



## JOE'S FRESH SHEET

The perfect way to start your Joe Fortes experience

### JOE'S SEAFOOD TIERS

Three-tiered seafood tower \$209.85

Individual tiers available starting at \$69.95



### 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.

Prices vary from \$2.60-\$3.75 per oyster.



### WEST COAST PLATTER

1.5 lb. lobster, steamed crab, jumbo scallops & prawns, wild sockeye salmon, oyster rockefeller, steamed mussels, pico de gallo, drawn butter (serves 8) \$165.95



#### WEST COAST

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

**SATORI** Denman Island, B.C. — plump, salty, sweet, cucumber finish

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

#### PREMIUM WEST COAST

**KUSSHI** Cortes Island, 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)

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 604-685-4040 or events@joefortes.ca to finalize the details of your event. Please note, menu content and pricing subject to change without notice.



## GROUP CANAPÉ MENU

Recommended quantities:

30 minute reception before dinner: 2-3 pieces per person

1 hour reception before dinner: 3-5 pieces per person

Stand up reception where a meal is not being served: 6-9 pieces person



### COLD PER DOZEN

#### SMOKED SALMON

pickled red onion, caper, dill crème 34.00

#### BEEF CARPACCIO

grainy mustard 30.00

- 🍷 **JUMBO PRAWN COCKTAIL**  
classic cocktail sauce 55.00

#### CLASSIC BRUSCHETTA

tomato, basil, garlic, olive oil 22.00

#### TOMATO, BOCCONCINI, BASIL STACKS

olive oil, balsamic reduction 26.00

- 🍷 **DUNGENESS CRAB CONES**  
lemon basil aioli 52.00

- 🍷 **LOCAL ALBACORE TUNA CONES**  
spicy soy ginger, wasabi aioli 40.00

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



### HOT PER DOZEN

#### CRISPY CHICKEN DRUMETTES

housemade lemon pepper 28.00

#### JUMBO SCALLOPS

wrapped in double smoked bacon 44.00

#### BEEF BROCHETTE

chimichurri, cab jus 49.00

#### CAJUN CRAB AND CORN FRITTERS

old bay spice, roasted jalapeno aioli 48.00

#### BAKED MUSHROOM CAPS

chèvre herbs 26.00

- 🍷 **JUMBO TEMPURA PRAWN**  
togarashi mayo 55.00

#### LAMB POPSICLES

garlic, rosemary 68.00



### SLIDERS PER DOZEN

#### MINI LOBSTER & SHRIMP ROLLS

shrimp, Atlantic lobster meat, classic remoulade 48.00

#### JOE'S MINI BURGERS

cheddar cheese, pickle 40.00

- 🍷 **CRISPY OYSTER**  
coleslaw, tartar sauce 46.00

### PACKAGE PLATTERS

Serves 5-10 people

**VEGETABLES** 29.95

**ANTIPASTO** 39.95

**FRUIT** 39.95

**CHEESE** 39.95

### DESSERT PLATTER

Minimum 12 guests 8.95 per person

**MINI CRÈME BRÛLÉE**

**KEY LIME TARTLETS**

**MINI TIRAMISU**

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## GROUP LUNCH MENU

Wine pairings by our sommelier available upon request.  
Please choose one of the three lunch options for your group.

### BUTE LUNCH

\*\$32.00 per person

#### APPETIZER

- 🍷 NEW ENGLAND CLAM CHOWDER  
cream, bacon, thyme  
OR  
CLASSIC CAESAR SALAD  
crisp romaine hearts, freshly grated parmesan

#### MAIN

- 🍷 STEELHEAD TROUT  
lemon herb beurre blanc  
OR  
HERB ROASTED CHICKEN LINGUINE  
artichoke, sun dried tomato, rosé sauce

#### DESSERT

- TIRAMISU  
mascarpone, espresso  
OR  
VANILLA GELATO  
chocolate sauce

### ROBSON LUNCH

\*\$37.00 per person

#### APPETIZER

- BRANDIED LOBSTER BISQUE  
lobster chantilly  
OR  
ICEBERG WEDGE  
blue cheese, bacon, tomato

#### MAIN

- 🍷 STEELHEAD TROUT  
artichoke ravioli, forest mushroom, vin blanc  
OR  
7 oz. SIRLOIN STEAK  
roasted garlic mashed potatoes  
OR  
HERB ROASTED CHICKEN LINGUINE  
artichoke, sun dried tomato, rosé sauce

#### DESSERT

- TAHITIAN VANILLA CRÈME BRÛLÉE  
whip cream  
OR  
NEW YORK CHEESECAKE  
seasonal fruit compote

### GEORGIA LUNCH

\*\$42.00 per person

#### APPETIZER

- 🍷 CLASSIC JUMBO PRAWN COCKTAIL  
fresh horseradish, Joe's cocktail sauce  
OR  
BRANDIED LOBSTER BISQUE  
lobster chantilly  
OR  
ASSORTED GREENS  
apple, pecan, dried cranberry,  
blue cheese crumble

#### MAIN

- LING COD  
blackened, pico de gallo  
OR  
🍷 SOCKEYE SALMON  
maple butter  
OR  
🍷 JUMBO TIGER PRAWNS  
parsley pistou butter  
OR  
7 oz. SIRLOIN STEAK  
roasted garlic mashed potatoes

#### DESSERT

- TIRAMISU  
mascarpone, espresso  
OR  
NEW YORK CHEESECAKE  
seasonal fruit compote  
OR  
TAHITIAN VANILLA CRÈME BRÛLÉE  
vanilla whip cream



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

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## GROUP DINNER MENU

Wine pairings by our sommelier available upon request.  
Please choose one of the three dinners for your group.

### ENGLISH BAY DINNER

\*59.00 per person

#### APPETIZER

- 🍷 NEW ENGLAND CLAM CHOWDER  
cream, bacon, thyme  
OR  
CLASSIC CAESAR SALAD  
crisp romaine hearts, freshly grated parmesan

#### MAIN

- 🍷 STEELHEAD TROUT  
lemon herb beurre blanc  
OR  
LING COD  
blackened pico de gallo  
OR  
HERB ROASTED CHICKEN LINGUINE  
artichoke, sun dried tomato, rosé sauce  
OR  
FILET MIGNON 6 oz  
garlic mashed potatoes, seasonal vegetables  
\*ENHANCE TO PRAWN SURF & TURF ADD 8.95

#### DESSERT

- TIRAMISU  
mascarpone, espresso  
OR  
VANILLA GELATO  
chocolate sauce



### LION'S GATE DINNER

\*69.00 per person

#### APPETIZER

- 🍷 CLASSIC JUMBO PRAWN COCKTAIL  
fresh horseradish, Joe's cocktail sauce  
OR  
🍷 NEW ENGLAND CLAM CHOWDER  
cream, bacon, thyme  
OR  
ICEBERG WEDGE  
blue cheese, bacon, tomato

#### MAIN

- 🍷 STEELHEAD TROUT  
lemon herb beurre blanc  
OR  
🍷 JUMBO PRAWNS  
sautéed, garlic, parsley pistou  
OR  
LING COD  
blackened pico de gallo  
OR  
CENTRE CUT PORK CHOP  
apple compote, mashed potatoes  
OR  
FILET MIGNON 6 oz.  
garlic mashed potatoes, seasonal vegetables  
\*ENHANCE TO PRAWN SURF & TURF ADD 8.95

#### DESSERT

- TAHITIAN VANILLA CRÈME BRÛLÉE  
house made cookie  
OR  
NEW YORK CHEESECAKE  
seasonal fruit compote  
OR  
TIRAMISU  
mascarpone, espresso

### STANLEY PARK DINNER

\*79.00 per person

#### APPETIZER

- BRANDIED LOBSTER BISQUE  
lobster chantilly  
OR  
BEEF CARPACCIO  
grainy mustard aioli, roasted garlic, capers, parmesan  
OR  
🍷 CLASSIC JUMBO PRAWN COCKTAIL  
fresh horseradish, Joe's cocktail sauce  
OR  
ASSORTED GREENS  
apple, pecan, dried cranberry, blue cheese crumble

#### MAIN

- 🍷 SOCKEYE SALMON  
lemon herb beurre blanc  
OR  
🍷 MISO MARINATED SABLEFISH  
sesame quinoa, mushrooms, edamame, kale, sweet soy  
OR  
🍷 ARCTIC CHAR  
caramelized lemon, extra virgin olive oil  
OR  
CENTRE CUT PORK CHOP  
apple compote, mashed potatoes  
OR  
FILET MIGNON 6 oz.  
& JUMBO TIGER PRAWNS  
garlic mashed potatoes, seasonal vegetables

#### DESSERT

- NEW YORK CHEESECAKE  
seasonal fruit compote  
OR  
TIRAMISU  
mascarpone, espresso  
OR  
TAHITIAN VANILLA CRÈME BRÛLÉE  
house made cookie

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## GROUP VEGETARIAN MENU

Wine pairings by our sommelier available upon request.  
Please choose one of the three lunch options for your group.

### VEGETARIAN LUNCH & DINNER

\*37.00 per person for lunch and dinner

\* Vegan

#### APPETIZER

##### TOMATO & BEET SALAD

goat cheese chantilly, heirloom tomatoes, pickled beets, micro arugula, balsamic gastrique

OR

##### SOUTHWEST VEGETABLE SOUP

roasted vegetables, avocado, cream

OR

##### MIXED GREENS

tomato, cucumber, sunflower, balsamic gastrique

#### MAIN

##### VEGETARIAN LINGUINE

roasted market vegetables, tomato sauce

OR

##### POTATO GNOCCHI

lemon grilled artichokes, zucchini, spinach, roasted tomatoes

OR

##### ARTICHOKE RAVIOLI

basil, cream, tomato

#### DESSERT

##### SEASONAL SORBET

please ask your server for today's selection

OR

##### TAHITIAN VANILLA CRÈME BRÛLÉE

house made cookie

OR

##### TIRAMISU

mascarpone, espresso

#### ENHANCE YOUR MENU

##### OYSTERS & BUBBLE

toast to your success with freshly shucked oysters and chilled bubble *14.00 per person*

##### CHOP HOUSE PLATTER

creamed spinach, macaroni & cheese, baby carrots *24.00 per platter -serves 4-6 people*

##### JOE'S PLATTER

sautéed scallops, jumbo prawns, half steamed lobster *45.00 per platter -serves 4-6 people*

##### JOE'S HOUSE COFFEE & BISCOTTI

frangelico, baileys, espresso, whipped cream *7.00 per person*



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