

DINNER MENU

STARTERS

- KOREAN BBQ CHICKEN WINGS** 20
Sesame Aioli, Scallions
Double Portion - 38
- FRESH OFF THE DOCK SASHIMI** 24
Ponzu, Citrus, Radish, Jalapeño
- GOLDEN FRIED SHRIMP** 22
Wasabi Mayo, Mango Chutney
- STICKY PORK BELLY** 19
Crispy Noodle, Cashew, Lettuce, Chili Soy Sauce
- SPLIT PEA FALAFEL**  19
Eggplant Puree, Pickled Honey Mushrooms,
Red Cabbage, Shaved Fennel, Jalapeño, Pine Nuts
- PARKER HOUSE ROLLS** 6
Onion Jam

SALADS

- AUTUMN SALAD**  19
Mixed Greens, Feta, Beets, Citrus Segments,
Honey Citrus Dressing
- GREEN BEAN & PUMPKIN SALAD**  19
Almonds, Goat Cheese, Peppers, Arugula,
Turmeric Vinaigrette, Fresh Herbs

Salad Additions: Chicken 8, Shrimp 9, Tofu 7, Lobster 14

FROM THE GRILL

- ATLANTIC LOBSTER - 7 OZ** 39
- PRIME NY STRIPLOIN - 10 OZ** 39
- TENDERLOIN - 8 OZ** 42
- ATLANTIC SALMON - 7 OZ** 36

CHOICE OF SAUCE

Chimichurri, Lemon Caper, Herb Butter, Mango Salsa

SIDES

Roasted Vegetables 6 / Bok Choy 5 / Creamed Corn 4
Mixed Salad 5 / Mac & Cheese 8 / Fries 3 / Onion Rings 6

MUST TRY'S

- LOBSTER CARBONARA** 39
Smoked Tuna Belly, Toasted Bread Crumbs,
Egg, Parsley, Spaghetti
- GOSLING'S BLACK RUM BBQ PORK RIBS** 32
Hoisin, Black Sesame, Cucumber Salad
- VEGGIE PAD THAI**  27
Seared Firm Tofu, Egg, Peanuts, Tamarind, Scallions,
Grilled Lime
Add: Chicken 8, Shrimp 9
- PAN SEARED SNAPPER** 37
Green Curry, Roasted Red Pepper, Eggplant,
Jasmine Rice
- SEARED YELLOW FIN TUNA POKE** 37
Crispy Sushi Rice, Edamame, Avocado, Pickled Onion,
Seaweed Salad, Preserved Lemon Soy Dressing

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- FISH TACOS (3PC)** 29
Pickled Cabbage, Spicy Mayo,
Guacamole, Cilantro

- CALABACITA TACOS (3PC)**  25
Zucchini, Corn, Garlic, Sweet Pepper,
Onion, Guacamole
Additions: Chicken 8, Shrimp 9, Tofu 7, Lobster 14

- THE BEYOND BURGER®**  28
Avocado, Tomato, Lettuce, Dill Pickles,
Cheddar, Onion Jam, Johnny Bread

All above served with fries or mixed salad.

1609

BAR & RESTAURANT

 - Vegetarian

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuity will be added to the menu price listed

CHOOSE
BDA

ISLAND INSPIRED - 17

COCONUT CAIPIRINHA

Leblon Cachaça, Bermuda Gold
Coconut, Fresh Lime

BARREL AGED RUM NEGRONI

Goslings Black Seal, Gosling's Amber Rum
Campari, Carpano Antica Formula, Orange Slice

MANGO LEMON DROP

Mango Puree, Vodka
Fresh Lemon

EL PEPINO

Illegal Mezcal Joven
Cucumber, Thai basil, Fresh Lime

YOUR HIGHNESS

Empress Gin, Fresh Lemon
Sparkling Wine, Berries, Mint

PINEAPPLE CRUSH

Bacardi Pineapple Rum
Fresh Lime, Ginger Beer

PALOMA'S OF PRINCESS - 18

Cocktails for a Crowd - Pitcher- 70

ORIGINAL

Casamigos Blanco Tequila,
Grapefruit Soda, Fresh Lime, Salt Rim

PICANTE

Ghost Tequila, Grapefruit Soda, Fresh Lime,
Salt Rim, Jalapeño

AHUMADO

Illegal Mezcal Joven, Grapefruit Soda,
Fresh Lime, Tajín

16 - BERMUDA CLASSICS - 17

PRINCESS RUM SWIZZLE

Gosling's Black Seal & Gold Rums, Grenadine,
Fresh Lime, Pineapple, Orange, Angostura Bitters

CLASSIC DARK & STORMY

Gosling's Black Seal Rum, Ginger Beer

HAND-SHAKEN BARTENDER'S COLADA

Bacardi Pineapple Rum, Gosling's Gold Seal Rum,
Coconut, Fresh Lime, Orange, Pineapple

ROYAL HAMILTON YACHT CLUB

Hamilton Princess Single Barrel Reserve Rum,
Gosling's Black Seal Rum, Fresh Lime,
Bermuda Gold Liqueur, Grand Marnier

BERMUDA OLD FASHIONED

Gosling's Family Reserve Rum, Maker's
Mark, Angostura Bitters, Orange Peel

FROSÉ

SESSION - 17

Frosé, Matua Rosé

GREY GOOSE - 22

Session Frosé +
Miniature Grey Goose Bottle

ZERO PROOF - 9.5

HAMILTON PUNCH

Hand Crafted with Fresh Juices and
Ginger Beer

WATERMELON MOJITO

Watermelon Puree, Fresh Lime
Club Soda

DRAFT BEERS - 12

WHALE OF WHEAT

A typical German Hefeweizen, the light ale is made using a combination of wheat and barley malts from Europe. Brewed using only German hops. This summer thirst quencher is served with a traditional slice of lemon.

TRUNK ISLAND PALE ALE

Commonly referred to as IPA, this highly hopped brew is packed full of flavor with sharp bitter finish. British soldiers serving in the far flung colony of India would appreciate this ale, which can be enjoyed with a variety of meals.

64° WEST

A "West Coast" style ale, this beer has a dark copper color and is brewed with a heavy malt base. This propels the bitterness, hop flavor, and feel of the beer. Easy drinking and full of subtle flavors.

WHITECAPS WIT

Our take on the Belgian Wit, this unfiltered style of ale is pale and cloudy in appearance due to the high level of wheat and oats used in the mash. Spiced with coriander and orange peel, the crispness and slight tang come from the wheat and the lively level of carbonation. Sometimes served with a slice of orange, try at first without a garnish if you truly want to enjoy the untainted subtleties of this style.



Dockyard Brewing Co.



Bermuda Craft Brewing Co.

Vintages are subject to change

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BDA