



JOE'S FRESH SHEET

The perfect way to start your Joe Fortes experience

JOE'S SEAFOOD TIERS

Three-tiered seafood tower \$299.85

Individual tiers available starting at \$99.95



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

Chilled Atlantic lobster, fresh oysters, marinated clams and mussels, scallop ceviche, albacore tuna crudo, chilled 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, spicy ponzu, mignonette 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 \$3.30-\$3.95 per oyster.



WEST COAST PLATTER

1.5 lb. lobster, snow crab, jumbo scallops & prawns, grilled steelhead, oyster rockefeller, steamed mussels, pico de gallo, drawn butter \$189.95 per platter.



WEST COAST

GEM *Read Island, B.C.* — mild flavor, sweet finish

SAWMILL BAY *Read Island, B.C.* — large, briny

PREMIUM WEST COAST

KUSHI *Cortes Island, B.C.* — smaller, smooth, deep cut, mild salty flavour, sweet finish

JOE'S GOLD *Read Island, BC* — mild fresh flavor, sweet 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

(oysters based on seasonal availability)

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 Manager at 604-685-4040 or events@joefortes.ca to finalize the details of your event. Please note, menu content and pricing subject to change without notice.



GROUP CANAPÉ MENU



COLD PER DOZEN

SMOKED SALMON

pickled red onion, caper, dill crème 38.00

BEEF CARPACCIO

grainy mustard 37.00

 **JUMBO PRAWN COCKTAIL**
classic cocktail sauce 62.00

CLASSIC BRUSCHETTA

tomato, basil, garlic, olive oil 28.00

MINI LOBSTER & SHRIMP ROLLS

shrimp, lobster meat, classic remoulade 60.00

TOMATO, WATERMELON & FETA STACKS

white balsamic vinaigrette 29.00

 **SELECTION OF RAW OYSTERS**
see our fresh sheet



HOT PER DOZEN

CRISPY CHICKEN DRUMETTES

housemade lemon pepper 35.00

JUMBO SCALLOPS

wrapped in double smoked bacon 55.00

BEEF BROCHETTE

chimichurri, cab jus 49.00

CAJUN CRAB AND CORN FRITTERS

old bay spice, roasted jalapeno aioli 49.00

BAKED MUSHROOM CAPS

chèvre, herbs 31.00

 **JUMBO TEMPURA PRAWN**
togarashi mayo 60.00

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GROUP LUNCH MENU

BUTE LUNCH

*45.00 per person

APPETIZER

- 🍷 WEST COAST CLAM CHOWDER
cream, bacon, thyme
OR
CLASSIC CAESAR SALAD
crisp romaine hearts, freshly grated parmesan

MAIN

- 🍷 STEELHEAD TROUT
charred pepper vinaigrette
OR
ARTICHOKE RAVIOLI
prawns, peas, white wine, cream

DESSERT

- TIRAMISU
mascarpone, espresso
OR
VANILLA GELATO
chocolate sauce



ROBSON LUNCH

*50.00 per person

APPETIZER

- ICEBERG WEDGE
blue cheese, bacon, tomato
OR
WEST COAST CLAM CHOWDER
cream, bacon, thyme

MAIN

- 🍷 STEELHEAD TROUT
charred pepper vinaigrette
OR
10 oz. SIRLOIN STEAK
mashed potatoes
OR
ARTICHOKE RAVIOLI
prawns, peas, white wine, cream
OR
SALMON CAKES
market vegetables, tartar sauce

DESSERT

- TAHITIAN VANILLA CRÈME BRÛLÉE
whip cream
OR
NEW YORK CHEESECAKE
seasonal fruit compote



GEORGIA LUNCH

*55.00 per person

APPETIZER


- 🍷 CLASSIC JUMBO PRAWN COCKTAIL
fresh horseradish, Joe's cocktail sauce
OR
WEST COAST CLAM CHOWDER
cream, bacon, thyme
OR
TOMATO & BEET SALAD
heirloom tomatoes, roasted beets, feta cheese, cucumbers, mint, white balsamic vinaigrette
OR
BEEF CARPACCIO
grainy mustard aioli, roasted garlic, parmesan

MAIN

- LING COD
blackened, pico de gallo
OR
🍷 STEELHEAD TROUT
charred pepper vinaigrette
OR
🍷 JUMBO TIGER PRAWNS
parsley garlic butter
OR
10 oz. SIRLOIN STEAK
mashed potatoes
OR
LOBSTER & SHRIMP ROLL
house baked bread, classic remoulade, mixed greens

DESSERT

- TIRAMISU
mascarpone, espresso
OR
NEW YORK CHEESECAKE
seasonal fruit compote
OR
TAHITIAN VANILLA CRÈME BRÛLÉE
vanilla whip cream

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GROUP DINNER MENU

ENGLISH BAY DINNER

*70.00 per person

APPETIZER

- 🍷 WEST COAST CLAM CHOWDER
cream, bacon, thyme
OR
CLASSIC CAESAR SALAD
crisp romaine hearts, freshly grated parmesan

MAIN

- 🍷 STEELHEAD TROUT
charred pepper vinaigrette
OR
LING COD
blackened pico de gallo
OR
ROASTED CHICKEN BREAST
honey glaze, mashed potatoes,
market vegetables
OR
FILET MIGNON 8 oz
mashed potatoes, seasonal vegetables
*ENHANCE TO PRAWN SURF & TURF ADD 10.95

DESSERT

- TIRAMISU
mascarpone, espresso
OR
VANILLA GELATO
chocolate sauce



LION'S GATE DINNER

*80.00 per person

APPETIZER

- 🍷 CLASSIC JUMBO PRAWN COCKTAIL
fresh horseradish, Joe's cocktail sauce
OR
🍷 WEST COAST CLAM CHOWDER
cream, bacon, thyme
OR
ICEBERG WEDGE
blue cheese, bacon, tomato

MAIN

- 🍷 STEELHEAD TROUT
charred pepper vinaigrette
OR
🍷 JUMBO PRAWNS
parsley garlic butter
OR
LING COD
blackened pico de gallo
OR
ROASTED CHICKEN BREAST
honey glaze, mashed potatoes,
market vegetables
OR
FILET MIGNON 8 oz.
mashed potatoes, seasonal vegetables
*ENHANCE TO PRAWN SURF & TURF ADD 10.95

DESSERT

- TAHITIAN VANILLA CRÈME BRÛLÉE
house made cookie
OR
NEW YORK CHEESECAKE
seasonal fruit compote
OR
TIRAMISU
mascarpone, espresso

STANLEY PARK DINNER

*90.00 per person

APPETIZER


- WEST COAST CLAM CHOWDER
cream, bacon, thyme
OR
BEEF CARPACCIO
grainy mustard aioli, roasted garlic, capers, parmesan
OR
🍷 CLASSIC JUMBO PRAWN COCKTAIL
fresh horseradish, Joe's cocktail sauce
OR
TOMATO & BEET SALAD
heirloom tomatoes, roasted beets, feta cheese,
cucumbers, mint, white balsamic vinaigrette

MAIN

- 🍷 ARCTIC CHAR
caramelized lemon, extra virgin olive oil
OR
🍷 MISO MARINATED SABLEFISH
sesame quinoa, mushrooms, edamame,
kale, sweet soy
OR
🍷 JUMBO PRAWNS
parsley garlic butter
OR
CENTRE CUT PORK CHOP
apple compote, mashed potatoes
OR
FILET MIGNON 8 oz.
& JUMBO TIGER PRAWNS
mashed potatoes, seasonal vegetables

DESSERT

- NEW YORK CHEESECAKE
seasonal fruit compote
OR
TIRAMISU
mascarpone, espresso
OR
TAHITIAN VANILLA CRÈME BRÛLÉE
house made cookie

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GROUP DINNER MENU

BURRARD INLET DINNER

*100.00 per person

FIRST COURSE

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, crispy capers, grana padano

OR

LOBSTER BISQUE

lobster meat, chives

SECOND COURSE

MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame, kale, sweet soy

OR

SEAFOOD TRIO

grilled steelhead, seared scallop, jumbo prawns

OR

NEW YORK 12 oz.

mashed potatoes, seasonal vegetables

OR

ARCTIC CHAR

caramelized lemon, extra virgin olive oil

THIRD COURSE

NEW YORK CHEESECAKE

seasonal fruit compote

OR

TIRAMISU

mascarpone, espresso

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie



COAL HARBOUR DINNER

*110.00 per person

FIRST COURSE

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, crispy capers, grana padano

OR

SCALLOP CEVICHE

citrus cured scallops, tomatoes, cilantro, jalapeños, red onion

SECOND COURSE

LOBSTER BISQUE

lobster meat, chives

OR

TOMATO & BEET SALAD

heirloom tomatoes, roasted beets, feta cheese,

cucumbers, mint, white balsamic vinaigrette

THIRD COURSE

MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame, kale, sweet soy

OR

SEAFOOD TRIO

grilled steelhead, seared scallop, jumbo prawns

OR

BONE-IN RIB STEAK 16 oz.

mashed potatoes, seasonal vegetables

OR

ARCTIC CHAR

caramelized lemon, extra virgin olive oil

FOURTH COURSE

NEW YORK CHEESECAKE

seasonal fruit compote

OR

TIRAMISU

mascarpone, espresso

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

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GROUP VEGETARIAN MENU

VEGETARIAN LUNCH & DINNER

*40.00 per person for lunch

*45.00 per person for dinner

*  Vegan

APPETIZER

TOMATO & BEET SALAD

heirloom tomatoes, roasted beets, feta cheese, cucumbers, mint, white balsamic vinaigrette

OR

TOMATO BISQUE

gin, fennel, cream

OR

MIXED GREENS

tomato, cucumber, sunflower, balsamic gastrique

MAIN

VEGETARIAN LINGUINE

roasted market vegetables, tomato sauce

OR

POTATO GNOCCHI

roasted vegetables, basil, tomato sauce

OR

ARTICHOKE RAVIOLI

basil, cream, tomato

DESSERT

SEASONAL SORBET

please ask your server for today's selection

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

TIRAMISU

mascarpone, espresso



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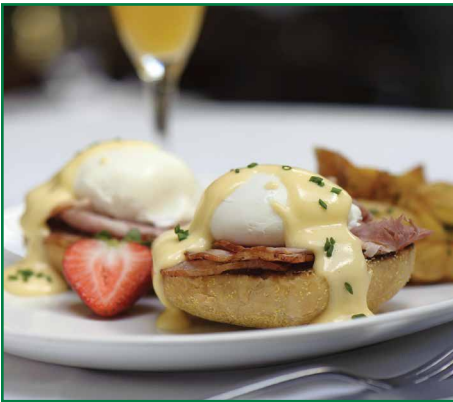
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GROUP BRUNCH MENU



THURLOW BRUNCH | *\$34.95 per person for three-courses

APPETIZER

WEST COAST CLAM CHOWDER

cream, bacon, thyme

OR

TOMATO & BEET SALAD

heirloom tomatoes, roasted beets, feta cheese, cucumbers, mint, white balsamic vinaigrette

OR

CLASSIC CAESAR SALAD

crisp romaine hearts, freshly grated parmesan

OR

FRUIT BOWL

variety changes seasonally

MAIN

EGGS BENEDICT

canadian bacon, poached eggs, hollandaise

OR

CHICKEN & WAFFLES

butter milk waffles, crispy coated chicken breast, maple brown butter, chili glaze

OR

JOE'S BREAKFAST

poached eggs, farmer's sausage, bacon, hash browns, griddled english muffins

OR

DOTTY'S SALAD

chicken, pecans, apple, dried cranberries, blue cheese

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

TIRAMISU

mascarpone, espresso

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