

Joe Fortes

SEAFOOD & CHOP HOUSE

EST. 1985

HAPPY HOUR

3PM - 5PM DAILY

FOOD

Fresh Shucked Oysters	\$2
Jumbo Tiger Prawn Cocktail	\$12
Mini Lobster & Shrimp Rolls	\$12
Crab & Corn Fritters	\$11
Prawn Tacos	\$12
Crispy Calamari	\$10
Truffle Parmesan Fries	\$8
Jumbo Tempura Prawns	\$12

JOE'S CHILLED SEAFOOD PLATTER

\$44

*local oysters, marinated mussels and clams,
prawns, albacore tuna crudo, scallop ceviche,
albacore tuna poke*

DRINKS

Bubbly 6oz	\$6
Granville Island Pale Ale 16oz	\$5
Red Truck Lager 16oz	\$5
Joe's Highballs 1oz	\$5
Rosé Sangria 5oz	\$8
50/50 Martini 2oz	\$8

HAPPY HOUR WINE

\$1 per ounce

*minimum 3 oz, maximum 9 oz
red, white & rosé
ask your server for our selection*

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



JOE FORTES

A VANCOUVER LEGEND

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.