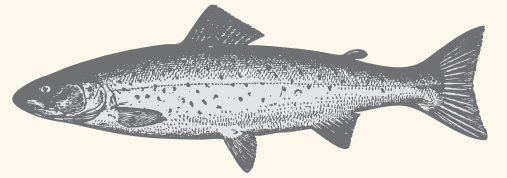


welcome to
DINNER
4:00 to 11:00



CHILLED

- Joe's Classic Caesar 19
crisp romaine, focaccia croutons,
grana padano parmesan
- Tomato & Watermelon Salad 23
heirloom tomatoes, watermelon,
feta, cucumbers, mint,
white balsamic vinaigrette
- Beef Carpaccio 27
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 23
joe's classic tartar sauce
- Oysters Rockefeller 33
local oysters, spinach, pernod,
hollandaise
- Crab Cake 30
pan fried, lemon-basil aioli
- Crispy Calamari 24
chilis, sun-dried tomato aioli
- Joe's Mussels 32
coconut milk, lemongrass,
chipotle, garlic focaccia
- Cajun Crab & Corn Fritters 25
old bay spice, roasted
jalapeño aioli

FAMILY STYLE
(designed for sharing)

- West Coast Platter**
1.5lb lobster, snow crab,
grilled steelhead,
jumbo scallops & prawns,
oysters rockefeller, steamed mussels
\$225
- Surf & Turf Platter**
12 oz New York striploin, 1.5lb lobster,
snow crab, jumbo scallops &
prawns, mushrooms
\$265



LOBSTER OIL \$37

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

FRESH OYSTERS
\$4.35 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 29
classic tartar sauce, coleslaw
- Joe's Fresh Seafood Cioppino 45
jumbo prawn, scallops, calamari, clams, mussels, fresh fish
- Miso Marinated Sablefish 56
sesame quinoa, mushrooms, edamame, kale, sweet soy
- Roasted Chicken Breast 40
local free range, fingerling potatoes, pancetta,
brussels sprouts, honey glaze
- Seafood Linguine 56
jumbo prawns, seared scallops, mushrooms, peas,
white wine cream sauce
- Potato Gnocchi 31
roasted fennel, tomato sauce, mascarpone cheese, crispy 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.) 71
café de paris butter gratin, potato pavé, market vegetables
- Sirloin Steak (8 oz.) 49
buttermilk mashed potatoes, market vegetables
- Pork Chop (12 oz.) 49
center cut, soy citrus marinade, apple compote,
buttermilk mashed potatoes, market vegetables
- New York Striploin (12 oz.) 72
truffle parmesan fries, market vegetables
- Bone-In Rib Steak (20 oz.) 102
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
- Roasted Leek & Tomato 14
crispy basil
- Classic Brown Derby Cobb 26
chicken, blue cheese, bacon,
tomato, egg, avocado
- Iceberg Wedge 25
diced tomato, double smoked
bacon, blue cheese dressing

EXTRAS

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

ADD 'SURF TO YOUR TURF'

- Two Tiger Prawns 19
- Four Tiger Prawns 32
- Jumbo Scallops 33
- Half Lobster 49

JOE'S SEAFOOD TOWER ON ICE
\$165

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.