

SHAREABLES

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

JALAPEÑO EGG ROLLS 🔊 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 Blush Sauce, Reggiano 18

BADA BOOM SHRIMP 💙 Thai Chili Aioli, Mango Salsa 19

BRUSSEL SPROUTS 🖋 Apple Bacon, Red Onion, Lemon Aioli 17

FRENCH ONION DIP Onion, Parmsean, Swiss, Crostini 15

ARTICHOKE DIP 💙 🕕

Parmesan Reggiano Cheese, Onion, Garlic, Homemade Corn Tortilla Crisps 17

CHILLED U-12 SHRIMP ⁶⁵ ♥ Zesty Cocktail Sauce, Lemon Wedge 21

SHRIMP TACOS 💉 🕕

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 Gorgonzola and Blue Cheese Sauce 17

SPINACH & MOZZARELLA

BRUSCHETTA 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 💉 🔀 Homemade Corn Tortilla Chips, Sriracha Mayo, Cilantro, Jalapenño, Scallions, Avocado 19

PEPPERED SASHIMI

TUNA 🕕 🛡 Wakame Salad, Mango Salsa, Soy-Sesame Glaze 18

TRUFFLE FRIES 🕕 🎔 Truffle Oil, Parmesan 15

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

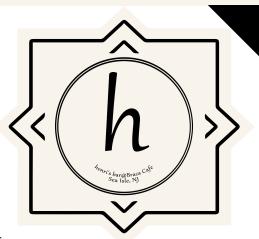
SUSHI ROLL 💉 🕕 Cream Cheese, Spicy Tuna, Cucumber, Carrot, Scallion, Spicy Mayo, Eel Sauce 21

HENRI'S SEASHORE

SCALLOPS 🕕 2 U-10 Scallops, Mushroom Cream Risotto, Mushrooms, Peas, Cherry Tomato, Pesto 26

BURRATA BOARD 🔻 🔀 Burrata, Prosciutto, Tomatoes, Arugula, Pesto, Berry Sauce, Balsamic Glaze, Homemade Corn Tortilla Crisps 18

FAJITAS 🔻 🔀 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 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 Chef's Whim MP

ROMAINE WEDGES 🕕 Tomato, Bacon, Red Onion, Gorgonzola Dressing 18

CAPRESE ROLL 🔊 🕕 Prosciutto, Roasted Red Peppers, Fresh Mozzarella, Arugula, Aged Balsamic Reduction, Olive Oil Drizzle 18

PEI MUSSELS 🕕 Red, White, or Fra Diavolo 17

ITALIAN CALAMARI 💙 Cherry Peppers, Kalamata Olives, Marinara 18

STEAMED CLAMS 6 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

The credit card processing fee of 3.75% will be added to payments made with a card, and will be removed when paying in cash. Checks can only be split 2 ways.



SANDWICHES

BLACK ANGUS BURGER, BUN OR BUNLESS ♥ ⁽¹⁾ Romaine, Tomato, Red Onion, White Cheddar, Brioche, Fries Bun, 19 Bun-less, 18

PANINI 🖋 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 Avaialable, +\$3

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

HENRI'S THREE CHEESE RAVIOLI & CHICKEN MEATBALLS 🔊 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

SHRIMP & SCALLOPS PENNE ♥ Blackened U-10 Scallops and Jumbo Shrimp, 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

Complimentary bread is available upon request with all entree selections

SOUP & SALAD

Chicken 8 , Grilled Shrimp 12, Gorgonzola Dressing 2

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

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

LOBSTER BISQUE BOWL & G Smooth & Creamy, Sherry Wine 12

POKE BOWL ⁽¹⁾ ♥ 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 Goat Cheese, Strawberries, Blueberries, Candied Walnuts, House Champagne Vinaigrette 18

SHRIMP & LOBSTER COBB ⓓ ♥ 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 & G 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 🖋 🗊 Mushroom & Rosemary Demi Glace, Cipollini Onions, Vegetable & Starch du Jour 32

CHIMICHURRI SKIRT STEAK & 6 Sweet Corn Salsa, Vegetable & Starch du Jour 35

FROM THE SEA

BLACKENED AHI TUNA 🖋 🔀 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 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

> The credit card processing fee of 3.75% will be added to payments made with a card, and will be removed when paying in cash.

> > Checks can only be split 2 ways.

0

Follow us on instagram! henrisbar_bracacafe



2025 Lunch & Dinner Menu

Celebrating 124Years



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

The credit card processing fee of 3.75% will be added to payments made with a card, and will be removed when paying in cash.