

LUNCH

MADE IN
BERMUDA

Huckleberry

RESTAURANT

APPETIZERS

FRIED GREEN BEEFSTEAK | 13

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

SMOKEY STEAMED MUSSELS | 14

WITH CHIPOTLE CHILI, LEMONGRASS, GINGER, WHITE WINE, CILANTRO & A TOUCH OF COCONUT MILK

GRILLED OYSTERS | 17

WITH A PESTO LEMON GARLIC BUTTER

SOUTHERN STYLE CORN HUSH PUPPIES | 10

WITH CAJUN BUTTER & CORN RED PEPPER SALSA

GRILLED SPANISH OCTOPUS | 16

CAPONATA, TOASTED PINE NUTS & FRESH HERB SALSA VERDE

SOUTHERN STYLE CRAB CAKES | 18

WITH CORN PUREE, HOT PEPPER MARMALADE & GREEN TOMATO RELISH

LOCAL BERMUDA GRILLED FISH TACOS | 17

CABBAGE SLAW WITH COTIJA CHEESE & A PICKLED GREEN TOMATO TARTAR SAUCE

THAI STYLE FLATBREAD | 13

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

SALADS

CEASAR SALAD

MIXED LETTUCCES, PECORINO SHAVINGS, TOASTED PANKO AND WHITE ANCHOVIES

- | 16 -

SIAM NAPA CABBAGE SALAD WITH KALE

ROASTED 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 SALAD

WITH 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 -

SANDWICHES

"SERVED WITH FRIES OR HAND CUT POTATO CHIPS OR SALAD"

FISH SANDWICH | 24

LOCAL FRESH GRILLED FISH, CABBAGE, PICKLED GREEN TOMATO TARTAR SAUCE ON THIN WHITE BREAD

FRIED CHICKEN SANDWICH | 20

BUTTERMILK FRIED CHICKEN, SPICY SLAW, AIOLI ON WHITE BREAD

HUCKLEBERRY BURGER | 23

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

SHRIMP PO BOY | 22

FRIED SHRIMP, SHREDDED ICEBERG LETTUCE, TOMATO, PICKLES, TABASCO REMOULADE ON A SOFT BAGUETTE

LOBSTER ROLL | 28

MAINE LOBSTER MEAT SALAD ON A HOMEMADE ROLL SERVED WITH FRIES, CHIPS, OR GREEN SALAD

MAINS

100Z 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

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

HALIBUT | 40

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

PASTURE RAISED LAMB RACK | 42

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