



# JOE FORTES SEAFOOD & CHOP HOUSE

Thank you for choosing Joe Fortes Seafood & Chop House for your next event! We look forward to creating a memorable dining experience for you and your guests.

777 Thurlow Street  
Vancouver, BC  
604-669-1940 | [info@joefortes.ca](mailto:info@joefortes.ca)



## JOE'S FRESH SHEET

The perfect way to start your Joe Fortes experience

### JOE'S SEAFOOD TIERS

Three-tiered seafood tower \$495  
Individual tiers available starting at \$165



### THE ULTIMATE SELECTION FOR SEAFOOD LOVERS, EACH SIGNATURE JOE'S SEAFOOD TOWER FEATURES:

Chilled Atlantic lobster, fresh oysters, marinated clams and mussels, scallop ceviche, albacore tuna crudo, chilled jumbo prawns

Served over crushed ice with Joe's cocktail sauce, tartar sauce and grainy mayo.

### OYSTER BAR FRESH SHEET

Served icy cold on the half shell with fresh lemon, Joe's classic cocktail sauce, spicy ponzu, mignonette and fresh grated horseradish, impress your guests with a plate of our delectable oysters.

*Please note that oysters are seasonal and change daily.*



### WEST COAST PLATTER

1.5 lb. lobster, snow crab, jumbo scallops & prawns, grilled steelhead, oyster rockefeller, steamed mussels, pico de gallo, drawn butter \$225 per platter.



### WEST COAST

**GEM** *Read Island, B.C.* — mild flavor, sweet finish

**SAWMILL BAY** *Read Island, B.C.* — large, briny

**KUSSHI** *Baynes Sound, B.C.* — smaller, smooth, deep cut, mild salty flavour, sweet finish

**JOE'S GOLD** *Read Island, BC* — mild fresh flavor, sweet finish

### EAST COAST

**MALPEQUE** *Malpeque Bay, P.E.I.* — slight lettuce flavour, salty, very mild flavour

**VILLAGE BAY** *Bedec Bay, N.B.* — hard shell, deep cup, plump flesh with briny finish

*(oysters based on seasonal availability)*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Manager at 604-669-1940 or [info@joefortes.ca](mailto:info@joefortes.ca) to finalize the details of your event. *Please note, menu content and pricing subject to change without notice.*



## GROUP CANAPÉ MENU

Selections are required in advance



### COLD PER DOZEN

\* **SMOKED SALMON**  
pickled red onion, caper, dill crème 47.00

\* **BEEF CARPACCIO**  
grainy mustard aioli, crispy capers 41.00

**JUMBO PRAWN COCKTAIL**  
classic cocktail sauce 80.00

\* **CLASSIC BRUSCHETTA**  
tomato, basil, garlic, olive oil 30.00

**SCALLOP CEVICHE**  
garlic oil, lemon, herbs 64.00

**TOMATO, WATERMELON & FETA STACKS**  
white balsamic vinaigrette 35.00

**SELECTION OF RAW OYSTERS**  
see our fresh sheet



### HOT PER DOZEN

\* **CRISPY CHICKEN DRUMETTES**  
housemade lemon pepper 39.00

\* **JUMBO SCALLOPS**  
wrapped in double smoked bacon 74.00

\* **BEEF BROCHETTE**  
chimichurri, cab jus 56.00

**CAJUN CRAB AND CORN FRITTERS**  
old bay spice, roasted jalapeno aioli 52.00

\* **BAKED MUSHROOM CAPS**  
chèvre, herbs 34.00

**JUMBO TEMPURA PRAWN**  
togarashi mayo 80.00

**CHEESEBURGER SLIDERS**  
pickles, house sauce 65.00

*\* Please provide minimum 72-hours' notice*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

*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*

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Manager at 604-669-1940 or [info@joefortes.ca](mailto:info@joefortes.ca) to finalize the details of your event. *Please note, menu content and pricing subject to change without notice.*



## GROUP LUNCH MENU

### ALBERNI LUNCH

\*55.00 per person

#### APPETIZER

##### ROASTED LEEK & POTATO SOUP

herb oil

OR

##### JOE'S CLASSIC CAESAR SALAD

crisp romaine, focaccia croutons, grana padano

#### MAIN

##### POKÉ BOWL

albacore tuna, jasmine rice, mango, avocado, edamame, pickled onion, miso aioli, tempura crisps

OR

##### CAJUN CHICKEN LINGUINE

roasted mushrooms, peas, tomato, cajun cream sauce

OR

##### SALMON CAKES

butter milk mashed potatoes, seasonal vegetables, tartar sauce

#### DESSERT

##### TAHITIAN VANILLA CRÈME BRÛLÉE

whipped cream

OR

##### TIRAMISU

mascarpone, espresso



### BUTE LUNCH

\*62.00 per person

#### APPETIZER

##### ICEBERG WEDGE

blue cheese, bacon, tomato

OR

##### WEST COAST CLAM CHOWDER

cream, bacon, thyme

OR

##### CLASSIC CAESAR SALAD

crisp romaine hearts, focaccia croutons, freshly grated parmesan

#### MAIN

##### STEELHEAD TROUT

tomato, leek, herb butter

OR

##### 8oz. SIRLOIN

mashed potatoes, seasonal vegetables

OR

##### PRAWN LINGUINE

white wine, cream, mushrooms, peas

OR

##### SALMON CAKES

butter milk mashed potatoes, seasonal vegetables, tartar sauce

#### DESSERT

##### TAHITIAN VANILLA CRÈME BRÛLÉE

whipped cream

OR

##### TIRAMISU

mascarpone, espresso



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

*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*

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Manager at 604-669-1940 or [info@joefortes.ca](mailto:info@joefortes.ca) to finalize the details of your event. *Please note, menu content and pricing subject to change without notice.*



## GROUP LUNCH MENU

### ROBSON LUNCH

\*68.00 per person

#### APPETIZER

##### WEST COAST CLAM CHOWDER

cream, bacon, thyme

OR

##### TOMATO & WATERMELON SALAD

heirloom tomatoes, watermelon, feta, cucumbers, mint, white balsamic dressing

OR

##### BEEF CARPACCIO

grainy mustard aioli, pickled onions, crispy capers, grana padano, herb crostinis

#### MAIN

##### LING COD

blackened, pico de gallo

OR

##### PRAWN LINGUINE

white wine, cream, mushrooms, peas

OR

##### 8oz. SIRLOIN

mashed potatoes, seasonal vegetables

OR

##### LOBSTER & SHRIMP ROLL

house baked bread, classic remoulade, mixed greens

#### DESSERT

##### TAHITIAN VANILLA CRÈME BRÛLÉE

whipped cream

OR

##### TIRAMISU

mascarpone, espresso



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

*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*

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Manager at 604-669-1940 or [info@joefortes.ca](mailto:info@joefortes.ca) to finalize the details of your event. *Please note, menu content and pricing subject to change without notice.*

### GEORGIA LUNCH

\*78.00 per person

#### APPETIZER

##### CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail

OR

##### TOMATO & WATERMELON SALAD

heirloom tomatoes, watermelon, feta, cucumbers, mint, white balsamic dressing

OR

##### BEEF CARPACCIO

grainy mustard aioli, pickled onions, crispy capers, grana padano, herb crostinis

OR

##### LOBSTER BISQUE

brandy, cream, lobster chantilly

#### MAIN

##### STEELHEAD TROUT

tomato, leek, herb butter

OR

##### LING COD

blackened, pico de gallo

OR

##### 8oz. SIRLOIN

mashed potatoes, seasonal vegetables

OR

##### JUMBO PRAWNS

parsley garlic butter

#### DESSERT

##### TAHITIAN VANILLA CRÈME BRÛLÉE

whipped cream

OR

##### TIRAMISU

mascarpone, espresso

OR

##### NEW YORK CHEESECAKE

seasonal fruit compote



## GROUP DINNER MENU

### LION'S GATE DINNER

\*95.00 per person

#### APPETIZER

##### CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

##### WEST COAST CLAM CHOWDER

cream, bacon, thyme

OR

##### ICEBERG WEDGE

blue cheese, bacon, tomato

#### MAIN

##### STEELHEAD TROUT

tomato, leek, herb butter

OR

##### JUMBO PRAWNS

parsley garlic butter

OR

##### LING COD

blackened pico de gallo

OR

##### ROASTED CHICKEN BREAST

lemon caper butter sauce, mashed potatoes,

seasonal vegetables

OR

##### 7oz. FILET MIGNON

mashed potatoes, seasonal vegetables

#### DESSERT

##### TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

##### NEW YORK CHEESECAKE

seasonal fruit compote

OR

##### TIRAMISU

mascarpone, espresso



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

*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*

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Manager at 604-669-1940 or [info@joefortes.ca](mailto:info@joefortes.ca) to finalize the details of your event. Please note, menu content and pricing subject to change without notice.

### STANLEY PARK DINNER

\*105.00 per person

#### APPETIZER

##### WEST COAST CLAM CHOWDER

cream, bacon, thyme

OR

##### BEEF CARPACCIO

grainy mustard aioli, pickled onions, crispy capers,

grana padano, herb crostinis

OR

##### CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

##### TOMATO & WATERMELON SALAD

heirloom tomatoes, watermelon, feta,

cucumbers, mint, white balsamic dressing

#### MAIN

##### ARCTIC CHAR

lemon butter sauce

OR

##### MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame,

kale, sweet soy

OR

##### JUMBO PRAWNS

parsley garlic butter

OR

##### CENTRE CUT PORK CHOP

apple compote, mashed potatoes

OR

##### NEW YORK 12oz.

mashed potatoes, seasonal vegetables

#### DESSERT

##### TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

##### NEW YORK CHEESECAKE

seasonal fruit compote

OR

##### TIRAMISU

mascarpone, espresso



## GROUP DINNER MENU

### BURRARD INLET DINNER

\* 115.00 per person

#### FIRST COURSE

##### CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

##### BEEF CARPACCIO

grainy mustard aioli, pickled onions, crispy capers, grana padano, herb crostinis

OR

##### LOBSTER BISQUE

brandy, cream, lobster chantilly

#### SECOND COURSE

##### MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame, kale, sweet soy

OR

##### SEAFOOD TRIO

grilled steelhead, seared scallop, jumbo prawns

OR

##### FILET MIGNON 7oz. & JUMBO TIGER PRAWNS

mashed potatoes, seasonal vegetables

OR

##### ARCTIC CHAR

lemon butter sauce

#### THIRD COURSE

##### TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

##### NEW YORK CHEESECAKE

seasonal fruit compote

OR

##### TIRAMISU

mascarpone, espresso



### COAL HARBOUR DINNER

\* 125.00 per person

#### FIRST COURSE

##### CLASSIC JUMBO PRAWN COCKTAIL

fresh horseradish, Joe's cocktail sauce

OR

##### BEEF CARPACCIO

grainy mustard aioli, pickled onions, crispy capers, grana padano, herb crostinis

OR

##### SCALLOP CEVICHE

citrus cured scallops, tomatoes, cilantro, jalapeños, red onion

#### SECOND COURSE

##### LOBSTER BISQUE

brandy, cream, lobster chantilly

OR

##### TOMATO & WATERMELON SALAD

heirloom tomatoes, watermelon, feta, cucumbers, mint, white balsamic dressing

#### THIRD COURSE

##### MISO MARINATED SABLEFISH

sesame quinoa, mushrooms, edamame, kale, sweet soy

OR

##### SEAFOOD TRIO

grilled steelhead, seared scallop, jumbo prawns

OR

##### FILET MIGNON 7oz. & JUMBO TIGER PRAWNS

mashed potatoes, seasonal vegetables

OR

##### ARCTIC CHAR

lemon butter sauce

#### FOURTH COURSE

##### TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

##### NEW YORK CHEESECAKE

seasonal fruit compote

OR

##### TIRAMISU

mascarpone, espresso



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

*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*

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Contact our Group & Event Manager at 604-669-1940 or [info@joefortes.ca](mailto:info@joefortes.ca) to finalize the details of your event. *Please note, menu content and pricing subject to change without notice.*




## GROUP VEGETARIAN MENU

### VEGETARIAN LUNCH & DINNER


\*\$55.00 per person

\*  Can be Prepared Vegan

#### APPETIZER

-  **TOMATO & WATERMELON SALAD**  
heirloom tomatoes, watermelon, feta,  
cucumbers, mint, white balsamic dressing
- OR
- ROASTED LEEK & POTATO SOUP**  
herb oil

#### MAIN

-  **ROASTED FENNEL LINGUINE**  
saffron, cream, leek, herb breadcrumbs
- OR
- GRILLED AVOCADO BOWL**  
sesame quinoa, mushrooms, edamame,  
kale, sweet soy

#### DESSERT

- TAHITIAN VANILLA CRÈME BRÛLÉE**  
house made cookie
- OR
- TIRAMISU**  
mascarpone, espresso



*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*

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.  
Contact our Group & Event Manager at 604-669-1940 or [info@joefortes.ca](mailto:info@joefortes.ca) to finalize the details of your event. *Please note, menu content and pricing subject to change without notice.*