

Huckleberry

RESTAURANT • BEAU'S BAR

MADE IN BERMUDA

APPETIZERS

CRAB CAKES | 18

Remoulade Sauce & Crispy Leeks

SOUTHWESTERN CHICKEN EMPANADAS | 18

Salsa Verde, Pico de Gallo

SMOKEY STEAMED MUSSELS | 18

Chipotle, Lemongrass, Ginger & Coconut Milk
with Toasted Baguette

BABA GANOUSH ^(V) ^(GF) ^(DF) | 14

Served with Paleo Pita & Cucumber Chips

SALADS

Add any following protein to your salad selection

Shrimp 14 | Local Caught Fish 16 | Chicken 12

HUCKLEBERRY SALAD ^(GF) ^(DF) ^(V) | 18

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

HARVEST SALAD ^(GF) | 16

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

DESSERTS

CHOCOLATE MOUSSE DOME ^(GF) | 18

Gluten Free Brownie & Strawberry Coulis

SOUTHERN BREAD PUDDING | 18

Pecans & Vanilla Ice Cream

STRAWBERRY SHORTCAKE ^(NF) | 18

White Chocolate Mousse & House Made Scone



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MAINS

THAI SHRIMP STREET TACOS (GF) (DF) 20

Gluten Free Corn Tortillas with Sautéed Shrimp with Mango Cabbage Slaw, Avocado & Sriracha Aioli
Served with Side Salad, Sweet Potato Fries or French Fries

HUCKLEBERRY BURGER | 26

Prime Angus Beef, Arugula, Lettuce, Onion, Tomato, Cheddar Cheese
on a Toasted Brioche Bun Served with: Side Salad, Sweet Potato Fries or French Fries

FRIED CHICKEN SANDWICH | 22

Tempura Fried Chicken Breast with Toasted Brioche Bun, Sriracha Aioli, Shredded Lettuce, Bacon, Avocado & Provolone Cheese. Served with Side Salad, Sweet Potato Fries, or French Fries

CHEFS FRESH CATCH | MP

Our freshest local fish, skillfully prepared with saffron basmati rice, sautéed green beans & shrimp creole sauce.

RAVIOLIS | 32

Butternut Squash Ravioli Sautéed in Sage Brown Butter, Cranberries,
Goat Cheese, Rocket Greens with Fennel, Red Onion & Asparagus

FILET MIGNON | 49

Beef Filet w/ 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

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

