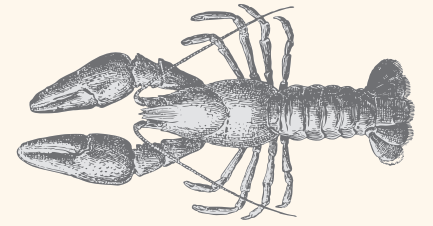


welcome to
DINNER



APPETIZERS

- Joe's Classic Caesar 18
crisp romaine, focaccia croutons,
grana padano parmesan
- Beef Carpaccio 26
grainy mustard, roasted garlic,
grana padano parmesan,
crispy capers, herb crostinis
- Jumbo Tiger Prawn Cocktail 30
fresh horseradish, cocktail sauce
- Crab Cake 28
pan fried, lemon-basil aioli
- Joe's Mussels 31
coconut milk, lemongrass,
chipotle, garlic focaccia
- Crispy Fried Local Oysters 22
caper remoulade, fennel slaw
- Steamed Clams 31
shallot, white wine, garlic,
cream, garlic focaccia
- Steak Tartare 28
hand chopped filet mignon,
herb crostinis

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> <p>Joe's Gold – Read Island Gem – Read Island Sawmill Bay – Read Island Kusshi – Baynes Sound</p>	<p>EAST COAST</p> <p>Beau Soleil – NB Village Bay – NB Malpeque – PEI Shiny Sea – PEI</p>
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SOUPS

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

SALADS

- Iceberg Wedge 24
tomato, double smoked
bacon, blue cheese dressing
- Tomato & Watermelon Salad 22
feta cheese, cucumber,
mint, white balsamic dressing

JOE'S CLASSICS

- Roasted Chicken Breast 39
local free range, fingerling potatoes, pancetta,
brussel sprouts, honey glaze
- Joe's Fresh Seafood Cioppino 44
prawn, scallops, calamari, clams, mussels, fresh fish
- Spring Salmon 45
pea risotto, lemon, asparagus, herb oil, crispy prosciutto
- Miso Marinated Sablefish 55
sesame quinoa, mushrooms, edamame, kale, sweet soy
- Seafood Linguine 55
jumbo prawns, seared scallops, mushrooms, peas,
white wine cream sauce
- Potato Gnocchi 31
roasted fennel, tomato sauce, mascarpone cheese, crisp basil
- Ling Cod 43
blackened, pico de gallo, roasted potatoes

EXTRAS

- Truffle Parmesan Fries 16
- Sautéed Mushrooms 15
- Steamed Asparagus 16
- Macaroni & Cheese 17
- French Fries 13
- Brussels Sprouts & Crispy Pancetta 13

**ADD
'SURF TO YOUR TURF'**

- Two Tiger Prawns 19
- Four Tiger Prawns 32
- Jumbo Scallops 32
- Lobster Tail 38

JOE'S SEAFOOD TOWER ON ICE
\$145

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

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

LOBSTER OIL

LOBSTER OIL \$37

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

STEAK SAUCES

\$6 each
JOE'S STEAK SAUCE | PEPPERCORN | BÉARNAISE



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.