



HENRY'S

COASTAL CUISINE

STARTERS	SOUP & SALADS	ENTRÉES
SWEET CORN AGNOLOTTI 19 Saluted Spinach Sage Nut Brown Butter	LOBSTER BISQUE 18 Brandy Cream Fennel Streusel	ROASTED PORTOBELLO WELLINGTON 28 Baby Squash Vegetable Pinot Sauce
CAULIFLOWER GOAT CHEESE FUDGE 18 Caviar Poached Radish Spirulina Aioli	BABY RED & GREEN ROMAINE 15 Focaccia Croutons White Anchovies Shaved Parmesan Caesar Dressing	PAN ROASTED SEA SCALLOPS 45 Fricassee of Snap Peas and Leeks Chorizo Saffron Foam
HONEY SOY MARINATED HAMACHI CRUDO 20 Winter Citrus Romesco Sauce	BABY ICEBERG WEDGE 17 Crispy Bacon Crispy Onions Fourme d'Ambert Cheese Wedge Fromage De Crème Ranch Dressing	CRISPY SKIN SALMON 42 Spinach Horseradish Puree Bacon Roasted Fall Vegetables Lemon Butter Sauce
GRILLED OCTOPUS 23 Roasted Forest Mushrooms and Potatoes Carrot Truffle Vinaigrette	DESSERT	PAN ROASTED SEA BASS 52 Confit Marble Potatoes Tepenade Saffron Sauce
MARKET OYSTERS (HALF DOZEN) 22 Black Pepper Mignonette Sauce		BONE IN MARY'S CHICKEN BREAST 38 Garlic Gratin Potatoes Apple Brandy Sauce Toasted Almonds
	VANILLA CRÈME BRULEE 17 Mixed Berries Almond Macaroon	BRAISED LAMB SHANK 39 Wild Mushroom Risotto Roasted Asparagus
	CHOCOLATE LAVA CAKE 15 Cinnamon Ice Cream Vanilla Chocolate Sauce	GRILLED FILET OF BEEF OSCAR 79 Serrano Wrap King Crab Fondant Yukon Gold Potato Bearnaise Sauce
	APPLE CROUSTADE 15 Almond Streusel Crème Anglaise	COTE DE BOEUF (FOR TWO) 225 Cowboy Ribeye Chop Garlic Gratin Dauphinoise Baby Vegetables Pinot Noir Sauce and Bearnaise