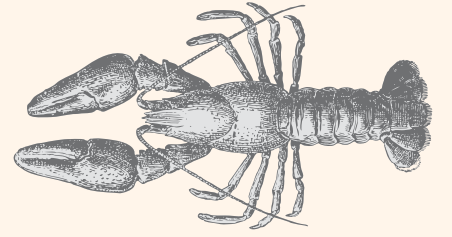


welcome to

LUNCH

11:00 to 4:00



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

Crab & Corn Fritters 19.95
old bay spice, roasted
jalapeno aioli

FROM THE DINNER MENU

Seafood Linguine
jumbo prawns, seared scallops,
mushrooms, peas,
white wine cream sauce
\$46.95

Miso Marinated Sablefish
sesame quinoa, mushrooms,
edamame, kale, sweet soy
\$51.95

New York Striploin (12 oz.)
truffle parmesan fries,
market vegetables
\$66.95

Bone-In Rib Steak (16 oz.)
bacon horseradish mashed potatoes,
market vegetables
\$69.95

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

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.

Chef's Creation of the Day market price
Grilled Duo of Fresh Fish two great varieties market price
Steelhead Trout charred pepper vinaigrette 35.95
Ling Cod blackened, pico de gallo 38.95
Arctic Char caramelized lemon, extra virgin olive oil 38.95
Sockeye Salmon maple brown butter sauce 41.95
Spring Salmon lemon herb beurre blanc 41.95
Jumbo Prawns parsley garlic butter 44.95
Halibut provençal sauce 51.95
Nova Scotia Lobster (1.5 lb) drawn butter 82.95

SANDWICHES

Joe's Chop House Burger 23.95
cheddar cheese, double smoked bacon

Lobster & Shrimp Roll 29.95
house baked bread, classic remoulade, mixed greens

Open Face Steak Sandwich 34.95
10 oz sirloin steak, herb focaccia, onion rings, mixed greens

Joe's Turkey Clubhouse 19.95
cranberry aioli, house baked bread, double smoked bacon,
lettuce and tomato

JOE'S CLASSICS

Battered Baja Fish Tacos 24.95
chipotle aioli, housemade guacamole, sour cream, pico de gallo

Salmon Cakes 30.95
wild sockeye salmon, buttermilk mashed potatoes,
seasonal vegetables, tartar sauce

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

Chicken & Waffles 23.95
buttermilk waffles, crispy coated chicken breast,
maple brown butter, chili glaze

FAVOURITES

Joe's Mussels 27.95
coconut milk, lemongrass, chipotle, garlic focaccia

Seafood Bowl 27.95
market fish, mussels, clams, tomato broth, jasmine rice,
grilled bread

Poke Bowl 23.95
marinated albacore tuna, sweet ponzu, jasmine rice, pineapple,
cucumbers, avocado, edamame, pickled onions, miso aioli

Dungeness Crab Linguine 32.95
asparagus, tomatoes, lemon, olive oil, chilis, fresh herbs

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

Joe's Seafood Caesar 27.95
chilled marinated mussels and
clams, grilled steelhead, prawns,
crisp romaine, focaccia croutons,
grana padano parmesan

EXTRAS

Chop House Onion Rings 14.95

Truffle Parmesan Fries 14.95

French Fries 11.95

Sweet Potato Fries 12.95

Sautéed Mushrooms 13.95

Macaroni & Cheese 14.95

Jumbo Tiger Prawns 22.95

Jumbo Scallops 29.95

LOBSTER OIL \$36.95

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



JOE'S SEAFOOD TOWER ON ICE \$119.95

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



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
EXECUTIVE SOUS CHEF: Brett Hoglund

JULY 2022

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.