

SPRING 2025

# SHAREABLES

So good to share...Too good not to!



**JALAPEÑO EGG ROLLS** NEW  
Chopped Jalapeño, Bacon, Cheddar,  
Scallions, Cream Cheese Blend,  
Ranch 18

**BRACA'S HOMEMADE  
MEATBALLS,  
TRADITIONAL STYLE** ♥  
House Marinara, Reggiano 18

**HENRI'S HOMEMADE  
CHICKEN MEATBALLS** NEW  
Blush Sauce, Reggiano 18

**BADA BOOM SHRIMP** ♥  
Thai Chili Aioli, Mango Salsa 19

**BRUSSEL SPROUTS** NEW  
Apple Bacon, Red Onion,  
Lemon Aioli 17

**FRENCH ONION DIP** NEW  
Onion, Parmesan, Swiss, Crostini 15

**ARTICHOKE DIP** ♥ GF  
Parmesan Reggiano Cheese, Onion,  
Garlic, Homemade Corn  
Tortilla Crisps 17

**CHILLED U-12 SHRIMP** GF ♥  
Zesty Cocktail Sauce,  
Lemon Wedge 21

**SHRIMP TACOS** NEW GF  
3 Corn Tortillas, Tempura Shrimp,  
Guacamole, Pico de Gallo, Cilantro,  
Pickled Onions, Chipotle Mayo 24

**OVERSTUFFED  
MUSHROOM** ♥  
Jumbo Lump Crab, Sherry,  
Stuffed Portobello,  
Lemon Aioli 26

**GNOCCHI** NEW  
Gorgonzola and Blue Cheese Sauce 17

**SPINACH & MOZZARELLA  
BRUSCHETTA** NEW  
Chopped Spinach, Roasted Red Peppers,  
Fresh Mozzarella, Pesto Topped 17

**BRUSCHETTA OUR WAY**  
Diced Tomatoes, Kalamata Olives,  
Onions, Aged Balsamic, Gorgonzola 17

**AHI TUNA NACHOS** NEW GF  
Homemade Corn Tortilla Chips,  
Sriracha Mayo, Cilantro, Jalapenño,  
Scallions, Avocado 19

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

**TRUFFLE FRIES** GF ♥  
Truffle Oil, Parmesan 15

**BAKED STUFFED SHRIMP**  
Jumbo Lump Crab, White Wine,  
Lemon Aioli 34

**SUSHI ROLL** NEW GF  
Cream Cheese, Spicy Tuna, Cucumber,  
Carrot, Scallion, Spicy Mayo,  
Eel Sauce 21

**HENRI'S SEASHORE  
SCALLOPS** GF  
3 Scallops, Mushroom Cream Risotto,  
Mushrooms, Peas,  
Cherry Tomato, Pesto 24

**BURRATA BOARD** ♥ GF  
Burrata, Prosciutto, Tomatoes, Arugula,  
Pesto, Berry Sauce, Balsamic Glaze,  
Homemade Corn Tortilla Crisps 18

**FAJITAS** ♥ GF  
Four Corn Tortillas, Peppers, Onions,  
Black Beans & Rice,  
Shredded Cheddar Cheese  
Chicken 20, Steak 29, Combo 30

**CLASSIC SURF & TURF** ♥  
Two Homemade Meatballs, Marinara  
& 1 Lump Crab Cake 29

**HENRI'S SURF & TURF** NEW  
Two Homemade Chicken Meatballs,  
Blush Sauce & 1 Lump Crab Cake 29

**CRAB & SWEET PEA  
ARANCINI**  
Pecorino Romano, Roasted Tomato &  
Lemon Aioli 23

**FRIED SUSHI ROLL** NEW  
Chef's Whim MP

**ROMAINE WEDGES** GF  
Tomato, Bacon, Red Onion,  
Gorgonzola Dressing 18

**CAPRESE ROLL** NEW GF  
Prosciutto, Roasted Red Peppers,  
Fresh Mozzarella, Arugula, Aged  
Balsamic Reduction,  
Olive Oil Drizzle 18

**PEI MUSSELS** GF  
Red, White, or Fra Diavolo 17

**ITALIAN CALAMARI** ♥  
Cherry Peppers, Kalamata Olives,  
Marinara 18

**STEAMED CLAMS** GF  
Garlic Herb Broth 19

**LOBSTER MAC & CHEESE**  
Quattro Formaggio,  
Organic Gemelli 24

**FINGERS & FRIES**  
Ask For Buffalo 18

## FROM THE BRICK OVEN

**Rustic Hand Stretched Flatbread 10" Individual**  
**16" Shareable**  
**12" Cauliflower Crust** GF

**MARGARITA** ♥  
Rustic Tomato Sauce, Fresh  
Mozzarella, Fresh Basil Pesto In 16 /  
Sh 27 / Ca 23

**LA HENRI**  
Prosciutto di Parma, Arugula, Rustic  
Tomato Sauce,  
Quattro Formaggio In 18 / Sh 29 /  
Ca 25

**PEPPERONI**  
Rustic Tomato Sauce,  
Quattro Formaggio In 17 / Sh 28 /  
Ca 24

**UPSIDE DOWN "CHEESE  
UNDER THE SAUCE"**  
Rustic Tomato Sauce,  
Quattro Formaggio In 15 / Sh 26 /  
Ca 22

## White Pizza

**GARDEN** ♥  
Roasted Garlic, Spinach, Roasted Red  
Peppers,  
Ricotta, Mozzarella,  
Herb Oil In 16 / Sh 27 / Ca 23

♥ **Brick Oven Wings**  
Your choice....Traditional or  
Sauce of the Day 16

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## SOUP & SALAD

Chicken 8 , Grilled Shrimp 12,  
Gorgonzola Dressing 2



## SANDWICHES

BLACK ANGUS BURGER,  
BUN OR BUNLESS ♥ GF  
Romaine, Tomato, Red Onion, White Cheddar,  
Brioche, Fries Bun, 19 Bun-less, 18

PANINI <sup>NEW</sup>  
Chibata Bread, Prosciutto, Arugula, Brie, Fig Jam, Fries 18

CAESAR WRAP ♥  
Blackened Chicken, Chopped Romaine, Tomato,  
Bacon, Parmesan Cheese, Flour Tortilla,  
Homemade Pasta Salad 19

PESTO CHICKEN  
Bacon, Smoked Mozzarella, Arugula, Tomato, Pesto Aioli,  
Brioche, Homemade Pasta Salad 19

CRAB CAKE SANDWICH  
Jumbo Lump, Roasted Red Pepper Cream, Arugula, Tomato,  
Martin's Potato Roll, Homemade Pasta Salad 28

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

## PASTA PLATES

Gluten Free Pasta Available, +\$3

CLASSIC THREE CHEESE RAVIOLI & MEATBALLS ♥  
4 Ravioli, 2 Braca Meatballs, House Marinara 28

HENRI'S THREE CHEESE RAVIOLI & CHICKEN  
MEATBALLS <sup>NEW</sup>  
4 Ravioli, 2 Henri's Chicken Meatballs, Blush Sauce 28

ALFREDO ♥  
Grilled Chicken Breast, Penne, Spinach, Sun-Dried Tomatoes 32

JUMBO LUMP AIOLI  
Linguine, Spinach, Jumbo Lump Crab, Garlic, Oil 39

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

SCALLOPS PENNE ♥  
Blackened Scallops, Spinach, Tomatoes, Penne, Blush Sauce 39

SAUTÉED JUMBO SHRIMP ♥  
Scampi - Lemon, Garlic Butter, Spinach, Sun Dried Tomatoes, White  
Wine, Linguini  
Fra Diavolo - Spinach, Fresh Basil, Tomatoes, Garlic 35

CHICKEN PARMIGIANA  
Linguini, House Marinara, Quattro Formaggio 29

BAKED ONION ♥  
Three Cheeses, Crouton, Baked  
Golden Brown 10

JERSEY CORN & CLAM  
CHOWDER ♥  
Jersey Fresh Cup 6 Bowl 9

LOBSTER BISQUE  
BOWL <sup>NEW</sup> GF  
Smooth & Creamy, Sherry Wine 12

POKE BOWL GF ♥  
Sashimi Tuna, Rice, Radishes,  
Edamame, Mango Salsa, Seaweed  
Salad, Cucumber, Avocado, Ginger  
& Sesame Dressing 22

TACO SALAD ♥  
Steak, Tortilla Bowl, Romaine, Pico  
de Gallo, Black Beans, Cilantro  
Cream, Avocado, Chipotle Cream,  
Shredded Cheddar Cheese 26

ARUGULA SALAD GF  
Goat Cheese, Strawberries,  
Blueberries, Candied Walnuts,  
House Champagne Vinaigrette 18

SHRIMP & LOBSTER  
COBB GF ♥  
Romaine, Blue Cheese,  
Bacon, Tomato, Avocado  
Ranch Dressing 28

HOUSE SALAD  
Lettuce Blend, Locatelli, Tomatoes,  
Olives, Croutons, Sweet Peppers,  
House Vinaigrette 9 / 14

CAESAR SALAD  
Hardboiled Eggs, Croutons, Locatelli,  
House Dressing 9 / 14

## FROM THE LAND

12 OZ HERITAGE BERKSHIRE ALL NATURAL PORK  
CHOP <sup>NEW</sup> GF  
Maple-Apple Bourbon Glaze, Starch & Vegetable du Jour 39

TUSCAN CHICKEN ♥  
Lightly Breaded Breast, Provolone, Spinach, Roasted Red Peppers,  
Sun-dried Tomatoes, Blue Cheese Cream Sauce, Vegetable &  
Starch du Jour 33

SHORT RIBS <sup>NEW</sup> GF  
Mushroom & Rosemary Demi Glace, Cipollini Onions,  
Vegetable & Starch du Jour 32

CHIMICHURRI SKIRT STEAK <sup>NEW</sup> GF  
Sweet Corn Salsa, Vegetable & Starch du Jour 35

## FROM THE SEA

BLACKENED AHI TUNA <sup>NEW</sup> GF  
Seasoned Rice, Black Beans, BBQ Sauce, Beurre Blanc 32

TWIN CRAB CAKE ♥  
Jumbo Lump, Roasted Red Pepper Cream,  
Vegetable & Starch du Jour 47

HERB & ARTICHOKE HALIBUT GF  
Pan Seared, Artichoke Hearts, White Beans,  
Sun-dried Tomatoes, Kalamata Olives, Light Marinara,  
Vegetable Du Jour 39

CRAB TOPPED SALMON ♥  
Crab & Spinach Topping, Saffron Risotto w/ Peas &  
Mushrooms, Vegetable du Jour 35

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Complimentary bread is available upon  
request with all entree selections

Follow us on instagram!  
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**2025  
Lunch  
& Dinner Menu**  
**Celebrating 124 Years**



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# OUR STORY

The Braca family has contributed much to Sea Isle. Lou and Madelena Braca settled here in 1901 and began over a century of family owned and operated businesses and legacy. Henri's Bar @ Braca Café is the original property that was first owned and operated by Lou and Madelena. This property began as a tonsorial parlor, otherwise known as a barbershop. Throughout the years, this property included a grocery store, news agency, and a café, which is the business that has remained to this day.

In 1908, The Braca Café was born and operated by many members of the Braca family. Louis Braca, Angela Braca Dalrymple, Henrietta Braca Gibson and Lena Braca Castaldi were the bartenders, cooks, servers and always happy faces you would meet when you entered Braca family eatery. It was in 1975 however, that Henrietta's son, Kim, took over running the Braca Café and is still at the helm today. The Braca Café has been an integral part of Sea Isle and has welcomed guests for generations. So many family events, proposals, and celebrations of all kind have been a part of Braca's history. Including for many, their memory of having their first "302", a Braca Café original drink.

In 2012, Kim decided to open a small patio out back of Braca's. It was a very slow start for this piece of The Braca Café and believe it or not it was extremely hard to obtain staff to work! But slowly and surely, it became the secret new hot spot in Sea Isle which led to its expansion in 2017, what you see out back today. After much discussion it only made sense to name this new piece of The Braca Café after his mother, Henrietta, hence henri's. So, it was in 2012 henri's was born. Henrietta loved to sit out back and meet with friends and acquaintances old and new. It is Henrietta's warmth and welcoming spirit that embodies henri's bar.

Henri's bar has had such success with its homey yet island like décor, fantastic food, cocktails and amazing people, that it has only continued to grow in success and popularity. This has led The Braca Café and henri's bar to merge in 2021 and become the one establishment it is today. Just like Lou and Madelena had once promised, Kim has continued to ensure ...one family, one town working to continue to make Sea Isle a town that will always have a place in everyone's heart.

[www.henrisbar.com](http://www.henrisbar.com)

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