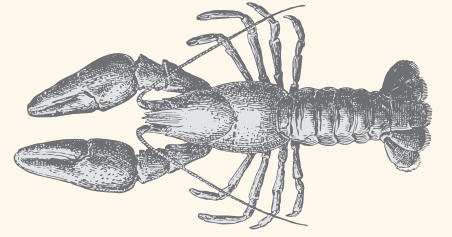


welcome to  
**LUNCH**  
11:00 to 4:00



**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
- 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
- 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**

Rice Noodle Bowl

**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

**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  
8oz sirloin steak, garlic baguette, onion rings, arugula,  
pickled onions, served with french fries or seasonal vegetables
- 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

**LUNCH 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 32  
ling cod, classic tartar sauce, coleslaw
- Chicken & Waffles 29  
buttermilk waffles, crispy coated chicken breast,  
maple brown butter, house made hot sauce
- Joe's Mussels 32  
coconut milk, lemongrass, chipotle, cilantro, garlic baguette
- 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

**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

<b>Filet Mignon</b>	<b>Sirloin Steak</b>	<b>New York</b>	<b>Bone-In</b>
7oz 64   12oz 98	8oz 49	<b>Striploin</b>	<b>Rib Steak</b>
		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**

- 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'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**

MAY 2026

# 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.