



Restaurant Week

Henry

BACCALÀ MANTECATO

with Conch Fritters, Whipped Cod Mousse, Spicy Dipping Sauce
or

**BERMUDA ONION TART

with Arugula, Prosciutto & Burrata, Lemon Local Herb Dressing
or

OCEAN TASTE SAMPLER

Home smoked Tuna Maki Roll, Ponzu Cured Salmon Sashimi,
Seaweed Mango, Panko Shrimp, Wasabi Mayo
or

**BABY MIXED GREEN SALAD

with Oranges, Pickled Carrots, Goat Cheese, Roasted Pumpkin,
Grapefruit Mint Vinaigrette

POTATO KALE SAUSAGE SOUP

TERMIDOR MONKFISH

Mashed Potatoes
or

CKICKEN PEAS N RICE

or

SLOW BRAISED BEEF

with Scalloped Potatoes and Gravy
or

**1/2 BROILED LOBSTER SEAFOOD STUFFING HOLLANDAISE
(\$45.75 Surcharge)

Broccoli, Mashed Potatoes

**PINEAPPLE UPSIDE DOWN CAKE

Cherry Compote, Coconut Malibu Espuma
or

**BERMUDA LEMON MERINGUE PIE

Blueberry Compote
or

RUM CAKE

Home Churned Gosling's Raisin Ice Cream

\$69.00 per person
plus service charge

2025


BAR GRILL