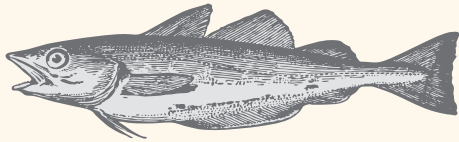


welcome to

BRUNCH

Saturday & Sunday



CHILLED

Joe’s Classic Caesar	19
crisp romaine, focaccia croutons, grana padano parmesan	
Tomato & Beet Salad	23
heirloom tomatoes, pickled golden beets, feta, 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

All Shook Up

Lemonhart Blackpool Spiced Rum,
Cabot Trail Maple Cream,
Kahlua, Chilled Espresso,
Cinnamon Syrup

\$16 (2 oz)

First Light

Ketel One Vodka,
Sons of Vancouver Amaretto,
Sparkling Wine, Saskatoon Berry Syrup,
Fresh Lemon

\$18 (3 oz)

Sunriser

Ford’s Gin, Tomato Juice,
Joe’s Lobster Oil, Worcestershire,
Saffron Syrup, Fresh Lemon, Old Bay Spice

\$18 (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	tomato, leek, herb butter	41
Ling Cod	blackened, pico de gallo	44
Arctic Char	caramelized lemon, extra virgin olive oil	44
Spring Salmon	lemon beurre blanc	48
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	
Bananas Foster French Toast	23
house baked milk bread, bananas, rum caramel, pecan crunch, mascarpone vanilla cream	

SOUPS

New England Clam Chowder	16
cream, bacon, thyme	
Roasted Leek & Tomato	14
crispy basil	
Lobster Bisque	20
lobster meat, brandy, cream	

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	

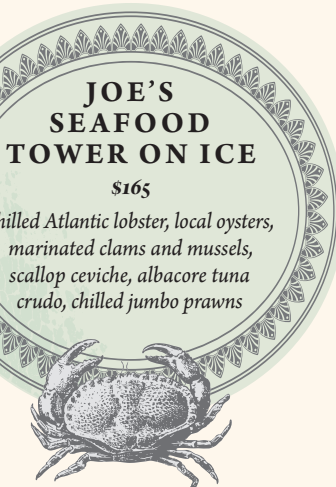
EXTRAS

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 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. Consuming raw or undercooked food may increase your risk of foodborne illness.
— Vancouver Medical Health Officer

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