



# JOE'S FRESH SHEET

The perfect way to start your Joe Fortes experience

## JOE'S SEAFOOD TIERS

Three-tiered seafood tower \$435  
Individual tiers available starting at \$145



## 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 \$220 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.

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## GROUP CANAPÉ MENU

Selections are required in advance



### COLD PER DOZEN

\* **SMOKED SALMON**  
pickled red onion, caper, dill crème 47.00

\* **BEEF CARPACCIO**  
grainy mustard aioli, crispy capers 41.00

**JUMBO PRAWN COCKTAIL**  
classic cocktail sauce 80.00

\* **CLASSIC BRUSCHETTA**  
tomato, basil, garlic, olive oil 30.00

**SCALLOP CEVICHE**  
garlic oil, lemon, herbs 64.00

**TOMATO, WATERMELON & FETA STACKS**  
white balsamic vinaigrette 35.00

**SELECTION OF RAW OYSTERS**  
see our fresh sheet



### HOT PER DOZEN

\* **CRISPY CHICKEN DRUMETTES**  
housemade lemon pepper 39.00

\* **JUMBO SCALLOPS**  
wrapped in double smoked bacon 74.00

\* **BEEF BROCHETTE**  
chimichurri, cab jus 56.00

**CAJUN CRAB AND CORN FRITTERS**  
old bay spice, roasted jalapeno aioli 52.00

\* **BAKED MUSHROOM CAPS**  
chèvre, herbs 34.00

**JUMBO TEMPURA PRAWN**  
togarashi mayo 80.00

*\* Require one-week advance notice*



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## GROUP LUNCH MENU

### BUTE LUNCH

\*\$62.00 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

mango citrus vinaigrette  
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

\*\$68.00 per person

#### APPETIZER

##### WEST COAST CLAM CHOWDER

cream, bacon, thyme  
OR

##### TOMATO & WATERMELON SALAD

heirloom tomatoes, feta cheese, cucumbers,  
mint, white balsamic dressing  
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

\*\$78.00 per person

#### APPETIZER

##### CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail  
OR

##### TOMATO & WATERMELON SALAD

heirloom tomatoes, feta cheese, cucumbers,  
mint, white balsamic dressing  
OR

##### BEEF CARPACCIO

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

##### LOBSTER BISQUE

brandy, cream, lobster chantilly

#### MAIN

##### STEELHEAD TROUT

mango citrus vinaigrette  
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

\*95.00 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

mango citrus vinaigrette  
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

\*105.00 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 & WATERMELON SALAD

heirloom tomatoes, feta cheese, cucumbers,  
mint, white balsamic dressing

#### 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

\* 115.00 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

\* 125.00 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 & WATERMELON SALAD

heirloom tomatoes, feta cheese, cucumbers,

mint, white balsamic dressing

#### 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

\*55.00 per person

\*  Can be Prepared Vegan

#### APPETIZER

-  **TOMATO & WATERMELON SALAD**  
heirloom tomatoes, feta cheese, cucumbers,  
mint, white balsamic dressing  
OR  
**COCONUT CHICKPEA**  
tomato, roasted garlic

#### MAIN

-  **POTATO GNOCCHI**  
roasted fennel, tomato sauce, mascarpone cheese,  
crisp basil  
OR  
**TEMPURA VEGETABLES**  
sesame quinoa, mushrooms, edamame,  
kale, sweet soy

#### DESSERT

- TAHITIAN VANILLA CRÈME BRÛLÉE**  
house made cookie  
OR  
**TIRAMISU**  
mascarpone, espresso



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