

LUNCH NOON - 3PM

<u>Appetizers</u>

SOUP OF THE DAY |12

GRILLED SPANISH OCTOPUS |16

caponata, toasted pine nuts & fresh herb salsa verde

LOCAL BERMUDA GRILLED WAHOO TACOS |17

cabbage slaw with a pickled green tomato tartar sauce

SMOKEY STEAMED MUSSELS |16

with chipotle chili, lemongrass, ginger, white wine, cilantro & a touch of cream

SOUTHERN STYLE CORN HUSH PUPPIES |12

with cajun butter & corn red pepper salsa

SOUTHERN STYLE CRAB CAKES |18

with corn puree, hot pepper marmalade & green tomato relish

THAI STYLE FLATBREAD |14

with almond satay, thai marinated chicken, cilantro, scallions, roasted red onions & feta cheese

Salads

HUCKLEBERRY COBB SALAD |22

baby romain lettuces, tomato, applewood smoked bacon, grilled roast chicken, free range egg, avocado, chives & blue cheese. served with blue cheese dressing

BABY GEM CAESAR SALAD |16

with pecorino shavings, toasted panko & white anchovies

SIAM NAPA CABBAGE SALAD | 18

with kale, roasted peanuts, avocado, fried shallots, oranges with a sesame-ginger dressing

ADD:

Marinated Shrimp |12 Grilled Local Wahoo |12 Grilled Chicken Breast |10



<u>Sandwiches</u>

LOBSTER ROLL |30

served on a brioche bun with salad or truffle fries

BERMUDA FISH SANDWICH |24

cabbage, pickled green tomato tartar sauce on raisin bread

BLTA SANDWICH |20

crispy applewood smoked bacon, lettuce, tomato & avocado on toasted white bread

HUCKLEBERRY BURGER |23

grass-fed beef, farmhouse cheddar, lettuce, tomato, onion, pickles, bacon & burger sauce on a sesame seed brioche bun

FRIED CHICKEN SANDWICH |20

buttermilk fried chicken, spicy slaw, aioli on white bread

SHRIMP PO BOY |22

crispy fried shrimp, shredded iceberg lettuce, tomato, pickles, tabasco remoulade on a soft baguette

Entrees

BLACKENED LOCAL ROCKFISH |37

with a bermuda onion soubise, corn, tomato & bean salad

CHICKEN BREAST |32

served over brown rice & grilled vegetable skewer with fresh mango salsa

FRESH PASTA MADE IN-HOUSE |28

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

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

PLEASE TELL YOUR SERVER IF YOU HAVE ANY ALLERGIES

17% Service Fee Charged On All Amounts Due