

Huckleberry

RESTAURANT • BEAU'S BAR
MADE IN BERMUDA

APPETIZERS

PORK BELLY CONFIT (GF)

Served with spiced pear & Dijon aioli
17

BEEF TARTARE

Served with Quail Egg & Toasted Crostinis
20

PAN SEARED OCTOPUS (GF) (DF)

Served with Cucumber & Daikon Slaw
16

CRAB CAKES

Served with Crispy Leeks & Remoulade Sauce
18

BABA GHANOUSH (V) (GF) (DF)

Served with Paleo Pita & Cucumber Chips
14

HAMACHI TARTAR

Served with Mango, Avocado & Wonton Chips
20

SMOKEY STEAMED MUSSELS

Served with Chipotle, Lemon Grass, Ginger & Coconut Milk with Toasted Baguette
17

SALADS

HARVEST SALAD (GF)

Local Arugula & Mixed Green Salad with Manchego, Prosciutto, Red Wine Poached Pear, Cherry Tomatoes & Balsamic Reduction
16

HOUSE SALAD

Spring Mix Lettuce with Cherry Tomatoes, Cucumber, House Made Croutons, Jack/Cheddar Cheese & Sliced Red Onions
13

HUCKLEBERRY SALAD (GF) (DF) (V)

Shredded Cabbage, Kale, Peanuts, Avocado, Crispy Shallots, Oranges, Cilantro & Sesame-Ginger Dressing
18

Add any following protein to your salad selection

Shrimp 14 | Wahoo 12 | Rockfish 16 | Chicken 12

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ENTRÉES

MAPLE LEAF FARMS HALF DUCK ^(DF) 49
Crispy Half Duck, Steamed Pancakes, Hoisin & Plum Sauce, Cucumber & Leeks

BUTTERNUT SQUASH RAVIOLIS 32
Sautéed in Sage Brown Butter, Served with Cranberries, Goat Cheese, Rocket Greens, Asparagus, Roasted Red Onion & Fennel

FILET MIGNON 49
Beef Filet with Ricotta Gnocchi & Truffle Cream, Wilted Spinach, Yellow Squash, Roasted Red Pepper & Asparagus

BRAISED BEEF SHORT RIBS 45
Polenta, Grilled Oyster Mushroom, Roasted Parsnips, Butternut Squash, Green Beans & Madeira Demi

SHRIMP BORRACHO 44
Sautéed Shrimp with Saffron & Black Bean Rice, Avocado Fries, Lime Crema, Queso Fresco & Pico de Gallo

LAMB 49
Rack of Lamb with Butternut Squash Ravioli Sautéed in Sage Brown Butter, Served with Cranberries, Goat Cheese, Rocket Greens with Fennel, Red Onion & Asparagus

FETTUCCHINE PASTA 28
House Made Fettuccine Pasta with Marinara Sauce, Parmesan Cheese, Oven Roasted Tomatoes & Fried Buffalo Mozzarella

CHICKEN FORESTIERE 38
Served with Mushroom Risotto, Crispy Oyster Mushroom, Roasted Cauliflower & Asparagus

SCALLOPS OSCAR ^(GF) 48
Sautéed Crab & Hollandaise Sauce, Boursin Smashed Potatoes, Oven Roasted Tomatoes, Asparagus & Crispy Parsnip



CHEFS FRESH CATCH

*Our freshest local fish, skillfully prepared with saffron basmati rice, sautéed green beans & shrimp creole sauce.
Please ask your server for details*

Market Price



GF – Gluten Free | DF – Dairy Free | V – Vegan
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES

We use locally sourced, non-GMO and organic produce, organic free-range eggs, organic flours, antibiotic & hormone free grass-fed meats and sustainably harvested seafood when available

17% Gratuity Charged on All Amounts Due

