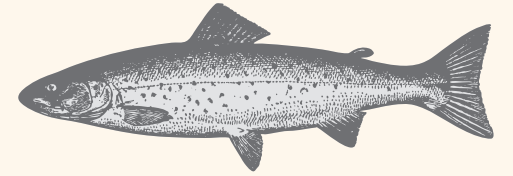


welcome to
DINNER
4:00 to 11:00



CHILLED

- Joe's Classic Caesar 19
crisp romaine, focaccia croutons,
grana padano parmesan
- Tomato & Watermelon Salad 23
heirloom tomatoes, watermelon,
feta cheese, cucumber, mint,
white balsamic dressing
- Beef Carpaccio 27
grainy mustard, pickled onions,
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
- Iceberg Wedge 19
diced tomato, double smoked
bacon, blue cheese dressing

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,
charred lemon
- Crispy Calamari 24
chilis, sun-dried tomato aioli
- Joe's Mussels 32
coconut milk, lemongrass,
chipotle, cilantro,
garlic baguette
- Cajun Crab & Corn Fritters 25
old bay spice, roasted
jalapeno aioli
- Lobster Spoons 44
poached atlantic lobster meat,
chives, beurre blanc

JOE'S FRESH SHEET

Featuring a curated selection of
classically prepared fish and
shellfish. Updated daily



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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FAMILY STYLE
(designed for sharing)

<p>West Coast Platter 225</p> <p>1.5lb lobster, snow crab, grilled steelhead, jumbo scallops & prawns, oysters rockefeller, steamed mussels</p>	<p>Surf & Turf Platter 265</p> <p>12oz New York striploin, 1.5lb lobster, snow crab, jumbo scallops & prawns, mushrooms</p>
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JOE'S CLASSICS

<p>Fish & Chips 32</p> <p>ling cod, classic tartar sauce, coleslaw</p>	<p>Joe's Fresh Seafood Cioppino 45</p> <p>jumbo prawn, scallops, calamari, clams, mussels, fresh fish, tomato broth, grilled bread</p>
<p>Lobster Thermidor 69</p> <p>half atlantic lobster, mornay sauce, mushrooms, brandy, herb breadcrumbs, roasted potatoes, asparagus</p>	<p>Miso Marinated Sablefish 56</p> <p>sesame quinoa, mushrooms, edamame, kale, sweet soy</p>
<p>Roasted Chicken Breast 40</p> <p>lemon caper butter sauce, fingerling potatoes, brussel sprouts</p>	<p>Seafood Linguine 56</p> <p>jumbo prawns, seared scallops, mushrooms, peas, white wine cream sauce</p>
<p>Roasted Fennel Linguine 31</p> <p>saffron, cream, leek, herb breadcrumbs</p>	

STEAKS & CHOPS

ALL STEAKS ARE AGED A MINIMUM OF 28 DAYS.
SERVED WITH MARKET VEGETABLES & A CHOICE OF
MASHED POTATOES OR FRENCH FRIES.

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

<p>Filet Mignon</p> <p>7oz 64 12oz 98</p>	<p>New York Striploin</p> <p>12oz 72 16oz 95</p>
<p>Sirloin Steak</p> <p>8oz 49</p>	<p>Pork Chop</p> <p>12oz 49</p>
<p>Bone-In Rib Steak</p> <p>20oz 102</p>	<p>Bone-In New York Striploin</p> <p>22oz 119</p>

STEAK SAUCES \$6 each

CABERNET JUS | JOE'S STEAK SAUCE | PEPPERCORN | BÉARNAISE

SOUPS

- New England Clam Chowder 16
cream, bacon, thyme
- Roasted Leek & Potato 14
herb oil
- Lobster Bisque 20
lobster meat, brandy, cream

ENTRÉE 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
- Joe's Classic Caesar
crisp romaine, focaccia croutons,
grana padano parmesan
with grilled chicken breast 30
with spring salmon 49

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
Brussels Sprouts	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

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

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.