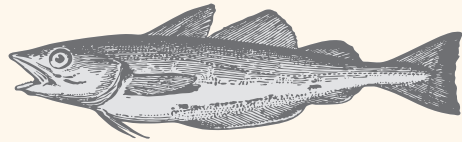


welcome to

BRUNCH

Saturday & Sunday



CHILLED

Joe’s Classic Caesar	18
crisp romaine, focaccia croutons, grana padano parmesan	
Tomato & Beet Salad	21
pickled golden beets, feta cheese, cucumber, white balsamic dressing	
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	
Joe’s Mussels	30
coconut milk, lemongrass, chipotle, garlic focaccia	
Cajun Crab & Corn Fritters	23
old bay spice, roasted jalapeno aioli	

LIQUID OPTIONS

First Light
Absolut Grapefruit Vodka, Sons of Vancouver Quadruplesec, Unsworth Vineyards Sparkling Rose, Simple Syrup, Fresh Lime, Grapefruit Bitters
\$16 (3 oz)
Hop To It
Altos Reposado Tequila, Woods Chiaro Amaro, Spiced Cranberry Syrup, Pure Pomegranate Juice, Steamworks IPA, Fresh Lemon
\$16 (2.5 oz)
Get Jacked
Chai - Infused Jack Daniel’s Tennessee Whiskey, Odd Society Amaro, Licor 43, Honey, Chilled Espresso, House Bitters
\$16 (2 oz)



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.	
WEST COAST	EAST COAST
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

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	39
Ling Cod	blackened, pico de gallo	42
Arctic Char	caramelized lemon, extra virgin olive oil	42
Spring Salmon	lemon herb beurre blanc	46
Jumbo Prawns	parsley garlic butter	49
Halibut	tomato, leek, herb butter	56

SANDWICHES & BENNY’S

ALL BENNY’S ARE SERVED WITH HOUSE MADE ENGLISH MUFFINS, POACHED EGGS AND HASH BROWNS.

Lobster Benedict	33
mushroom and brandy cream sauce, hollandaise	
Joe’s Signature Benedict	26
wild mushrooms, prosciutto, truffle sage hollandaise	
Classic Eggs Benedict	21
smoked ham, hollandaise	
BLT Benedict	26
thick-cut chop house bacon, tomato jam, arugula, hollandaise	
Joe’s Turkey Clubhouse	25
cranberry aioli, house baked bread, double smoked bacon, lettuce and tomato	
Lobster & Shrimp Roll	33
house baked bread, classic remoulade, mixed greens	
Joe’s Chop House Burger	26
cheddar cheese, double smoked bacon	

BRUNCH CLASSICS

Chicken & Waffles	26
buttermilk waffles, crispy coated chicken breast, maple brown butter, chili glaze	
American Breakfast	25
three eggs, farmer’s sausage, bacon, hash browns, multigrain toast	
Steak & Eggs	38
8 oz sirloin steak, garlic focaccia, hash browns, béarnaise	
Fish & Chips	28
classic tartar sauce, coleslaw	
Salmon Cakes	34
wild sockeye salmon, roasted potatoes, seasonal vegetables, tartar sauce	
Seafood Pavé	28
grilled steelhead, prawns, poached eggs	
Poke Bowl	27
albacore tuna, jasmine rice, mango, avocado, edamame, pickled onion, miso aioli, tempura crisps	

SOUPS

New England Clam Chowder	16
cream, bacon, thyme	
Lobster Bisque	20
lobster meat, brandy, cream	
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	

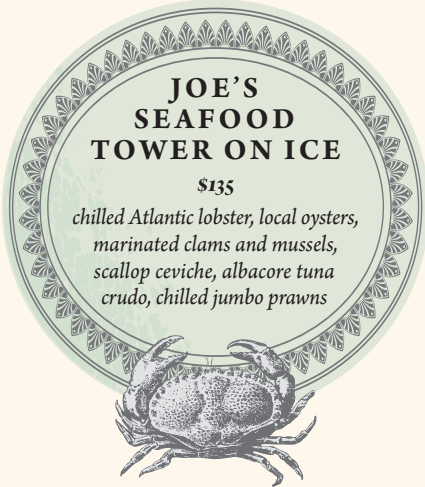
EXTRAS

French Fries	12
Truffle Parmesan Fries	15
Sweet Potato Fries	13
Sautéed Mushrooms	14
Macaroni & Cheese	15
Jumbo Tiger Prawns	26
Jumbo Scallops	30
Half Lobster	40
Grilled Farmer’s Sausage	7
Sliced Bacon	6
Multigrain Toast	4
Hollandaise Sauce	5

JOE’S COFFEE CAKE \$8

Start your brunch off right with our house made coffee cake served with a mascarpone honey cream

Bread Service Available Upon Request



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

OCTOBER, 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.