



SMALL PLATES

BACON WRAPPED SCALLOPS **GF** 19
Horseradish Cream

CHILLED U-12 JUMBO SHRIMP **GF** 19
Zesty Cocktail Sauce, Lemon Wedge

LOBSTER MAC & CHEESE 23
Quattro Formaggio, Organic Gemelli

PORK BELLY **GF** 20
Sweet Potato Puree, Brussels, Soy Glaze

HENRI'S HOMEMADE MEATBALLS 17
House Marinara, Reggiano

SHRIMP & BUTTERNUT SQUASH RISOTTO 22
Cognac, Parmesan

BRACA SURF & TURF 29
Two Homemade Meatballs & 1 Lump Crab Cake... one plate, two classics

PEPPERED SASHIMI TUNA **GF** 18
Wakame Salad, Mango Salsa, Soy-Sesame Glaze

OVERSTUFFED MUSHROOMS 24
Jumbo Lump Crab, Sherry ...3 Bite Sized Portions

BADA BOOM SHRIMP 19
Thai Chili Aioli, Mango Salsa

STEAMED CLAMS **GF** 18
Garlic Herb Broth

ITALIAN CALAMARI 18
Cherry Peppers, Kalamata Olives, Marinara

TRUFFLE FRIES **GF** 14
Truffle Oil, Parmesan

SPINACH & ARTICHOKE DIP 14
Reggiano Cheese, Tortilla Chips

FINGERS & FRIES 17
Ask For Buffalo

SANDWICHES

BLACK ANGUS BURGER 19
Romaine, Tomato, Red Onion, White Cheddar, Brioche, Fries

PESTO CHICKEN 18
Bacon, Buffalo Smoked Mozzarella, Arugula, Tomato, Pesto Aioli, Brioche, Homemade Potato Salad

SOUP & SALAD

BAKED ONION 10
Three Cheeses, Crouton, Baked Golden Brown

JERSEY CORN & CLAM CHOWDER cup 6 bowl 9
Jersey Fresh

KICKED UP CAPRESE **GF** 18
Seasonal Tomatoes, Fresh Mozzarella, Arugula, Prosciutto, Aged Balsamic Reduction

CAESAR SALAD 9 / 14
Olives, Tomatoes, Croutons, Locatelli, House Made Caesar

HOUSE SALAD 9 / 14
Locatelli, Tomatoes, Olives, Croutons, Sweet Peppers, Italian Vinaigrette

GRILLED ROMAINE **GF** 16
Tomato, Bacon, Red Onion, Gorgonzola Dressing

Chicken 8 / 3 Grilled or Chilled Shrimp 12
Gorgonzola Dressing 2

BRACA MAINSTAYS

Complimentary bread & butter is available upon request

OREGANATA 28
Cod, Lemon, Garlic Butter, Vegetable du Jour

CHICKEN FRANCAISE 29
Linguini, Lemon Caper Butter

PAN SEARED SALMON 27
Maple Miso Glaze, Vegetable and Starch du Jour

SCAMPI 35
Jumbo Shrimp, Lemon, Garlic Butter, Spinach, Sun Dried Tomatoes, White Wine, Linguini

FRA DIAVOLO 35
Jumbo Shrimp, Spinach, Fresh Basil, Tomatoes, Garlic, Linguini

BROILED SEAFOOD COMBO 48
2 Jumbo Gulf Shrimp, 2 Jumbo Scallops, 1 Lump Crab Cake W/ Lemon Basil Remoulade, Cod, Vegetable and Starch du Jour

BLACKENED CHICKEN ALFREDO 32
All Natural Chicken, Penne, Spinach, Sun-Dried Tomatoes

8 OZ CENTER CUT FILET **GF** 49
Bourbon Bordelaise, Vegetable and Starch du Jour

14 OZ BONE IN PORK CHOP **GF** 35
Crown Royal Apple Jam, Vegetable and Starch du Jour

TWIN CRAB CAKE 46
Jumbo Lump, Lemon Basil Remoulade, Vegetable & Starch du Jour

SCALLOPS PENNE 37
Jumbo Blackened Scallops, Spinach, Tomatoes, Penne, Blush Sauce

LINGUINE CON VONGOLE 30
Local Clams, Garlic Herb Butter, White Wine, Linguine

THREE CHEESE RAVIOLI & MEATBALLS 27
A Braca Classic

PARMIGIANA C-27 V-29
Chicken or Veal, Linguini, House Marinara

The credit card processing fee of 3.5% will be added to payments made with a card. We are a small, from scratch kitchen. Please limit substitutions and special requests. We are not a dedicated gluten free kitchen.