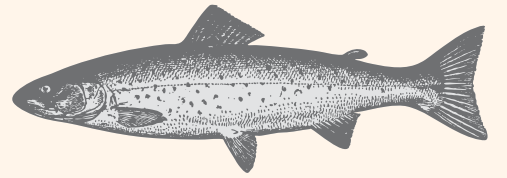


welcome to  
**DINNER**  
4:00 to 11:00



**CHILLED**

- Joe's Classic Caesar 18  
crisp romaine, focaccia croutons,  
grana padano parmesan
- Tomato & Watermelon Salad 22  
heirloom tomatoes, watermelon,  
feta, cucumbers, mint,  
white balsamic vinaigrette
- Beef Carpaccio 25  
grainy mustard, roasted garlic,  
grana padano parmesan,  
crispy capers, herb crostinis
- Jumbo Tiger Prawn Cocktail 30  
fresh horseradish, cocktail sauce
- Steak Tartare 28  
hand chopped filet mignon,  
herb crostinis

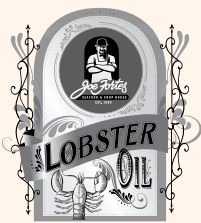
**HOT**

- Crispy Fried Local Oysters 21  
joe's classic tartar sauce
- Oysters Rockefeller 30  
local oysters, spinach, pernod,  
hollandaise
- Crab Cake 27  
pan fried, lemon-basil aioli
- Crispy Calamari 21  
chilis, sun-dried tomato aioli
- Joe's Mussels 30  
coconut milk, lemongrass,  
chipotle, garlic focaccia
- Cajun Crab & Corn Fritters 23  
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  
\$215

**Surf & Turf Platter**  
12 oz New York striploin, 1.5lb lobster,  
snow crab, jumbo scallops &  
prawns, mushrooms  
\$255



**LOBSTER OIL \$37**

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

**FRESH OYSTERS**  
\$4.15 each

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

<b>WEST COAST</b>	<b>EAST COAST</b>
Joe's Gold – Read Island	Beau Soleil – NB
Gem – Read Island	Village Bay – NB
Sawmill Bay – Read Island	Malpeque – PEI
Kusshi – Baynes Sound	Shiny Sea – PEI

**JOE'S CLASSICS**

- Fish & Chips 28  
classic tartar sauce, coleslaw
- Joe's Fresh Seafood Cioppino 43  
jumbo prawn, scallops, calamari, clams, mussels, fresh fish
- Miso Marinated Sablefish 54  
sesame quinoa, mushrooms, edamame, kale, sweet soy
- Roasted Chicken Breast 38  
local free range, fingerling potatoes, pancetta,  
brussels sprouts, honey glaze
- Seafood Linguine 54  
jumbo prawns, seared scallops, mushrooms, peas,  
white wine cream sauce
- Potato Gnocchi 29  
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.) 69  
café de paris butter gratin, potato pavé, market vegetables
- Sirloin Steak (10 oz.) 46  
buttermilk mashed potatoes, market vegetables
- Pork Chop (12 oz.) 46  
center cut, soy citrus marinade, apple compote,  
buttermilk mashed potatoes, market vegetables
- New York Striploin (12 oz.) 69  
truffle parmesan fries, market vegetables
- Bone-In Rib Steak (16 oz.) 71  
bacon horseradish mashed potatoes, market vegetables

**STEAK SAUCES**  
\$5 each

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

**SOUPS**

- New England Clam Chowder 16  
cream, bacon, thyme
- Tomato Bisque 12  
gin, fennel, cream
- Classic Brown Derby Cobb 25  
chicken, blue cheese, bacon,  
tomato, egg, avocado
- Iceberg Wedge 24  
diced tomato, double smoked  
bacon, blue cheese dressing

**EXTRAS**

- Chop House Onion Rings 15
- Truffle Parmesan Fries 15
- Sweet Potato Fries 13
- Sautéed Mushrooms 14
- Steamed Asparagus 14
- Creamed Spinach 14
- Macaroni & Cheese 15
- French Fries 12
- Scalloped Potatoes 10
- Chop House Bacon 17
- Brussel Sprouts & Crispy Pancetta 12

**ADD 'SURF TO YOUR TURF'**

- Two Tiger Prawns 18
- Four Tiger Prawns 26
- Jumbo Scallops 30
- Half Lobster 40

**JOE'S SEAFOOD TOWER ON ICE**  
\$135  
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.

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

# 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.