

# Huckleberry

RESTAURANT • BEAU'S BAR  
MADE IN BERMUDA

## APPETIZERS

### SOUP OF THE DAY

Please ask your server  
10

### GRILLED OCTOPUS <sup>(GF)</sup> <sup>(DF)</sup>

Cucumber & Daikon Radish Thai Slaw  
16

### SMOKEY STEAMED MUSSELS

Chipotle, Lemongrass, Ginger & Coconut Milk with Toasted  
Baguette  
17

### SOUTHERN STYLE CORN HUSH PUPPIES

Red Pepper & Corn Chutney, Remoulade Sauce  
12

### CRAB CAKES

Remoulade Sauce & Crispy Leeks  
18

### BABAGANOUSH <sup>(V)</sup> <sup>(GF)</sup> <sup>(DF)</sup>

Served with Paleo Pita & Cucumber Chips  
14

### THAI FLATBREAD

Peanut Sauce, Chicken, Cilantro, Scallions, Roasted Red Onions  
& Feta Cheese  
16

### SOUTHWESTERN CHICKEN EMPANADAS

Salsa Verde, Pico de Gallo  
17

## SALADS

Add any following protein to your salad selection

Shrimp 14 | Wahoo 12 | Rockfish 16 | Chicken 12

### HUCKLEBERRY SALAD <sup>(GF)</sup> <sup>(DF)</sup>

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

### HOUSE SALAD

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

### HARVEST SALAD <sup>(GF)</sup>

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

### FRESH FIELD SALAD <sup>(GF)</sup>

Spring Mix Lettuce, Hard Boiled Egg, Candied Pecan, Crumbled  
Bacon, Granny Smith Apple, Aged Cheddar Cheese & Honey  
Mustard Dressing  
17

## SIMPLY PREPARED LUNCH

For those looking for something a little quicker, please select 1 protein and 2 sides of your choice

### 6oz PROTEIN SELECTION

Rockfish 28 | Beef Filet 38 | Grilled Chicken 26 | Sautéed Shrimp 26

### SIDES

Chef's Garden Vegetable Medley <sup>(GF)</sup>

Saffron Basmati Rice <sup>(GF)</sup>

Boursin Smashed Potatoes <sup>(GF)</sup>

Sautéed Garlicky Spinach <sup>(GF)</sup>



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## ENTRÉES

THAI SHRIMP STREET TACOS <sup>(GF)</sup> <sup>(DF)</sup>	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	
RAVIOLIS	32
Butternut Squash Ravioli Sautéed in Sage Brown Butter, Cranberries, Goat Cheese, Rocket Greens with Fennel, Red Onion & Asparagus	
HUCKLEBERRY BURGER	24
Angus Beef Burger with Toasted Brioche Bun, Lettuce, Tomatoes, Pickles, and Sliced Red Onions Served with Side Salad, Sweet Potato Fries, or French Fries	
CAJUN ROCKFISH <sup>(GF)</sup>	39
Served with Shrimp Creole Sauce, Green Beans, Scallions, Saffron Basmati Rice	
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	
FRENCH DIP	25
Toasted Ciabatta, Creamy Horseradish, Beef Short Rib, Caramelized Onions, and Provolone Cheese & Au Jus Served with Side Salad, Sweet Potato Fries, or French Fries	
CHICKEN FORESTIERE	32
Chicken with Mushroom Risotto, Crispy Oyster Mushroom, Roasted Cauliflower, Asparagus, Saffron Oil	
FISH SANDWICH	22
Grilled Wahoo Served on Toasted Raisin Bread, Sliced Tomatoes, Cabbage Slaw, and Remoulade Sauce	
FRESH HOUSE MADE PASTA	29
Fresh Fettuccine with House Marinara, Fried Buffalo Mozzarella, and Asiago Cheese	

Add  
Shrimp 14 | Chicken 12

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

