

Huckleberry

RESTAURANT • BEAU'S BAR
MADE IN BERMUDA

APPETIZERS

SOUP OF THE DAY

Please ask your server

13

GRILLED OCTOPUS ^{(GF) (DF)}
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 ^{(V) (GF) (DF)}

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 ^{(GF) (DF) (V)}

*Shredded Cabbage with Kale, Peanuts, Avocado, Crispy
Shallots, Oranges, Cilantro & Fresh 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 ^(GF)

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

Balsamic Reduction

16

FRESH FIELD SALAD ^(GF)

*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 ^(GF)

Boursin Smashed Potatoes ^(GF)

Saffron Basmati Rice ^(GF)

Sautéed Garlicky Spinach ^(GF)



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ENTRÉES

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*

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*

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

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

Market Price



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

FISH SANDWICH 22

Grilled Wahoo Served on Toasted Raisin Bread, Sliced Tomatoes, Cabbage Slaw & Remoulade Sauce

FRESH HOUSE MADE PASTA 29

Fresh Fettuccine with House Marinara, Fried Buffalo Mozzarella & 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

