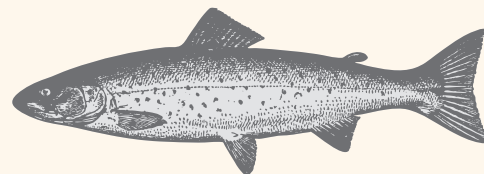


welcome to
DINNER
4:00 to 11:00



CHILLED

- Joe's Classic Caesar 18
crisp romaine, focaccia croutons,
grana padano parmesan
- Tomato & Watermelon Salad 22
heirloom tomatoes,
feta cheese, cucumber, mint,
white balsamic dressing
- Beef Carpaccio 26
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 22
joe's classic tartar sauce
- Oysters Rockefeller 31
local oysters, spinach, pernod,
hollandaise
- Crab Cake 28
pan fried, lemon-basil aioli
- Crispy Calamari 23
chilis, sun-dried tomato aioli
- Joe's Mussels 31
coconut milk, lemongrass,
chipotle, cilantro, garlic focaccia
- Cajun Crab & Corn Fritters 24
old bay spice, roasted
jalapeno aioli

FAMILY STYLE
(designed for sharing)

West Coast Platter
1.5lb lobster, snow crab,
grilled steelhead,
jumbo scallops & prawns,
oysters rockefeller, steamed mussels
\$220

Surf & Turf Platter
12 oz New York striploin, 1.5lb lobster,
snow crab, jumbo scallops &
prawns, mushrooms
\$260



LOBSTER OIL \$37

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

FRESH OYSTERS
\$4.25 each

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

<p>WEST COAST</p> <ul style="list-style-type: none"> Joe's Gold – Read Island Gem – Read Island Sawmill Bay – Read Island Kusshi – Baynes Sound 	<p>EAST COAST</p> <ul style="list-style-type: none"> Beau Soleil – NB Village Bay – NB Malpeque – PEI Shiny Sea – PEI
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JOE'S CLASSICS

- Fish & Chips 28
classic tartar sauce, coleslaw
- Joe's Fresh Seafood Cioppino 44
jumbo prawn, scallops, calamari, clams, mussels, fresh fish
- Miso Marinated Sablefish 55
sesame quinoa, mushrooms, edamame, kale, sweet soy
- Roasted Chicken Breast 39
local free range, fingerling potatoes, pancetta,
brussels sprouts, honey glaze
- Seafood Linguine 55
jumbo prawns, seared scallops, mushrooms, peas,
white wine cream sauce
- Potato Gnocchi 31
roasted fennel, tomato sauce, mascarpone cheese, crisp basil

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.) 70
café de paris butter gratin, potato pavé, market vegetables
- Sirloin Steak (8 oz.) 47
mashed potatoes, market vegetables
- Pork Chop (12 oz.) 47
center cut, soy citrus marinade, apple compote,
mashed potatoes, market vegetables
- New York Striploin (12 oz.) 71
truffle parmesan fries, market vegetables
- Bone-In Rib Steak (20 oz.) 99
bacon horseradish mashed potatoes, market vegetables

STEAK SAUCES
\$6 each

- CABERNET JUS | JOE'S STEAK SAUCE
- PEPPERCORN | BÉARNAISE

SOUPS

- New England Clam Chowder 16
cream, bacon, thyme
- Coconut Chickpea 14
tomato, roasted garlic
- Classic Brown Derby Cobb 25
chicken, blue cheese, bacon,
tomato, egg, avocado
- Iceberg Wedge 24
diced tomato, double smoked
bacon, blue cheese dressing

EXTRAS

- Chop House Onion Rings 16
- French Fries 13
- Truffle Parmesan Fries 16
- Sweet Potato Fries 14
- Sautéed Mushrooms 15
- Steamed Asparagus 16
- Creamed Spinach 15
- Brussel Sprouts & Crispy Pancetta 13
- Chop House Bacon 18
- Macaroni & Cheese 17
- Scalloped Potatoes 12

**ADD
'SURF TO YOUR TURF'**

- Two Tiger Prawns 19
- Four Tiger Prawns 32
- Jumbo Scallops 32
- Half Lobster 45

**JOE'S
SEAFOOD
TOWER ON ICE**
\$145

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.

CULINARY DIRECTOR: Wayne Sych
EXECUTIVE CHEF: Ryan Green
EXECUTIVE SOUS CHEF: Jamie Ristau

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.