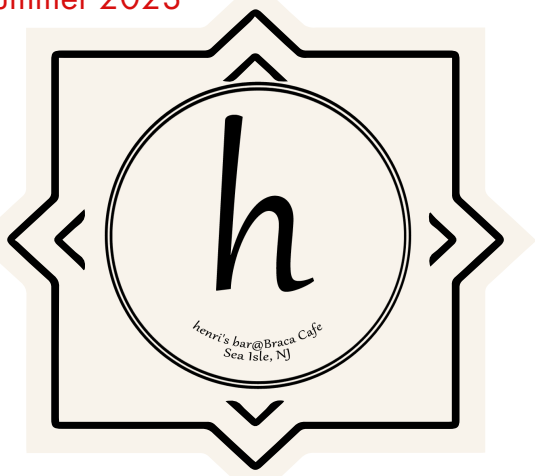


Summer 2023



SHAREABLES

BACON WRAPPED....SCALLOPS - 19 OR

DATES - 15 GF NEW

Crispy Bacon, Tender Middle

3 BRAISED CHICKEN TOSTADA GF NEW

Pico de Gallo, Queso Fresco, Salsa verde 17

OVERSTUFFED MUSHROOMS

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

TRI SALAMI BOARD NEW

Truffle, Pepper, & Dry Aged Salamis, Reggiano Cheese,

Roasted Red Peppers, Olive Medley,

Homemade Tortilla Crisps 26

BRUSSEL SPROUTS NEW

Balsamic Glaze 15

KEY WEST SHRIMP GUAC

Homemade Tortilla Crisps 14

BURRATA BOARD NEW

Burrata, Prosciutto, Tomatoes, Arugula,

Fig & Balsamic Spread,

Homemade Tortilla Crisps 18

ITALIAN CALAMARI

Cherry Peppers, Kalamata Olives, Marinara 18

CHILLED U-12 JUMBO SHRIMP GF ♥

Zesty Cocktail Sauce, Lemon Wedge 20

LOBSTER MAC & CHEESE

Quattro Formaggio, Organic Gemelli 23

SHORT RIB GF

Polenta, Grilled Vegetables, Bacon Onion Jam 22

HENRI'S HOMEMADE MEATBALLS ♥

House Marinara, Reggiano 17

SHRIMP & BUTTERNUT SQUASH RISOTTO

Cognac, Parmesan 23

BRACA SURF & TURF ♥

Two Homemade Meatballs & 1 Lump Crab Cake 29

PEPPERED SASHIMI TUNA GF ♥

Wakame Salad, Mango Salsa, Soy-Sesame Glaze 18

BADA BOOM SHRIMP ♥

Thai Chili Aioli, Mango Salsa 19

PEI MUSSELS GF

Red, White, or Fra Diabolo 16

STEAMED CLAMS GF

Garlic Herb Broth 18

TRUFFLE FRIES GF

Truffle Oil, Parmesan 14

FINGERS & FRIES

Ask For Buffalo 17

SOUP & SALAD

BAKED ONION ♥

Three Cheeses, Crouton, Baked Golden Brown 10

JERSEY CORN & CLAM CHOWDER

Jersey Fresh cup 6 bowl 9

KICKED UP CAPRESE GF ♥

Seasonal Tomatoes, Fresh Mozzarella, Arugula, Prosciutto,

Aged Balsamic Reduction 18

CAESAR SALAD

Olives, Tomatoes, Croutons, Locatelli 9 / 14

HOUSE SALAD

Locatelli, Tomatoes, Olives, Croutons, Sweet Peppers,

Italian Vinaigrette 9 / 14

SHRIMP & LOBSTER COBB STACK GF

Iceberg, Blue Cheese, Bacon, Tomato, Avocado, Ranch 28

AVOCADO COBB SALAD GF NEW

Iceberg & Romaine Mix, Hard Boiled Eggs, Bacon, Heirloom

Cherry Tomato, Avocado Ranch 17

GRILLED ROMAINE GF ♥

Tomato, Bacon, Red Onion, Gorgonzola Dressing 16

ARUGULA SALAD GF NEW

Goat Cheese, Pine nuts, Strawberries,

Champagne Vinaigrette 16

Chicken 8 , Grilled or Chilled Shrimp 12,
Gorgonzola Dressing 2

FROM THE BRICK OVEN

SPINACH & ARTICHOKE DIP ♥

Reggiano Cheese, Homemade Tortilla Crisps 14

BRICK OVEN WINGS NEW

Your choice.....Traditional or Sauce of the day 16

BRUSCHETTA OUR WAY

Diced Tomatoes, Kalamata Olives, Onions, Aged Balsamic,

Gorgonzola 15

SIGNATURE SEAFOOD DIP

Chunks of Maine Lobster, Baby Shrimp, Reggiano Cheese,

Homemade Tortilla Crisps 25

**Rustic Hand Stretched Flatbread
Individual or Shareable Sizes**

UPSIDE DOWN "CHEESE UNDER THE SAUCE"

Rustic Tomato Sauce, Quattro Formaggio 15 / 26

MARGARITA

Rustic Tomato Sauce, Fresh Mozzarella, Fresh Basil 16 / 27

MEATBALL & MUSHROOM NEW

Red Sauce, Shredded Mozzarella, Sautéed Mushrooms,

Meatballs 17 / 27

BIANCA NEW

Roasted Garlic, Mozzarella, Herb Oil 15 / 25

PEPPERONI

Rustic Tomato Sauce, Quattro Formaggio 17 / 28

IL HENRI

Prosciutto di Parma, Arugula, Rustic Tomato Sauce,

Quattro Formaggio 18 / 29

SALSICCIA

Italian Fennel Sausage, Spinach,

Tomato, Rustic Tomato Sauce 17 / 28

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henrisbar_bracacafe



The credit card processing fee of 3.5% will be added to payments made with a card.



SANDWICHES

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

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

BUN-LESS BLACK ANGUS GF NEW
 Our Classic Burger on top a bed of fries, Romaine,
 Tomato, Red Onion, White Cheddar 18

PORTOBELLO MUSHROOM SANDWICH NEW
 Grilled Portobello Mushrooms, Balsamic Marinade,
 Fresh Mozzarella, Roasted Red Peppers, Sautéed
 Spinach, Brioche Bun, Homemade Pasta Salad 22

SHRIMP & LOBSTER ROLL ♥
 Arugula, Martin's Roll, Lemon Basil Aioli,
 Homemade Pasta Salad 25

CRISPY FLORIDA GROUPER ♥
 Arugula, Tomato, Tomato Mustard Remoulade, Brioche,
 Homemade Pasta Salad 19

STEAKS & CHOP

Complimentary bread & butter is available upon request

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

14 OZ RIB EYE GF
 Char Grilled Prime, Peppercorn Demi Glace, Vegetable
 and Starch du Jour 59

14 OZ BONE IN PORK CHOP GF ♥
 Berry Compote, Vegetable and Starch du Jour 36

1L San Pellegrino
 Sparkling or
 Aqua Panna Water 7.75

BRACA MAINSTAYS

Complimentary bread & butter is available upon request

TWIN CRAB CAKE ♥
 Jumbo Lump, Lemon Basil Remoulade,
 Vegetable & Starch du Jour 47

SCALLOPS PENNE ♥
 Jumbo Blackened Scallops, Spinach, Tomatoes, Penne,
 Blush Sauce 38

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

THREE CHEESE RAVIOLI & MEATBALLS ♥
 A Braca Classic 28

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

COZZE CON PASTA
 PEI Mussels, Linguine, Red, White or Fra Diavolo 28

CHICKEN PARMIGIANA
 Linguini, House Marinara, Quattro Formaggio 29

ENTREES

Complimentary bread & butter is available upon request

ZOODLES & JUMBO BLACKENED SHRIMP NEW
 Spaghetti Squash & Carrots, Garlic Aioli, Parmesan
 Risotto 37

AOLI NEW
 Linguine, Spinach, Jumbo Lump Crab, Grilled Shrimp,
 Garlic, Oil 39

CHICKEN FRANCAISE ♥
 Linguini, Lemon Caper Butter, Cherry Tomatoes 29

ZUPPA DI PESCE GF NEW
 Calamari, PEI Mussels, Crema Clams, Shrimp, White
 Fish....Red, White, Fra Diavolo 41

FISH & CHIPS NEW
 Grouper Filet, Dredged in Zesty Flour, Truffle Fries, Tartar
 Sauce 22

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

WHITE FISH MONTPELLIER GF NEW
 Rice, Crispy Spinach, Lemon Scallion Burr Blanc 29

PAN SEARED SALMON ♥
 Melon-Mint Salsa, Risotto, Vegetable du Jour 32

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