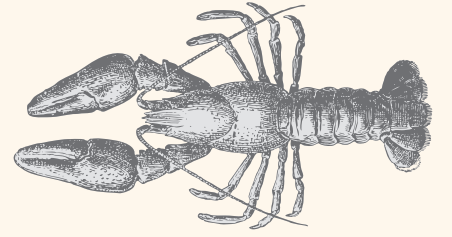


welcome to  
**LUNCH**  
11:00 to 4:00



**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
- Cajun Crab & Corn Fritters 24  
old bay spice, roasted  
jalapeno aioli
- Steamed Clams 31  
shallot, white wine,  
garlic, cream, garlic focaccia

**FRESH OYSTERS**

\$4.25 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 mango citrus vinaigrette 40
- Ling Cod blackened, pico de gallo 43
- Arctic Char caramelized lemon, extra virgin olive oil 43
- Spring Salmon lemon herb beurre blanc 47
- Jumbo Prawns parsley garlic butter 50
- Halibut tomato, leek, herb butter 56

**SANDWICHES**

- Joe's Chop House Burger 27  
cheddar cheese, double smoked bacon
- Lobster & Shrimp Roll 34  
house baked bread, classic remoulade, mixed greens
- Open Face Steak Sandwich 39  
8 oz sirloin steak, cabernet jus, herb focaccia, onion rings, mixed greens
- Hot Chicken Sandwich 24  
crispy chicken breast, house made pickles, chili oil, pickled onions,  
coleslaw
- Joe's Turkey Clubhouse 26  
cranberry aioli, house baked bread, double smoked bacon,  
lettuce and tomato

**JOE'S CLASSICS**

- Battered Baja Fish Tacos 27  
chipotle aioli, housemade guacamole, sour cream, pico de gallo
- Salmon Cakes 35  
wild sockeye salmon, buttermilk mashed potatoes,  
seasonal vegetables, tartar sauce
- Fish & Chips 28  
classic tartar sauce, coleslaw
- Chicken & Waffles 28  
buttermilk waffles, crispy coated chicken breast,  
maple brown butter, chili glaze

**FAVOURITES**

- Joe's Mussels 31  
coconut milk, lemongrass, chipotle, cilantro, garlic focaccia
- Seafood Bowl 32  
market fish, mussels, clams, tomato broth, jasmine rice,  
grilled bread
- Poke Bowl 28  
albacore tuna, jasmine rice, mango, avocado, edamame,  
pickled onion, miso aioli, tempura crisps
- Seared Scallop Linguine 43  
lemon broth, cream, chili's, asparagus, tomato, arugula

**SOUPS**

- New England Clam Chowder 16  
cream, bacon, thyme
- Coconut Chickpea 14  
tomato, roasted garlic

**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 35  
chilled marinated mussels and  
clams, grilled steelhead, prawns,  
crisp romaine, focaccia croutons,  
grana padano parmesan

**EXTRAS**

- Chop House Onion Rings 16
- Truffle Parmesan Fries 16
- French Fries 13
- Sweet Potato Fries 14
- Sautéed Mushrooms 15
- Macaroni & Cheese 17
- Jumbo Tiger Prawns 32
- Jumbo Scallops 32
- Half Lobster 45

**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**

\$145

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



**FROM THE DINNER MENU**

**Miso Marinated Sablefish**  
sesame quinoa, mushrooms,  
edamame, kale, sweet soy  
\$55

**New York Striploin (12 oz.)**  
truffle parmesan fries,  
market vegetables  
\$71

**Bone-In Rib Steak (20 oz.)**  
bacon horseradish mashed potatoes,  
market vegetables  
\$99



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**

APRIL, 2024

# 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.