

Braca Cafe & henri's bar

"Delicious Food, Amazing Cocktails & Great People"

\$27 THREE COURSE MEALS (\$32 AFTER 6 PM)

FIRST COURSE

Choose One

JERSEY CORN & CLAM CHOWDER

HOUSE SALAD

Crisp Greens, Tomatoes, Sweet Peppers, Kalamata Olives, Pecorino Cheese, Herbed Italian Vinegarette

SECOND COURSE

Choose One

PARMIGIANA

Parmigiano, Marinara, Pasta Veal-Locally Raised Milk-Fed Chicken-All Natural Farm Raised

THREE CHEESE RAVIOLI

Homemade Ravioli, Meatballs, Marinara

GF 6 OZ FILET

Basted With an Herb Butter, Gozio Amaretto Demi Glace', Parmesean Mashed, Asparagus

JUMBO GULF SHRIMP SCAMPI

Lemon Garlic Butter, White Wine, Sundried Tomato, Linguini

CARBONARA

Grilled Chicken, Prosciutto, Garlic Peas, Shallots, Reggiano Cheese, Organic Pasta

JUMBO LUMP CRABCAKE

Lemon Basil Aioli, Parmesan Mashed, Asparagus

GF PAN SEARED SALMON

Tomato Onion Ragout, Parmesan Mashed, Asparagus

LINGUINE CON VONGOLE

Local Clams, Linguine, Garlic Herb Butter

JUMBO GULF SHRIMP FRA DIAVOLO

Spinach, Fresh Basil, Tomatoes, Garlic, Linguini

THIRD COURSE

Choose One

TIRAMISU

Espresso Soaked Lady Fingers, Layers of Marscapone Cream, Cinnamon Dust

ALMOND AMARETTO

Soft Lady Fingers Soaked in Amaretto, Marscapone Cream, Crushed Almonds

NY CHEESECAKE

Whipped & Creamy

609-263-CAFE(2233) OR 609-263-4271

JFK & BEACH

WWW.BRACACAFE.COM

STARTERS

TRUFFLE FRIED POTATOES

Truffle Oil, Shaved Reggiano 10.50

OVERSTUFFED MUSHROOMS

Jumbo Lump Crab, Sherry 23

♥ ITALIAN CALAMARI

Handbreaded, Hot Cherry Peppers, Kalamata Olives, Marinara 15

BRUSCHETTA OUR WAY

Focaccia, Aged Balsamic, Gorgonzola 13

NEW BRACA SURF & TURF

Homemade Meatballs & Lump Crab Cakes... one plate, two classics 16

STEAMED CLAMS

Garlic Herb Broth, Crostini 16

NEW COASTAL DIP

Chunks of Maine Lobster, Baby Shrimp, Spinach, Reggiano Cheese, Tuscan Flatbread Chips 19

HOMEMADE MEATBALLS

(Secret Family Recipe) Veal, Pork, Marinara, Reggiano 12

PEPPERED SASHIMI TUNA

Wakame Salad, Mango Salsa, Soy-Sesame Glaze 16

BADA BOOM SHRIMP

Gently Fried, Thai Chili 17

FINGERS & FRIES

Ask For Buffalo Style 13

JUMBO CRAB COCKTAIL

Cusabi Citrus Emulsion 19

JUMBO SHRIMP MARTINI

Zesty Cocktail Sauce, Lemon Wedge 17

HENRI'S COLOSSAL FRIES

Lump Crab, White Cheddar Sauce, Old Bay 18

Old Bay & Cheese Fries 9.50

GF - Gluten Free ♥ - Favorite

Not all ingredients are listed. Alert your server to special dietary needs. Parties of 6 or more may include an 18% gratuity. Checks may be split only 2 ways. \$10 Minimum on Credit Cards - 3% Credit Card Surcharge

SOUP & SALAD

JERSEY FRESH CORN & CLAM CHOWDER

Cup 5 Bowl 7

HOUSE CAESAR

Locatelli, Tomatoes, Olives, Croutons, House Dressing 12

GF CAPRESE SALAD

Local Tomatoes, Fresh Mozzarella 14

NEW LOBSTER & SHRIMP COBB STACK

Tomatoes, Bacon, Avocado, Blue Cheese Crumbles, Ranch 22

BAKED ONION

Three Cheeses, Croutons 9.75

HOUSE SALAD

Crisp Greens, Tomatoes, Sweet Peppers, Kalamata Olives, Pecorino Cheese, Herbed Italian Vinegarette 9

Add to any Salad

All-Natural Chicken 6

4 Jumbo Shrimp 12

Gorgonzola Dressing 1.50

SANDWICHES

♥ BRACA BURGER

8oz Black Angus, Cheddar, Red Onion, Romaine, Tomato, Brioche Bun, Shoestring Fries 17

BRACA CRAB CAKE

Arugula Salad, Lemon Basil Remoulade, Martin's Roll, Shoestring Fries 21

SHRIMP & LOBSTER ROLL

Arugula, Martin's Roll, Lemon Basil Aioli, Chips 22

PESTO GRILLED CHICKEN

Applewood Bacon, Pesto Aioli, Arugula, Tomato, Quattro Formaggio, Brioche Bun, Shoestring Fries 14

RUSTIC HAND STRETCHED FLATBREAD

Individual or Sharable Sizes

♥ UPSIDE DOWN PIZZA

"CHEESE UNDER THE SAUCE"

Quattro Formaggio, Rustic Tomato Sauce, Basil 12 / 18

MARGHERITA

Fresh Mozzarella, Rustic Tomato Sauce, Basil 12 / 18

♥ SALSICCIA

Italian Sausage, Spinach Agilo e Olio, Chopped Tomato, Quattro Formaggio 14 / 22

PEPPERONI

Rustic Tomato Sauce, Quattro Formaggio 13 / 21

SAMBUCCA BLUSH

Grilled Chicken, Sambucca Blush, Spinach, Tomato, Quattro Formaggio 14 / 22

IL HENRI

Prosciutto De Parma, Rustic Tomato Sauce, Arugula, Parmigiano Reggiano, Quattro Formaggio 15 / 23

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LAND & SEA

TWIN 6 OZ FILET

Basted With an Herb Butter, Gozio Amaretto
Demi Glace' Parmesean Mashed, Local
Asparagus 48

14 OZ NEW YORK STRIP

Herb Butter, Parmesean Mashed,
Local Asparagus 45

6 OZ FILET

Basted with an Herb Butter, Gozio Amaretto
Demi Glace, Parmesean mashed, Roasted
Asparagus 30

14 OZ BONE-IN PORK CHOP

Crown Royal Apple Jam, Parmesean Mashed,
Local Asparagus 31

NEW CRISPY HALF DUCK

Garlic Brown Butter Gnocchi, Bacon Brussel
Sprouts, Port Wine, Berry Compote 37

BROILED OR FRIED SEAFOOD COMBINATION

Shrimp, Scallops, Jumbo Lump Crabcake,
Parmesean Mashed, Local Asparagus 42

GF PAN SEARED SALMON

Tomato Onion Ragout, Parmesean Mashed,
Roasted Asparagus 30

♥ A` LA CART CRABCAKE

Braca Famous Jumbo Lump 14

SIGNATURE PASTAS

CAJUN SCENTED SCALLOPS PENNE

Jumbo Scallops, Spinach, Tomatoes, Organic
Penne, Sambuca Blush Sauce 32

LINGUINE CON VONGOLE

Local Clams, Linguine,
Garlic Herb Butter 28

JUMBO GULF SHRIMP SCAMPI

Lemon Garlic Butter, White Wine, Sundried
Tomato, Linguini 30

JUMBO GULF SHRIMP FRA DIAVOLO

Spinach, Fresh Basil, Tomatoes, Garlic, Linguini
30

THREE CHEESE RAVIOLI

Homemade Ravioli, Meatballs, Marinara 24

NEW TORTELLINI & CRAB

Three Cheese Tortellini, Prosciutto Cream,
Spinach, Jumbo Crab 32

PARMIGIANA

Parmigiano, Marinara, Pasta
Veal - Locally Raised, Milk Fed 28
Chicken - All Natural, Farm Raised 24

CARBONERA

Grilled Chicken, Prosciutto, Garlic, Peas,
Shallots, Reggiano Cheese, Oraganic Pasta 26

NEW GNOCCHI

All Natural Chicken, Gorgonzola Cream 26

WEEKLY DINNER ADDITONS

CAN BE VIEWED UNDER WEEKLY
ADDITIONS TAB

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