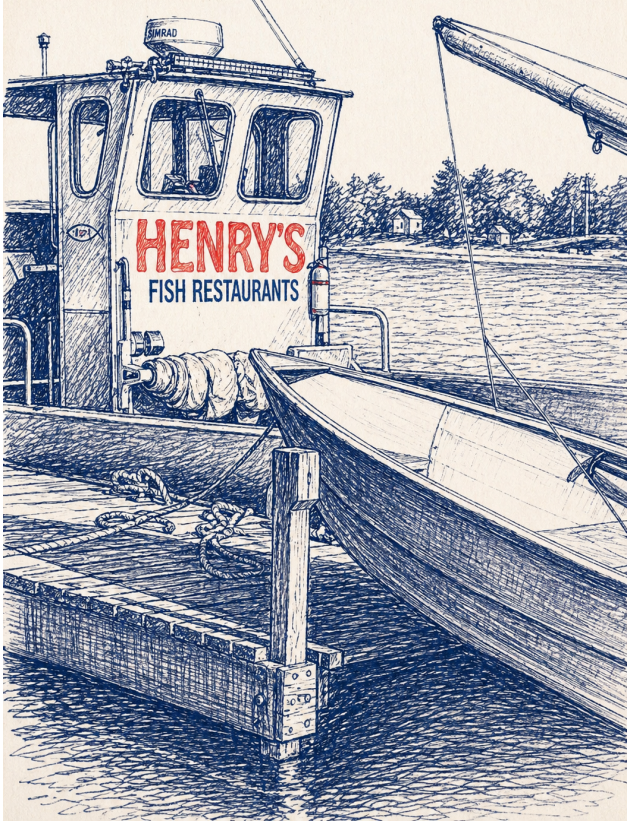


HENRY'S FISH RESTAURANTS

SOUPS or SALADS

SOUCI GREEK

A mixture of fresh thick cut vegetables, served on greens, tossed in our signature greek dressing and dressed with fresh feta cheese |17

HENRY'S CREAMY CAESAR

Crisp romaine and greens tossed in a garlic cream dressing topped with bacon bits, croutons and parmesan |16

GEORGIAN BAY GREENS

Mixed greens tossed with cucumbers and tomatoes with a balsamic vinaigrette |13

QUINOA

Quinoa in a sweet vinaigrette, with cranberries and pumpkin seeds, topped with feta crumble. |15

Add Chicken | 8 Add Shrimp Skewer | 8

CHEFS DAILY SOUP |9

SOUCI SEAFOOD CHOWDER

Fresh seafood and pickerel cooked slowly in a seasoned cream base, finished with dill and a baguette or gluten free crackers |15

Gluten Friendly Vegan

(Let your server know about food allergies or preferences, as many items may be prepared accordingly)

STARTERS

SHRIMP SKEWERS

Two grilled skewers of juicy shrimp served with seafood sauce and warm baguette or gluten free crackers | 15

CRAB CAKES

Two crispy crab cakes, a warm baguette, and tarter sauce for dipping |15

SEA SCALLOPS

5 Pan Seared scallops and bacon, on sautéed kale and lightly drizzled in lemon dill sauce | 18

GARLIC BREAD

Toasted classic Vienna style bread, prepared with fresh garlic butter | 12
Add Cheese | 2

BRUSCHETTA

Toasted classic Vienna style bread, garlic butter, fresh diced tomatoes, basil, feta and balsamic glaze|16

COCONUT SHRIMP

Shrimp lightly coated in a coconut batter, fried until golden brown, served with Thai chili dipping sauce |16

SMOKED FISH PATÈ

Our house smoked fish, made into a creamy fresh flavor pate featuring red onion, radish, cream cheese, dill and celery, served with crackers(or gluten free)|15

CALAMARI

Lightly floured calamari, seasoned with sea salt and pepper. Served with a side of our in-house spicy creamy chipotle dipping sauce | 16

SPINACH DIP

House made creamy spinach dip, served with fried naan |18

DUCK SLIDERS

3 Duck Sliders, house made cranberry, purple cabbage and brie cheese on brioche slider buns | 18

BUFFALO CHICKEN ROLL

3 house made egg rolls, stuffed with creamy buffalo chicken dip| 16

CRAB ROLL

3 house made crab rangoon, filled with a blend of creamy cheeses and seasoned crab meat | 16

WORLD FAMOUS FISH AND CHIPS

All of our premium fish fillets are prepared with the option of Battered, Pan Fried, Skinny Dipped(pickerel only), or in our Gluten Friendly coating.

Served with coleslaw, beans and choice of fries, beer battered chips, mashed potatoes, a baked potato, or wild rice. Substitute your starch for a Henrys salad, a poutine or loaded baked potato for an additional | 5 or sweet potato fries |3

Add an extra fillet of fish to a fish entree for | 7

PICKEREL |32.95 WHITE FISH |32.95

PICKEREL MEAL FOR 4 | 120 (served family style on platters)

[ALL FISH MEALS ARE PREPARED BY WEIGHT, NUMBER OF FILLETS ON PLATE VARY]



HAND HELDS

SMOKED BEEF BRISKET SANDWICH
Smoked and pulled beef brisket, piled onto a garlic toasted Vienna loaf, with pickles, BBQ sauce and crispy onions, paired with fries | 28

CHICKEN SANDWICH
Grilled or Crispy Chicken topped with lettuce and tomato, served on a potato scallion bun, paired with fries|22

Make is saucy(see wing sauce selections) |2

FISH ON A BUN
Battered Whitefish topped with a creamy aioli coleslaw served on a potato scallion bun and fries |24

Add Gluten free bun and Coating| 2

ISLAND BURGER
Butcher style beef patty charbroiled on a potato scallion bun with fresh lettuce, onion, pickle and tomato, served with fries.| 22

BLACK BEAN BURGER
Southwestern seasoned black bean burger, charbroiled on a potato scallion or vegan bun with fresh lettuce, onion, pickle and tomato, served with fries. | 23

Add Cheese | 2 Add Bacon | 2 Gluten Free Bun | 2

BREADED CHICKEN TENDERS
Five all white meat chicken tenders in a seasoned breading, served with fries, coleslaw and a side of plum sauce | 20

CHICKEN WINGS
Lightly dredged and fried chicken wings, tossed in your favorite sauce and served with sliced carrot, cucumber and dipping sauce (Mild, medium, franks, honey garlic, dry cajun, ultimate BBQ, garlic parmesan). 1lb | 16 2lbs | 30

Substitute your fries for a salad or poutine |5

Or Sweet potato fries |3

MAINS

CAJUN FILLET
Whitefish pan seared in fresh cajun spices. Served with seasonal vegetables and choice of mashed potatoes, baked potato or wild rice. | 34

SALMON
Seared Salmon in a maple bacon seasoning or lemon dill sauce, served with seasonal vegetables, and choice of mashed potatoes, baked potato or wild rice. |34

RIBEYE STEAK
12oz ribeye steak, served with seasonal sautéed vegetables, and choice of mashed potatoes, baked potato or wild rice.| 42

Upgrade side to loaded baked potato |5

CHIPOTLE SHRIMP BOWL
A bed of wild grain rice topped with sautéed seasonal vegetables, 3 chipotle shrimp skewers, and garlic butter | 29

(Available with Chicken)

HONEY MAPLE CHICKEN SALAD
Our caesar salad with a twist! Maple bacon seasoning, seared bacon and chicken in honey, finished with balsamic drizzle |26

SEAFOOD BOIL
Seasoned and boiled clams, mussels, shrimp, sausage, baby corn and potatoes, served with garlic butter for dipping| 32

LOADED BEER BATTERED CHIPS
Lightly dredged, thick cut potato chips, topped with cajun seasoning, bacon, cheese, sour cream and green onion| 15
ADD Smoked Beef Brisket | 8