



JOE'S FRESH SHEET

The perfect way to start your Joe Fortes experience

JOE'S SEAFOOD TIERS

Three-tiered seafood tower \$405

Individual tiers available starting at \$135



THE ULTIMATE SELECTION FOR SEAFOOD LOVERS, EACH SIGNATURE JOE'S SEAFOOD TOWER FEATURES:

Chilled Atlantic lobster, fresh oysters, marinated clams and mussels, scallop ceviche, albacore tuna crudo, chilled jumbo prawns

Served over crushed ice with Joe's cocktail sauce, tartar sauce and grainy mayo.

OYSTER BAR FRESH SHEET

Served icy cold on the half shell with fresh lemon, Joe's classic cocktail sauce, spicy ponzu, mignonette and fresh grated horseradish, impress your guests with a plate of our delectable oysters.

Please note that oysters are seasonal and change daily.



WEST COAST PLATTER

1.5 lb. lobster, snow crab, jumbo scallops & prawns, grilled steelhead, oyster rockefeller, steamed mussels, pico de gallo, drawn butter \$215 per platter.



WEST COAST

GEM Read Island, B.C. — mild flavor, sweet finish

SAWMILL BAY Read Island, B.C. — large, briny

KUSSHI Baynes Sound, B.C. — smaller, smooth, deep cut, mild salty flavour, sweet finish

JOE'S GOLD Read Island, BC — mild fresh flavor, sweet finish

EAST COAST

MALPEQUE Malpeque Bay, P.E.I. — slight lettuce flavour, salty, very mild flavour

VILLAGE BAY Bedec Bay, N.B. — hard shell, deep cup, plump flesh with briny finish

(oysters based on seasonal availability)



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Manager at 604-669-1940 or info@joefortes.ca to finalize the details of your event. Please note, menu content and pricing subject to change without notice.



GROUP CANAPÉ MENU

Selections are required in advance



COLD PER DOZEN

* **SMOKED SALMON**
pickled red onion, caper, dill crème 46.00

* **BEEF CARPACCIO**
grainy mustard aioli, crispy capers 39.00

JUMBO PRAWN COCKTAIL
classic cocktail sauce 78.00

* **CLASSIC BRUSCHETTA**
tomato, basil, garlic, olive oil 29.00

SCALLOP CEVICHE
garlic oil, lemon, herbs 63.00

TOMATO, WATERMELON & FETA STACKS
white balsamic vinaigrette 33.00

SELECTION OF RAW OYSTERS
see our fresh sheet



HOT PER DOZEN

* **CRISPY CHICKEN DRUMETTES**
housemade lemon pepper 37.00

* **JUMBO SCALLOPS**
wrapped in double smoked bacon 72.00

* **BEEF BROCHETTE**
chimichurri, cab jus 54.00

CAJUN CRAB AND CORN FRITTERS
old bay spice, roasted jalapeno aioli 51.00

* **BAKED MUSHROOM CAPS**
chèvre, herbs 33.00

JUMBO TEMPURA PRAWN
togarashi mayo 78.00

** Require one-week advance notice*



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GROUP LUNCH MENU

BUTE LUNCH

*60.00 per person

APPETIZER

ICEBERG WEDGE

blue cheese, bacon, tomato
OR

WEST COAST CLAM CHOWDER

cream, bacon, thyme
OR

CLASSIC CAESAR SALAD

crisp romaine hearts, focaccia croutons,
freshly grated parmesan

MAIN

STEELHEAD TROUT

pumpkin seed romesco
OR

8oz. SIRLOIN

mashed potatoes, seasonal vegetables
OR

PRAWN LINGUINE

white wine, cream, mushrooms, peas
OR

SALMON CAKES

market vegetables, tartar sauce

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

whipped cream
OR

NEW YORK CHEESECAKE

seasonal fruit compote



ROBSON LUNCH

*65.00 per person

APPETIZER

WEST COAST CLAM CHOWDER

cream, bacon, thyme
OR

TOMATO & BEET SALAD

tomatoes, pickled beets, feta,
cucumbers, white balsamic vinaigrette
OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, crispy capers,
grana padano

MAIN

LING COD

blackened, pico de gallo
OR

PRAWN LINGUINE

white wine, cream, mushrooms, peas
OR

8oz. SIRLOIN

mashed potatoes, seasonal vegetables
OR

LOBSTER & SHRIMP ROLL

house baked bread, classic remoulade, mixed greens

DESSERT

TIRAMISU

mascarpone, espresso
OR

TAHITIAN VANILLA CRÈME BRÛLÉE

whipped cream



GEORGIA LUNCH

*75.00 per person

APPETIZER

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail
OR

TOMATO & BEET SALAD

tomatoes, pickled beets, feta,
cucumbers, white balsamic vinaigrette
OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, crispy capers,
grana padano
OR

LOBSTER BISQUE

brandy, cream, lobster chantilly

MAIN

STEELHEAD TROUT

pumpkin seed romesco
OR

LING COD

blackened, pico de gallo
OR

8oz. SIRLOIN

mashed potatoes, seasonal vegetables
OR

JUMBO PRAWNS

parsley garlic butter

DESSERT

TIRAMISU

mascarpone, espresso
OR

TAHITIAN VANILLA CRÈME BRÛLÉE

whipped cream
OR

NEW YORK CHEESECAKE

seasonal fruit compote



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GROUP DINNER MENU

LION'S GATE DINNER

*90.00 per person

APPETIZER

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce
OR

WEST COAST CLAM CHOWDER

cream, bacon, thyme
OR

ICEBERG WEDGE

blue cheese, bacon, tomato

MAIN

STEELHEAD TROUT

pumpkin seed romesco
OR

JUMBO PRAWNS

parsley garlic butter
OR

LING COD

blackened pico de gallo
OR

ROASTED CHICKEN BREAST

honey glaze, mashed potatoes,
market vegetables
OR

8oz. FILET MIGNON

mashed potatoes, seasonal vegetables

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie
OR

NEW YORK CHEESECAKE

seasonal fruit compote
OR

TIRAMISU

mascarpone, espresso

STANLEY PARK DINNER

*100.00 per person

APPETIZER

WEST COAST CLAM CHOWDER

cream, bacon, thyme
OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, crispy capers, grana padano
OR

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce
OR

TOMATO & BEET SALAD

tomatoes, pickled beets, feta,
cucumbers, white balsamic vinaigrette

MAIN

ARCTIC CHAR

caramelized lemon, extra virgin olive oil
OR

MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame,
kale, sweet soy
OR

JUMBO PRAWNS

parsley garlic butter
OR

CENTRE CUT PORK CHOP

apple compote, mashed potatoes
OR

NEW YORK 12oz.

mashed potatoes, seasonal vegetables

DESSERT

NEW YORK CHEESECAKE

seasonal fruit compote
OR

TIRAMISU

mascarpone, espresso
OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie



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GROUP DINNER MENU

BURRARD INLET DINNER

* 110.00 per person

FIRST COURSE

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, crispy capers, grana padano

OR

LOBSTER BISQUE

brandy, cream, lobster chantilly

SECOND COURSE

MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame, kale, sweet soy

OR

SEAFOOD TRIO

grilled steelhead, seared scallop, jumbo prawns

OR

FILET MIGNON 8oz. & JUMBO TIGER PRAWNS

mashed potatoes, seasonal vegetables

OR

ARCTIC CHAR

caramelized lemon, extra virgin olive oil

THIRD COURSE

NEW YORK CHEESECAKE

seasonal fruit compote

OR

TIRAMISU

mascarpone, espresso

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie



COAL HARBOUR DINNER

* 120.00 per person

FIRST COURSE

CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

BEEF CARPACCIO

grainy mustard aioli, roasted garlic, crispy capers, grana padano

OR

SCALLOP CEVICHE

citrus cured scallops, tomatoes, cilantro, jalapeños, red onion

SECOND COURSE

LOBSTER BISQUE

brandy, cream, lobster chantilly

OR

TOMATO & BEET SALAD

tomatoes, pickled beets, feta, cucumbers,

white balsamic vinaigrette

THIRD COURSE

MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame, kale, sweet soy

OR

SEAFOOD TRIO

grilled steelhead, seared scallop, jumbo prawns

OR

FILET MIGNON 8oz. & JUMBO TIGER PRAWNS

mashed potatoes, seasonal vegetables

OR

ARCTIC CHAR

caramelized lemon, extra virgin olive oil

FOURTH COURSE

NEW YORK CHEESECAKE

seasonal fruit compote

OR

TIRAMISU

mascarpone, espresso

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie



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GROUP VEGETARIAN MENU

VEGETARIAN LUNCH & DINNER

*50.00 per person

* ⑦ Vegan

APPETIZER

TOMATO & BEET SALAD

tomatoes, pickled beets, feta,
cucumbers, white balsamic vinaigrette

OR

TOMATO BISQUE

gin, fennel, cream

OR

⑦ MIXED GREENS

tomato, cucumber, sunflower, balsamic gastrique

MAIN

⑦ VEGETARIAN LINGUINE

roasted market vegetables, tomato sauce

OR

POTATO GNOCCHI

roasted vegetables, basil, tomato sauce

OR

ROASTED FENNEL

sesame quinoa, mushrooms, edamame,
kale, sweet soy

DESSERT

⑦ SEASONAL SORBET

please ask your server for today's selection

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

TIRAMISU

mascarpone, espresso



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