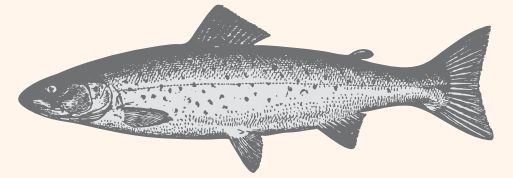


welcome to
DINNER



CHILLED

- Joe's Classic Caesar 16.95
crisp romaine, focaccia croutons, grana padano parmesan
- Tomato & Watermelon Salad 18.95
heirloom tomatoes, watermelon, feta cheese, cucumbers, mint, white balsamic vinaigrette
- Beef Carpaccio 22.95
grainy mustard, roasted garlic, grana padano parmesan, crispy capers
- Classic Tiger Prawn Cocktail 26.95
fresh horseradish, cocktail sauce

- Steak Tartare 27.95
hand chopped filet mignon, herb crostini

HOT

- Crispy Fried Local Oysters 18.95
joe's classic tartar sauce
- Oysters Rockefeller 26.95
local oysters, spinach, pernod, hollandaise
- Crab Cake 24.95
pan fried, lemon-basil aioli
- Crispy Calamari 18.95
chilis, sun-dried tomato aioli
- Joe's Mussels 27.95
coconut milk, lemongrass, chipotle, garlic focaccia
- Cajun Crab & Corn Fritters 19.95
old bay spice, roasted jalapeno aioli

FAMILY STYLE

(designed for sharing)

West Coast Platter

1.5lb lobster, snow crab, grilled steelhead, jumbo scallops & prawns, oysters rockefeller, steamed mussels
\$199.95

Surf & Turf Platter

12 oz New York striploin, 1.5lb lobster, snow crab, jumbo scallops & prawns, mushrooms
\$235.95



LOBSTER OIL \$36.95

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

FRESH OYSTERS

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

BRITISH COLUMBIA

- Beaufort – Denman Island 3.50
- Chef Creek – Baynes Sound 3.50
- Fanny Bay – Baynes Sound 3.50
- Gem – Read Island 3.80
- Sawmill Bay – Read Island 3.80

PREMIUM WEST COAST

- Kusshi – Baynes Sound, BC 3.95
- Joe's Gold – Read Island 3.95
- EAST COAST**
- Malpeque – Malpeque Bay, PEI 3.95
- Village Bay – Acadian Peninsula, NB 3.95

JOE'S CLASSICS

- Fish & Chips 26.95
pacific cod, tartar sauce, coleslaw
- Joe's Fresh Seafood Cioppino 41.95
jumbo prawn, scallops, calamari, clams, mussels, fresh fish
- Roasted Chicken Breast 37.95
local free range, fingerling potatoes, pancetta, brussels sprouts, honey glaze
- Miso Marinated Sablefish 51.95
sesame quinoa, mushrooms, edamame, kale, sweet soy
- Seafood Linguine 46.95
jumbo prawns, seared scallops, mushrooms, peas, white wine cream sauce
- Potato Gnocchi 27.95
roasted vegetables, basil, tomato sauce

STEAKS & CHOPS

ALL STEAKS ARE AGED A MINIMUM OF 28 DAYS.

CHEF'S STEAK DONENESS GUIDE

BLUE – quick sear, cold center | RARE – very red, cool center
MEDIUM RARE – red, warm center | MEDIUM – pink center, hot
MEDIUM WELL – slightly pink center | WELL – cooked throughout, no pink

- Filet Mignon (8 oz.) 65.95
café de paris butter gratin, potato pavé, market vegetables
- Sirloin Steak (10 oz.) 42.95
buttermilk mashed potatoes, market vegetables
- Pork Chop (12 oz.) 42.95
center cut, soy citrus marinade, apple compote, buttermilk mashed potatoes, market vegetables
- New York Striploin (12 oz.) 66.95
truffle parmesan fries, market vegetables
- Bone-In Rib Steak (16 oz.) 69.95
bacon horseradish mashed potatoes, market vegetables

STEAK SAUCES

\$4.95 each

- CABERNET JUS | JOE'S STEAK SAUCE
- PEPPERCORN | BÉARNAISE

SOUPS

- New England Clam Chowder 14.95
cream, bacon, thyme
- Tomato Bisque 10.95
gin, fennel, cream

SALADS

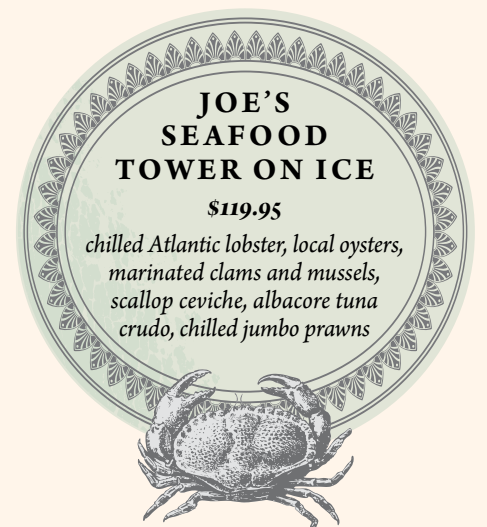
- Dotty's Chopped Salad 22.95
chicken, apple, pecans, dried cranberries, grapes, blue cheese
- Classic Brown Derby Cobb 21.95
chicken, blue cheese, bacon, tomato, egg, avocado
- Iceberg Wedge 21.95
diced tomato, double smoked bacon, blue cheese dressing

EXTRAS

- Chop House Onion Rings 14.95
- Truffle Parmesan Fries 14.95
- Sweet Potato Fries 12.95
- Sautéed Mushrooms 13.95
- Steamed Asparagus 13.95
- Creamed Spinach 13.95
- Macaroni & Cheese 14.95
- French Fries 11.95
- Scalloped Potatoes 9.95
- Brussel Sprouts & Crispy Pancetta 11.95

ADD 'SURF TO YOUR TURF'

- Two Tiger Prawns 15.95
- Four Tiger Prawns 22.95
- Jumbo Scallops 29.95
- Half Lobster 39.95



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

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

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.