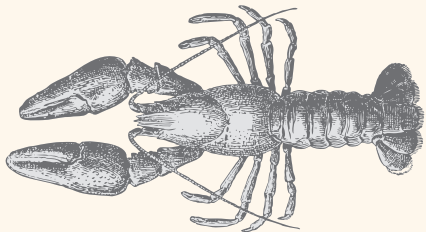


welcome to

LUNCH

11:00 to 4:00



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	
Cajun Crab & Corn Fritters	25
old bay spice, roasted jalapeno aioli	

BLUE PLATE SPECIALS

\$19

five days a week

Monday

Prawn Linguine

Tuesday

Chicken Piccata

Wednesday

Panko Crusted Pacific Cod

Thursday

Blackened Chicken Linguine

Friday

Thai BBQ Chicken

while quantities last



Add an Appetizer or Dessert to your Blue Plate Special

Choose from:

Appetizers

Bowl of New England Clam Chowder
Mixed Greens

Desserts

Vanilla Crème Brûlée
Traditional Tiramisu

2 courses add \$11.00 or
3 courses add \$14.00

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

Joe’s Chop House Burger	28
cheddar cheese, double smoked bacon	
Lobster & Shrimp Roll	35
house baked bread, classic remoulade, mixed greens	
Open Face Steak Sandwich	40
8 oz sirloin steak, cabernet jus, herb focaccia, onion rings, mixed greens	
Hot Chicken Sandwich	25
crispy chicken breast, house made pickles, chili oil, pickled onions, coleslaw	
Joe’s Turkey Clubhouse	27
cranberry aioli, house baked bread, double smoked bacon, lettuce, tomato	

JOE’S CLASSICS

Battered Baja Fish Tacos	29
chipotle aioli, housemade guacamole, sour cream, pico de gallo	
Salmon Cakes	36
wild sockeye salmon, buttermilk mashed potatoes, seasonal vegetables, tartar sauce	
Fish & Chips	29
classic tartar sauce, coleslaw	
Chicken & Waffles	29
buttermilk waffles, crispy coated chicken breast, maple brown butter, chili glaze	

FAVOURITES

Joe's Mussels	32
coconut milk, lemongrass, chipotle, cilantro, garlic focaccia	
Seafood Bowl	33
market fish, mussels, clams, tomato broth, jasmine rice, grilled bread	
Poké Bowl	29
albacore tuna, jasmine rice, mango, avocado, edamame, pickled onion, miso aioli, tempura crisps	
Prawn & Clam Linguine	36
saffron, cream, fennel, leek, herb breadcrumbs	

SOUPS

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

SALADS

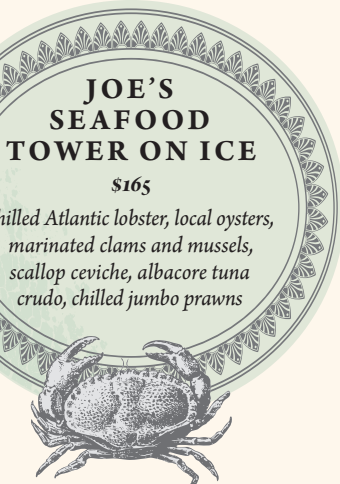
Dotty’s Chopped Salad	27
chicken, apple, pecans, dried cranberries, grapes, blue cheese	
Classic Brown Derby Cobb	26
chicken, blue cheese, bacon, tomato, egg, avocado	
Iceberg Wedge	25
diced tomato, double smoked bacon, blue cheese dressing	
Joe’s Seafood Caesar	36
chilled marinated mussels and clams,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

EXTRAS

Chop House Onion Rings	17
French Fries	14
Truffle Parmesan Fries	17
Sweet Potato Fries	15
Sautéed Mushrooms	16
Macaroni & Cheese	18
Jumbo Tiger Prawns	32
Jumbo Scallops	33
Half Lobster	49

LOBSTER OIL \$37

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



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
OCTOBER 2025