

DINNER

MADE IN
BERMUDA

Huckleberry

RESTAURANT

APPETIZERS

FRIED GREEN
BEEFSTEAKTOMATO COATED IN CORNMEAL
SERVED WITH PICKLED LOCAL SHITAKE
MUSHROOMS & TOMATO CHUTNEY

- 13 -

GRILLED OYSTERS

WITH A PESTO LEMON
GARLIC BUTTER

- 17 -

GRILLED SPANISH
OCTOPUSCAPONATA, TOASTED PINE NUTS,
FRESH HERB SALSA VERDE

- 16 -

SMOKEY STEAMED
MUSSELSWITH CHIPOTLE CHILI, LEMONGRASS,
GINGER, WHITE WINE, CILANTRO &
A TOUCH OF COCONUT MILK

- 14 -

SOUTHERN STYLE
CORN HUSH PUPPIESWITH CAJUN BUTTER & CORN RED
PEPPER SALSA

- 10 -

SOUTHERN STYLE
CRAB CAKESWITH CORN PUREE, HOT PEPPER
MARMALADE & GREEN TOMATO RELISH

- 18 -

THAI STYLE FLATBREAD

WITH PEANUT SAUCE, THAI MARINATED
CHICKEN, CILANTRO, SCALLIONS,
ROASTED RED ONIONS & FETA CHEESE

- 13 -

LOCAL BERMUDA
GRILLED FISH TACOSCABBAGE SLAW WITH COTIJA CHEESE &
A PICKLED GREEN TOMATO TARTAR SAUCE

- 17 -

SALADS

CEASAR SALAD

MIXED LETTUCCES, PECORINO
SHAVINGS, TOASTED PANKO &
WHITE ANCHOVIES

- 16 -

SIAM NAPA CABBAGE
SALAD WITH KALEROASTED PEANUTS, AVOCADO,
FRIED SHALLOTS, ORANGES WITH A
SESAME-GINGER DRESSING

- 18 -

ADD

MARINATED SHRIMP.....	12
GRILLED LOCAL FRESH FISH.....	12
GRILLED CHICKEN BREAST.....	10

SHRIMP &
FARRO SALADWITH EDAMAME, PICKLED SHAVED
FENNEL, SHAVED PARMESAN,
ARUGULA LOCAL PEA SHOOTS &
A LEMON VINAIGRETTE

- 32 -

ARUGULA SALAD

WITH ROASTED BEETS, CANDIED
PECANS, GOATS CHEESE,
PICKLED STRAWBERRIES &
A RED WINE VINAIGRETTE

- 18 -

MAINS

10OZ DRY AGED NEW YORK STRIP | 51

SERVED WITH OUR HOME-CUT IDAHO FRIES, CIPOLLINI ONIONS,
ROASTED LOCAL VEG & BALSAMIC JUS

BLACKENED LOCAL ROCKFISH | 37

WITH A BERMUDA ONION SOUBISE, CORN, TOMATO & BEAN SALAD

CORN FED CHICKEN BREAST | 32

SERVED OVER BROWN RICE & GRILLED VEGETABLE SKEWER WITH
FRESH MANGO SALSA

GRILLED WHOLE MAINE LOBSTER | 64

WITH GREEN BEAN, GREEN CURRY, COCONUT BROTH
& STEAMED JASMINE RICE

FRESH PASTA MADE IN-HOUSE | 25

SERVED WITH RICOTTA SALATA, GRAPE TOMATO, LEMON PARSLEY
& BASIL GREMOLATA

HALIBUT | 40

POACHED IN A RED PEPPER BROTH SERVED OVER A PEARL BARLEY &
COJITA CHEESE RISOTTO WITH CHARRED BROCCOLI

HUCKLEBERRY BURGER | 23

GRASS-FED BEEF, FARMHOUSE CHEDDAR, LETTUCE, TOMATO, ONION, PICKLES,
BURGER SAUCE ON A SESAME SEED BRIOCHE - ADD BACON +3.50 -

LAMB MEATBALL MASALA | 29

SERVED OVER A BAKED EGGPLANT WITH GREEK YOGURT, MOROCCAN
COUSCOUS & BLACK NIGELLA NAAN

LUCY'S SHRIMP & GRITS | 36

WITH A TASSO HAM GRAVY, PEPPERS & CHAR GRILLED SCALLIONS

PASTURE RAISED LAMB RACK | 42

SERVED WITH ROASTED BABY POTATOES, GRILLED TOMATO,
A CHAR GRILLED ONION & CILANTRO-LIME CHUTNEY