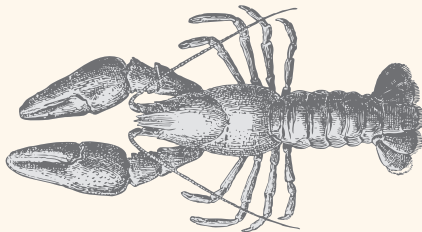


welcome to

LUNCH

11:00 to 4:00



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

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	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

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  
albacore tuna, jasmine rice, mango, avocado, edamame,  
pickled onion, miso aioli, tempura crisps

Seared Scallops 42  
roasted mushroom risotto, fried sage, crispy prosciutto,  
garlic parsley pistou

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

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

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.