILLAGE BAY Bedec Bay, N.B. - hard shell, deep cup, plump flesh with briny finish

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

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities. Contact our Group & Event Coordinators at 604-685-4040 or events@joefortes.ca to finalize the details of your event. Please note, menus are subject to change.