



HENRY'S

COASTAL CUISINE

STARTERS

SWEET CORN AGNOLOTTI 15
Saluted Spinach | Sage Nut Brown Butter

CAULIFLOWER GOAT CHEESE FUDGE 16
Caviar | Poached Radish | Spirulina Aioli

HONEY SOY MARINATED HAMACHI CRUDO 16
Winter Citrus | Romesco Sauce

GRILLED OCTOPUS 17
Roasted Forest Mushrooms and Potatoes
Carrot Truffle Vinaigrette

MARKET OYSTERS (HALF DOZEN) 18
Black Pepper Mignonette Sauce

SOUP & SALADS

LOBSTER BISQUE 13
Brandy Cream | Fennel Streusel

BABY RED & GREEN ROMAINE 12
Focaccia Croutons | White Anchovies
Shaved Parmesan | Caesar Dressing

BABY ICEBERG WEDGE 14
Crispy Bacon | Crispy Onions
Fourme d'Ambert Cheese Wedge
Fromage De Crème Ranch Dressing

DESSERT

VANILLA CRÈME BRULEE 14
Mixed Berries | Almond Macaroon

CHOCOLATE LAVA CAKE 12
Cinnamon Ice Cream
Vanilla Chocolate Sauce

APPLE CROUSTADE 12
Almond Streusel | Crème Anglaise

ENTRÉES

ROASTED PORTOBELLO WELLINGTON 24
Baby Squash | Vegetable Pinot Sauce

PAN ROASTED SEA SCALLOPS 38
Fricassee of Snap Peas and Leeks | Chorizo Saffron Foam

CRISPY SKIN SALMON 32
Spinach Horseradish Puree | Bacon Roasted Fall
Vegetables | Lemon Butter Sauce

BONE IN MARY'S CHICKEN BREAST 35
Garlic Gratin Potatoes | Apple Brandy Sauce
Toasted Almonds

PAN ROASTED SEA BASS 44
Confit Marble Potatoes | Tepenade | Saffron Sauce

BRAISED LAMB SHANK 33
Wild Mushroom Risotto | Roasted Asparagus

GRILLED FILET OF BEEF OSCAR 69
Serrano Wrap King Crab | Fondant Yukon Gold Potato
Bearnaise Sauce

COTE DE BOEUF (FOR TWO) 135
Cowboy Ribeye Chop | Garlic Gratin Dauphinoise
Baby Vegetables | Pinot Noir Sauce and Bearnaise