

Joe Fortes

SEAFOOD & CHOP HOUSE

EST. 1985

APRÈS HOUR

4 pm - 6 pm daily

FOOD

Truffle Parmesan Fries	\$11
Mac & Cheese	\$12
Beef Carpaccio	\$16
Steamed Mussels	\$19
Oysters Rockefeller	\$18
Classic Prawn Cocktail	\$21
Crispy Fried Oysters	\$14
Mini Lobster & Shrimp Rolls	\$16

CHILLED SEAFOOD

FRESH OYSTERS

half dozen, served icy cold on the half shell

\$14

JOE'S SEAFOOD PLATTER

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

\$44

DRINKS

Coast Mountain Brewing 12oz	\$5
Bubbly 6oz	\$6
Joe's Highballs 1oz	\$6
Classic Margarita 1oz	\$7
50/50 Martini 2oz	\$8
Negroni 1.5oz	\$8

HAPPY HOUR WINE

\$1 per ounce

*minimum 3 oz, maximum 9 oz
red & white
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.