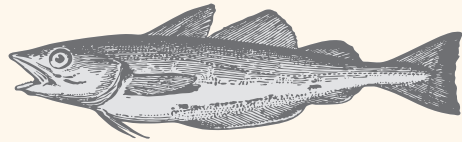


welcome to

BRUNCH

Saturday & Sunday



CHILLED

- Joe’s Classic Caesar 19
crisp romaine, focaccia croutons,
grana padano parmesan
- Tomato & Watermelon Salad 23
heirloom tomatoes, watermelon,
feta chese, cucumber, mint,
white balsamic dressing
- 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, cilantro, garlic focaccia
- Cajun Crab & Corn Fritters 25
old bay spice, roasted
jalapeño aioli

LIQUID OPTIONS

Sons of Peaches
Hendrick’s Grand Cabaret Gin,
Sons of Vancouver Amaretto,
Sparkling Wine, Giffard Ginger Syrup
Orange Juice, Fresh Lemon
\$18 (3 oz)

New Day Rising
El Jimador Reposado, The Woods Arancello,
Hibiscus-Infused Agave, Orange Juice,
Fresh Lime, Orange Bitters
\$18 (2 oz)

Classic Breakfast Martini
Ford’s Gin, Cointreau Noir,
Fresh Lemon, Orange Marmalade
\$19 (2 oz)

Bittersweet Symphony
Amaro, Licor 43,
Chilled Espresso, Tonic Water,
Orange Oil
\$15 (1.5 oz)



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.

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 charred pineapple salsa	41
Ling Cod blackened, pico de gallo	44
Arctic Char caramelized lemon, extra virgin olive oil	44
Jumbo Prawns parsley garlic butter	53
Jumbo Scallops lemon beurre blanc	65

SANDWICHES & BENNY’S

ALL BENNY’S ARE SERVED WITH HOUSE MADE ENGLISH MUFFINS,
POACHED EGGS AND HASH BROWNS.

- Lobster Benedict 35
mushroom and brandy cream sauce, hollandaise
- Signature Benedict 28
wild mushrooms, prosciutto, truffle sage hollandaise
- Classic Eggs Benedict 23
smoked ham, hollandaise
- Joe’s Turkey Clubhouse 27
cranberry aioli, house baked bread, double smoked bacon,
lettuce and tomato
- Lobster & Shrimp Roll 35
house baked bread, classic remoulade, mixed greens
- Joe’s Chop House Burger 28
cheddar cheese, double smoked bacon

BRUNCH CLASSICS

- Chicken & Waffles 29
buttermilk waffles, crispy coated chicken breast,
maple brown butter, chili glaze
- Joe’s Breakfast 27
three eggs, farmer’s sausage, bacon, hash browns, multigrain toast
- Steak & Eggs 40
8 oz sirloin steak, garlic focaccia, hash browns, béarnaise
- Fish & Chips 29
classic tartar sauce, coleslaw
- Salmon Cakes 36
wild sockeye salmon, roasted potatoes, tartar sauce,
seasonal vegetables
- Joe’s Avocado Toast 32
dungeness crab, soft scrambled eggs, toasted house baked bread,
goat cheese, chives, mixed greens
- Poké Bowl 29
albacore tuna, jasmine rice, mango, avocado, edamame,
pickled onion, miso aioli, tempura crisps
- Shakshuka 19
spiced tomato sauce, red pepper, chickpeas, chilis, baked eggs,
feta, toasted bread

SOUPS

- New England Clam Chowder 16
cream, bacon, thyme
- Roasted Leek & Tomato 14
crispy basil

SALADS

- Dotty’s Chopped Salad 27
chicken, apple, pecans, dried
cranberries, grapes, blue cheese
- Classic Brown Derby Cobb 26
chicken, blue cheese, bacon,
tomato, egg, avocado
- Iceberg Wedge 25
diced tomato, double smoked
bacon, blue cheese dressing
- Joe’s Seafood Caesar 36
chilled marinated mussels and
clams, grilled steelhead,
prawns, crisp romaine, focaccia
croutons, grana padano parmesan

EXTRAS

- French Fries 14
- Truffle Parmesan Fries 17
- Sweet Potato Fries 15
- Sautéed Mushrooms 16
- Macaroni & Cheese 18
- Hollandaise Sauce 6
- Sliced Bacon 7
- Multigrain Toast 4
- Grilled Farmer’s Sausage 8
- Jumbo Tiger Prawns 32
- Jumbo Scallops 33
- Half Lobster 49

JOE'S COFFEE CAKE
\$8

Start your brunch off right with
our house made coffee cake served
with a mascarpone honey cream

Bread Service Available Upon Request

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.

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

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.