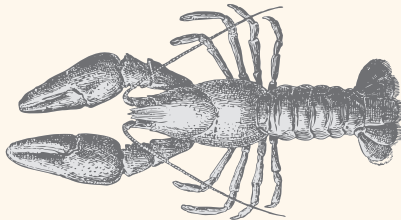


welcome to

DINNER



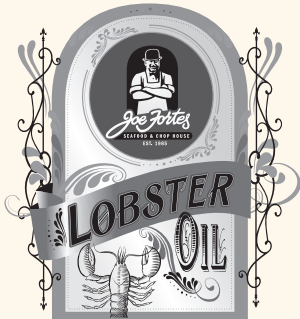
APPETIZERS

Joe's Classic Caesar	18
crisp romaine, focaccia croutons, grana padano parmesan	
Beef Carpaccio	25
grainy mustard, roasted garlic, grana padano parmesan, crispy capers, herb crostinis	
Jumbo Tiger Prawn Cocktail	30
fresh horseradish, cocktail sauce	
Crab Cake	27
pan fried, lemon-basil aioli	
Joe's Mussels	30
coconut milk, lemongrass, chipotle, garlic focaccia	
Crispy Fried Local Oysters	21
caper remoulade, fennel slaw	
Steamed Clams	30
shallot, white wine, garlic, cream, garlic focaccia	
Steak Tartare	28
hand chopped filet mignon, herb crostinis	

**JOE'S SEAFOOD TOWER ON ICE**

**\$135**

chilled atlantic lobster tail,  
marinated clams and mussels,  
local oysters, scallop ceviche,  
albacore tuna crudo,  
chilled jumbo prawns



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

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

JOE'S CLASSICS

Roasted Chicken Breast	38
local free range, fingerling potatoes, pancetta, brussel sprouts, honey glaze	
Joe's Fresh Seafood Cioppino	43
prawn, scallops, calamari, clams, mussels, fresh fish	
Braised Lamb Shank	56
roasted mushroom risotto, kale, cabernet jus, garlic parsley pistou	
Miso Marinated Sablefish	54
sesame quinoa, mushrooms, edamame, kale, sweet soy	
Seafood Linguine	54
jumbo prawns, seared scallops, mushrooms, peas, white wine cream sauce	
Potato Gnocchi	29
roasted vegetables, basil, tomato sauce	
Ling Cod	42
blackened, pico de gallo, roasted potatoes	

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
buttermilk mashed potatoes, market vegetables	
New York Striploin (12 oz.)	69
truffle parmesan fries, market vegetables	
Pork Chop (12 oz.)	46
center cut, soy citrus marinade, apple compote, buttermilk mashed potatoes, market vegetables	
Bone-In Rib Steak (20 oz.)	98
bacon horseradish mashed potatoes, market vegetables	
Sirloin Steak (8 oz.)	46
buttermilk mashed potatoes, market vegetables	

STEAK SAUCES

\$5 each

JOE'S STEAK SAUCE | PEPPERCORN | BÉARNAISE

SOUPS

Lobster Bisque	20
lobster meat, brandy, cream	
New England Clam Chowder	16
cream, bacon, thyme	
Iceberg Wedge	24
tomato, double smoked bacon, blue cheese dressing	
Tomato & Beet Salad	22
pickled golden beets, feta, cucumbers, white balsamic vinaigrette	

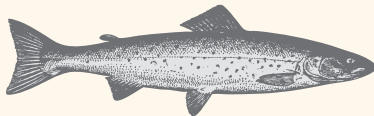
EXTRAS

Truffle Parmesan Fries	15
Sautéed Mushrooms	14
Steamed Asparagus	14
Macaroni & Cheese	15
French Fries	12
Brussels Sprouts & Crispy Pancetta	12



ADD 'SURF TO YOUR TURF'

Two Tiger Prawns	18
Four Tiger Prawns	26
Jumbo Scallops	30



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: Justin Starr  
EXECUTIVE SOUS CHEF: Mark Raddatz



# 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.