

## LUNCH

# Huckleberry

RESTAURANT • BEAU'S BAR



### APPETISERS & SALADS

#### **SALAD NICOISE** [GF] [DF] 24

Arugula, Haricot Verte, Red Onion, Cherry Tomato, Potatoes, Seared Bermuda Tuna, and Herbed Vinaigrette

#### **CRUNCHY CHICKPEA AND KALE SALAD** [GF][VEG][V][DF] 18

Light Salad Made of Chickpeas, Kale, Broccolini, Olives and Passion-Fields' Honey- Sherry Dressing

#### **HUCKLEBERRY SALAD** [GF][VEG][V][DF] 18

Shredded Cabbage with Kale, Peanuts, Avocado, Crispy Shallots, Cilantro, & Sesame- Ginger Dressing

#### **AUBERGINE & SCALLOP** [DF] 26

Olive Oil Confit Aubergine, Pan Seared Scallop, Taramasalata, Tomato Salsa, Smoked Cured Yolk, Black Fish Roe

#### **TOMATO & CRAB** [GF][DF] 21

Warm San Marzano Tomato, Crab, Apple, Arugula, Avocado

#### **QUEEN'S BITE** [VEG] 18

Roasted Mushroom and Celeriac Vol Au Vent With Seasonal Raw Vegetables and Lemon - Parsley Aquafaba Dressing

#### **CRISPY SQUASH FLOWERS** [VEG] 18

Panko Crusted Fried Squash Blossoms filled with Tomme de Savoie Cheese with Tomato Fondue and Basil sauce

### M A I N S

#### **HUCKLEBERRY TACOS** [GF][DF] 25

*Served With: Side Salad, Sweet Potato Fries or French Fries*

#### **Thai Shrimp Tacos** [GF][DF]

Gluten Free Corn Tortillas with Sautéed Shrimp, Mango, Cabbage Slaw, Avocado & Sriracha Aioli

#### **Vegan Portobello Tacos** [GF][DF]

Gluten Free Corn Tortillas with Roasted Portobello Arugula & Cabbage Slaw, Avocado & Vegan Chipotle Aioli

#### **Smoked Chicken Tacos** [GF][DF]

Gluten Free Corn Tortillas with House Smoked Chicken, Cabbage Slaw, Avocado, Sriracha Aioli

DF - Dairy Free | GF - Gluten Free | NF - Nut Free | V - Vegan | VEG - Vegetarian

Please inform your server of any dietary restrictions or allergies. We use locally sourced, non-GMO and organic produce, organic free-range eggs, organic flours, antibiotic & hormone free grass-fed meats & sustainably harvested seafood when available

18% Gratuity Charged on all amounts due

## LUNCH



**\*\* Served With:  
Side Salad,  
Sweet Potato Fries  
or French Fries**

## M A I N S

### **\*\* HB BEEF BURGER 25**

Prime Angus Beef, Arugula, Southern Fried Green Tomato, Pimento Cheese & Mushroom Jam on A Toasted Brioche Bun

### **\*\* ULTIMATE GRILLED CHEESE 25**

Choice of Prime Angus House Smoked Beef Brisket or Smoked Pulled Pork, Rosemary Focaccia bread, Smoked Gouda Cheese, Cheddar & Smoked Chipotle BBQ Sauce

### **\*\* BERMUDIAN LOBSTER ROLL 42**

Butter poached Bermudian Caught Guinea Chick Lobster, Lettuce, Buttered Rolls, Chives, Hot Sauce

### **\*\* BLACKENED FISH SANDWICH 24**

House Made Raisin Bread, Blackened Local Sourced Fish, Remoulade, Lettuce, Tomatoes, Avocado

### **\*\* FRIED CHICKEN SANDWICH 25**

Tempura Fried Chicken Breast, Toasted Brioche Bun, Green Lettuce, Bacon, Avocado, Provolone Cheese

### **\*\* SMOKED PORTOBELLO SUB [DF] [NF] [VEG] 22**

House Smoked Portobello Mushrooms, Caramelised Sweet Onion, Southern Slaw with Remoulade Sauce

### **BEEF & REEF 52**

Pan Roasted Dry Aged Striploin, Chimichurri, Grilled Zucchini and Quinoa with Sambal Marinated Grilled Tiger Shrimp, Celeriac Puree, Cilantro, Mint. Toasted Garlic Bread

### **SCOGLIO PASTA [DF] [NF] 45**

Spaghetti Pasta with Shrimp, Mussels, Fish, and Scallops in a Spicy Marinara Sauce finished with Flat Leaf Parsley and Smoked Extra Virgin Olive Oil

### **BRAISED KING OYSTER [GF][VEG][V][DF] 35**

Pearled Barley, Spice Crusted Braised Heritage Bermuda Carrots, Tofu, Pumpkin Seed Pesto

### **OLIVE OIL POACHED BERMUDA FISH [GF] 45**

Confit Cherry Tomato, Arugula, White Bean Puree, White Bean and Char-Grilled Shallots with Vin Juane Sauce

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