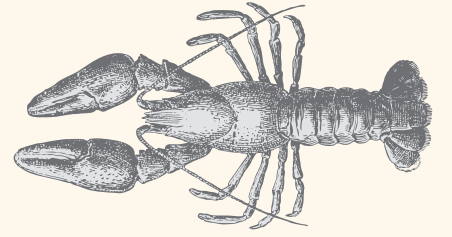


welcome to
LUNCH
11:00 to 4:00



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 22
chilis, sun-dried tomato aioli

Cajun Crab & Corn Fritters 23
old bay spice, roasted
jalapeno aioli

Steamed Clams 30
shallot, white wine,
garlic, cream, garlic focaccia

**FROM THE
DINNER MENU**

Miso Marinated Sablefish
sesame quinoa, mushrooms,
edamame, kale, sweet soy
\$54

New York Striploin (12 oz.)
truffle parmesan fries,
market vegetables
\$69

Bone-In Rib Steak (20 oz.)
bacon horseradish mashed potatoes,
market vegetables
\$98

FRESH OYSTERS

\$4.15 each

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

WEST COAST

Joe's Gold – Read Island
Gem – Read Island
Sawmill Bay – Read Island
Kusshi – Baynes Sound

EAST COAST

Beau Soleil – NB
Village Bay – NB
Malpeque – PEI
Shiny Sea – PEI

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.

Grilled Duo of Fresh Fish two great varieties	market price
Nova Scotia Lobster (1.5 lb) drawn butter	market price
Steelhead Trout pumpkin seed romesco	37
Ling Cod blackened, pico de gallo	42
Arctic Char caramelized lemon, extra virgin olive oil	42
Spring Salmon lemon herb beurre blanc	46
Sockeye Salmon maple brown butter	46
Jumbo Prawns parsley garlic butter	49
Halibut tomato, leek, herb butter	56

SANDWICHES

Joe's Chop House Burger 26
cheddar cheese, double smoked bacon

Lobster & Shrimp Roll 33
house baked bread, classic remoulade, mixed greens

Open Face Steak Sandwich 38
8 oz sirloin steak, cabernet jus, herb focaccia, onion rings, mixed greens

Hot Chicken Sandwich 23
crispy chicken breast, house made pickles, chili oil, pickled onions

Joe's Turkey Clubhouse 25
cranberry aioli, house baked bread, double smoked bacon,
lettuce and tomato

JOE'S CLASSICS

Battered Baja Fish Tacos 26
chipotle aioli, housemade guacamole, sour cream, pico de gallo

Salmon Cakes 34
wild sockeye salmon, buttermilk mashed potatoes,
seasonal vegetables, tartar sauce

Fish & Chips 28
classic tartar sauce, coleslaw

Chicken & Waffles 26
buttermilk waffles, crispy coated chicken breast,
maple brown butter, chili glaze

FAVOURITES

Joe's Mussels 30
coconut milk, lemongrass, chipotle, garlic focaccia

Seafood Bowl 30
market fish, mussels, clams, tomato broth, jasmine rice,
grilled bread

Poke Bowl 27
marinated albacore tuna, sweet ponzu, jasmine rice, pineapple,
cucumbers, avocado, edamame, pickled onions, miso aioli

Prawn Linguine 37
lemon, cream, fresh herbs, arugula, asparagus, parmesan

SOUPS

New England Clam Chowder 16
cream, bacon, thyme

Tomato Bisque 12
gin, fennel, cream

SALADS

Dotty's Chopped Salad 26
chicken, apple, pecans, dried
cranberries, grapes, blue cheese

Classic Brown Derby Cobb 25
chicken, blue cheese, bacon,
tomato, egg, avocado

Iceberg Wedge 24
diced tomato, double smoked
bacon, blue cheese dressing

Joe's Seafood Caesar 32
chilled marinated mussels and
clams, grilled steelhead, prawns,
crisp romaine, focaccia croutons,
grana padano parmesan

EXTRAS

Chop House Onion Rings	15
Truffle Parmesan Fries	15
French Fries	12
Sweet Potato Fries	13
Sautéed Mushrooms	14
Macaroni & Cheese	15
Jumbo Tiger Prawns	26
Jumbo Scallops	30

LOBSTER OIL \$37

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



**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.

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**

JULY, 2023

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.