







FRESH OYSTERS



\$4.15 each

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

WEST COAST

18

25

27

EAST COAST

23

30

27

42

26

33

Joe's Gold - Read Island

Sawmill Bay - Read Island

Beau Soleil – NB

Village Bay – NB

Kusshi – Baynes Sound

Gem - Read Island

Malpeque – PEI

Shiny Sea – PEI

APPETIZERS

LUNCH CLASSICS

SIDES

New England Clam Chowder
cream, bacon, thyme

Iceberg Wedge tomato, double smoked bacon, blue cheese dressing

Joe's Classic Caesar crisp romaine, focaccia croutons, grana padano parmesan

Tomato & Beet Salad pickled golden beets, feta, cucumbers, white balsamic vinaigrette

Beef Carpaccio grainy mustard, roasted garlic, grana padano parmesan, crispy capers, herb crostinis

Jumbo Tiger Prawn Cocktail fresh horseradish, cocktail sauce

Crab Cake pan fried, lemon-basil aioli

Crispy Fried Local Oysters caper remoulade, fennel slaw

LOBSTER OIL

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

Joe's Smash Burger cheddar cheese, double smoked bacon, onions, lettuce

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

Open Face Steak Sandwich 80z sirloin steak, peppercorn sauce, herb focaccia, onion rings, mixed greens

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

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

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

Seared Scallops	
mushroom risotto, parsley garlic pistou,	
crisp prosciutto, sage	

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

Lobster Benedict

focaccia, mushrooms, leeks, white wine cream sauce, hollandaise, hash browns

26 Iumbo Scallops 30

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	Sliced Bacon	6
33	Hash Browns	8
33	Truffle Parmesan Fries	15
38	Macaroni & Cheese	15

Jumbo Tiger Prawns 26

LIQUID **OPTIONS**

\$17 each

Pink Gin Spritz

(2 OZ) Malfy Gin Rosa, Crème de Pamplemousse, Rosé Prosecco, Grapefruit Bitters

Crystal Wind

(2.25 OZ) Tanqueray Gin, St. Germain, Aromatic Wine Reduction, Lemon, Foamer, Cardamon Hearts

Strawberry of 75'

(2 OZ) Kettle One Vodka, Lillet Blanc, Lemon, Strawberry, Segura Viudas Reserva Brut Cava



CULINARY DIRECTOR: Wayne Sych EXECUTIVE CHEF: Justin Starr EXECUTIVE SOUS CHEF: Mark Raddatz WHISTLER - DECEMBER 2023

A VANCOUVER LEGEND



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.