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## STARTERS & SALADS

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### **Hummus, Falafel & Cucumber Salad (V) 22**

Hummus, Babaganoush, Tomato, Cucumber, Arugula, Tahini Yoghurt Dressing, Pita Bread

### **Caesar Salad (V) 22**

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing (*no anchovies*)

### **Poke Bowl (VG) 24**

Mixed Greens, Quinoa, Seaweed Salad, Avocado, Edamame, Pickled Cucumber, Soy Sesame Dressing

#### **SALAD ADD-ONS:**

Steak **10** / Chicken **9** / Salmon **10**

Shrimp **10** / Tuna **10** / Tofu **8**

### **Carrot & Ginger Soup (VG) 15**

Thyme Croutons, Roasted Pumpkin Seeds, Coconut Yoghurt

### **Crispy Calamari 25**

Lemon Aioli, Tzatziki

### **Crispy Buttermilk Cauliflower (V) 21**

BBQ Sauce, Sesame Mayo

### **KFC - Bao Bun Korean Fried Chicken 24**

Steamed Bao Bun, Gochujang, Citrus Mayo, Asian Slaw, Sesame Seeds

### **C&A Nachos (V) 25**

Corn Chips, Three Cheeses, Jalapeño, Guacamole, Spring Onion, Pico de Gallo, Sour Cream

#### **TOP YOUR NACHOS:**

Chicken **9** / Shrimp **10** / Steak **10**



CROWN & ANCHOR

## ENTRÉES

### **Applewood Smoked Half Chicken (GF) 36**

House Smoked Chicken, Garlic Mash Potato, Pearl Onions, Pancetta, Carrots, Chicken Jus

### **Crispy Fried Chicken Burger 29**

Iceberg Lettuce, Dill Pickles, Chipotle Aioli, Ranch Dressing, Brioche Bun

### **Butter Chicken Masala (N) 34**

Rice, Papadum, Naan, Orange Peel Chutney, Raita

### **Crispy Pork Belly 36**

Garlic Mash, Broccolini, Salsa Verde, Pork Jus

### **Meat Lovers Flatbread 30**

Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion, Oregano

### **Fish Tacos 34**

Pickled Cabbage, Spicy Mayo, Pico de Gallo, Iceberg Lettuce, Lime Crème Fraiche, Flour Tortilla

### **Beer Battered Fish & Chips 36**

Atlantic Cod, Mushy Peas, Tartar Sauce, French Fries, Malt Vinegar

### **Black Angus Beef Burger (8oz) 30**

Cheddar, Iceberg Lettuce, Tomato, Dill Pickle, Bacon Onion Jam, Chipotle Aioli  
**ADD ON: Beef Patty 12**

### **The Beyond Burger® (V) 30**

Cheddar, Iceberg Lettuce, Tomato, Dill Pickle, Onion Jam, Chipotle Aioli  
**ADD ON: Beef Patty 12**

### **Steak Frites (GF) 45**

Chargrilled Sirloin Steak, Café De Paris Butter, Arugula Salad, French Fries

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## SOMETHING SWEET

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### **Apple Crumble (GF) (V) 16**

Tahitian Vanilla Bean, Caramelized Sugar

### **Ice Creams & Sorbets (GF)**

One scoop - **7**

Two scoops - **13**

Three scoops - **18**

### **Cheesecake 17**

Berry Compote

### **Featured Cake 16**

### **The Duchess Chocolate Chip Cookies**

1 Cookie - **4**

4 Cookies - **15**

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(V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts

*As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.*

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% gratuities will be added to the menu price listed.



GIN INSPIRED COCKTAILS

**es** Pink House Lemonade 19

Bermuda Pink House Gin, Bacardi Coconut Rum, Cranberry, Lemon, Tonic

**es** Grapefruit Elderflower Fizz 19

Bermuda White Roof Gin, St-Germain, Grapefruit, Lime Elixir, Elderflower Tonic, Fresh Rosemary

**es** Off De Roof 18

White Roof Gin, Lime Elixir, Cranberry Juice, Sugar Rim

**Cello Spritz 21**

Empress Gin, Prosecco, Limoncello, Lemon Elixir, Sprite

HAMILTON PRINCESS COCKTAILS

**Sassy Pineapple 23**

Patron Silver Tequila, Passoa Passion Fruit Liqueur, Pineapple, Fresh Lime, Spicy Salt Rim

**es** Hand-Shaken Colada 20

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

**Mango Lemon Drop 20**

Absolute Elyx Vodka, Mango, Lemon Elixir, *Served Up with a Sugar Rim*

**Patron XO Espresso Martini 22**

HP Anejo Patrón, XO Cafe Patrón, Espresso

**es** Crown Swizzle 17

Gosling's Black Seal & Gold Rums, Pineapple & Orange Juice, Grenadine

**Spicy Margarita 20**

Espolon Tequila, Cointreau, Jalapeño, Lime Elixir

**Island Old Fashioned 19**

Woodford Reserve Bourbon, Hennessy VS Cognac, Giffard Banane Du Bresil, Angostura Bitters

**es** Royal Hamilton Yacht Club 19

*A Hamilton Princess Play on the Classic Trader Vic's Cocktail*

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

ZERØ PROOF

*Non-Alcoholic*

**Award Wining Pear Basil Smash 19**

Lyres Non-Alcoholic Gin, Lemon Elixir, Pear Basil Syrup

**Garden Spritz 12**

Lyres Non-Alcoholic Gin, Fresh Lemon, Beach Club Hive Honey Syrup, Strawberry Puree, Club Soda, Fresh Herbs

*Top it up with a liquor of your choice at an additional cost*

**Sparkling Mango Lemonade 12**

Hand-Crafted with Fresh Lemon and Mango

**C&A Fruit Punch 12**

Orange, Pineapple, Genadine, Ginger Beer

SELECTION OF BEERS

**Draft Beers 14**

**LOCAL SELECTION**

Citra SMASH - Pale Ale  
32° North - New England IPA  
64° WEST - Session IPA  
Parish Pilsner - German Lager  
Whitecaps - Witbier

*Ask your server about our featured beer.*



**Bottled 11**

Heineken Zero	Red Stripe
Budweiser	Corona Light
Heineken	Amstel Light
Stella Artois	Coors Light
Corona	Bud Light

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Hamilton Princess & Beach Club proudly partners with ecoSPIRITS. Each sustainable cocktail you order bearing the blue icon eliminates single use glass waste and reduces carbon footprint. These cocktails also fund the removal of ocean waste through the ecoSPIRITS Oceans Program.

Scan the QR code to learn more!