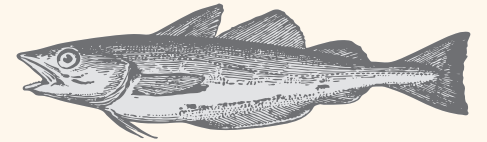


welcome to
BRUNCH
Saturday & Sunday



CHILLED

- Joe's Classic Caesar** 19
crisp romaine, focaccia croutons,
grana padano parmesan
- Tomato & Watermelon Salad** 23
heirloom tomatoes, watermelon,
feta 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
- 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
jalapeño aioli

LIQUID OPTIONS

MaliBOOM

Malibu Pink Rum, Bumbu Craft Rum,
Orange Juice, Orgeat, Fresh Lime,
Soda, Angostura Bitters
**contains nuts & egg whites*
\$16 (1.5 oz)

Joe's Bloody Mary

Absolut Tabasco Vodka,
Ponzu, Tomato Juice,
Fresh Lemon, Horseradish
\$16 (1 oz)

Buen Día

El Jimador Reposado Tequila,
33 Acres Brewing Mezcal Gose,
Grapefruit Cordial
\$17 (1 oz)

First Impressions

Empress 1908 Elderflower Rose Gin,
Victoria Distilling Bitter Bianco,
Grapefruit Cordial, Sparkling Wine, Soda
\$18 (3 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

SANDWICHES & BENNY'S

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

- Lobster Benedict** 35
mornay sauce, mushrooms, brandy, hollandaise
- Signature Benedict** 29
prosciutto, goat cheese, arugula, pickled mustard seeds, 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, house made hot sauce
- Joe's Breakfast** 27
three eggs, farmer's sausage, bacon, hash browns, multigrain toast
- Fish & Chips** 32
ling cod, classic tartar sauce, coleslaw
- Salmon Cakes** 36
wild sockeye salmon, mashed 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

STEAKS

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

| Filet Mignon | Sirloin Steak | New York Striploin | Bone-In Rib Steak |
|------------------|---------------|--------------------|-------------------|
| 7oz 64 12oz 98 | 8oz 49 | 12oz 72 16oz 95 | 20oz 102 |

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
- Grilled Steak Salad** 42
6oz new york steak, pickled
onions, avocado, blue cheese,
crispy capers, green goddess
dressing, garlic baguette
- 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.
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**

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.