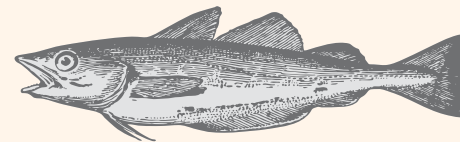


welcome to
BRUNCH
Saturday & Sunday



JOE FORTES HEALTH & SAFETY PROMISE

To ensure a safe dining experience at Joe Fortes, we have added additional cleaning and sanitizing procedures to our already existing rigorous health and food safety measures. Before re-opening, all Joe's employees and management have been through extensive training to ensure they are following the strict guidelines of Vancouver Coastal Health and other public health authorities.

While things may look and feel a bit different, we promise you that everything we are practicing is with your health and safety in mind.

Thank you for joining us and please let us know if you have any concerns throughout your dining experience.

CHILLED

Joe's Classic Caesar 15.95
crisp romaine, focaccia croutons,
grana padano parmesan

Tomato & Watermelon Salad 16.95
heirloom tomatoes, watermelon,
feta cheese, cucumbers, mint,
white balsamic vinaigrette

Beef Carpaccio 20.95
grainy mustard, roasted garlic,
grana padano parmesan,
crispy capers

Classic Tiger Prawn Cocktail 22.95
fresh horseradish, cocktail sauce

HOT

Crispy Fried Local Oysters 18.95
joe's classic tartar sauce

Oysters Rockefeller 23.95
local oysters, spinach, pernod,
hollandaise

Crab Cake 22.95
pan fried, lemon-basil aioli

Crispy Calamari 18.95
chilis, sun-dried tomato aioli

West Coast Mussels 26.95
coconut milk, lemongrass,
chipotle, garlic focaccia

Cajun Crab & Corn Fritters 17.95
old bay spice, roasted
jalapeno aioli

FRESH OYSTERS

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

BRITISH COLUMBIA

Beaufort – Denman Island 3.30
Chef Creek – Baynes Sound 3.30
Fanny Bay – Baynes Sound 3.30
Gem – Read Island 3.60
Sawmill Bay – Read Island 3.60

PREMIUM WEST COAST

Kusshi – Baynes Sound, BC 3.95
Joe's Gold – Read Island 3.90

EAST COAST

Malpeque – Malpeque Bay, PEI 3.85
Village Bay – Acadian Peninsula, NB 3.95

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
Ling Cod blackened, pico de gallo 36.95
Steelhead Trout charred pepper vinaigrette 33.95
Arctic Char caramelized lemon, extra virgin olive oil 37.95
Sockeye Salmon maple brown butter sauce 36.95
Halibut provençal sauce 48.95
Nova Scotia Lobster (1.5 lb) drawn butter 76.95

SANDWICHES & BENNY'S

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

Lobster Benedict 27.95
mushroom and leek white wine cream sauce, hollandaise

Joe's Signature Benedict 19.95
wild mushrooms, prosciutto, truffle sage hollandaise

Classic Eggs Benedict 16.95
smoked ham, hollandaise

Joe's Turkey Clubhouse 18.95
cranberry aioli, house baked bread, double smoked bacon,
lettuce and tomato

Lobster & Shrimp Roll 27.95
house baked bread, classic remoulade, mixed greens

Joe's Chop House Burger 21.95
cheddar cheese, double smoked bacon

BRUNCH CLASSICS

Chicken & Waffles 21.95
buttermilk waffles, crispy coated chicken breast,
maple brown butter, chili glaze

American Breakfast 20.95
three eggs, farmer's sausage, bacon, hash browns,
multigrain toast

Steak & Eggs 28.95
7 oz sirloin, garlic focaccia, hash browns, béarnaise

Fish & Chips 25.95
pacific cod, classic tartar sauce, coleslaw

Salmon Cakes 28.95
wild sockeye salmon, roasted potatoes,
seasonal vegetables, tartar sauce

Seafood Pavé 24.95
sockeye salmon, prawns, poached eggs, potato pavé, hollandaise

Poke Bowl 21.95
marinated ahi tuna, sweet ponzu, rice, crispy tempura,
pineapple, cucumbers, avocado, wakame salad, miso aioli

SOUPS

New England Clam Chowder 13.95
cream, bacon, thyme

Tomato Bisque 9.95
gin, fennel, cream

SALADS

Dotty's Chopped Salad 20.95
chicken, apple, pecans, dried
cranberries, grapes, blue cheese

Classic Brown Derby Cobb 19.95
chicken, blue cheese, bacon,
tomato, egg, avocado

Iceberg Wedge 19.95
diced tomato, double smoked
bacon, blue cheese dressing

Joe's Seafood Caesar 26.95
chilled marinated mussels and
clams, grilled sockeye salmon,
prawns, crisp romaine, focaccia
croutons, grana padano parmesan

EXTRAS

Truffle Parmesan Fries 13.95
French Fries 9.95
Sweet Potato Fries 10.95
Sautéed Mushrooms 11.95
Macaroni & Cheese 13.95
Hollandaise Sauce 2.95
Sliced Bacon 3.95
Multigrain Toast 1.95
Grilled Farmer's Sausage 4.95
Jumbo Tiger Prawns 16.95
Jumbo Scallops 25.95

JOE'S COFFEE CAKE \$6.95

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

Bread Service Available Upon Request

JOE'S SEAFOOD TOWER ON ICE \$86.95

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



LIQUID OPTIONS \$14 each

Breakfast Bramble (2 oz)
Bombay Sapphire Gin, Odd Society Cassis,
Honey, Blackberries, Fresh Lemon

Just Breezy (3 oz)
Ketel One Botanicals Cucumber Mint Vodka,
Prosecco, Elderflower Liqueur,
Fresh Lemon

Sailin' On' (1.5 oz)
Havana 7 Yr Rum, Campari, Falernum,
Fresh Orange Juice, Fresh Lime
*contains nuts

Joe's Bloody Mary (1.5 oz)
Absolut Vodka, House Hot Sauce,
Tomato Juice, Worcestershire, Horseradish,
Cracked Pepper & Fresh Lemon

Wide-Eyed (2 oz)
Bulleit Bourbon, Amaro,
Central City Peeled Orange Liqueur,
Chilled Espresso, Raw Sugar,
Black Walnut Bitters
*contains nuts

LOBSTER OIL \$34.95

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**

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.