

STARTERS

- KOREAN BBQ CHICKEN WINGS** 20
Sesame Aioli, Scallions
- GOLDEN FRIED SHRIMP** 22
Wasabi Mayo, Mango Chutney
- KAFFIR & CORN HUSH PUPPIES**  19
Lime Aioli, Pickled Onion
- CHAR SIU PORK BELLY** 19
Crispy Noodle, Cashew, Lettuce, Chili Soy Sauce
- SUMMER SALAD**  19
Mixed Greens, Feta, Beets, Citrus Segments, Honey Citrus Dressing
- SPICY ASIAN GREENS**  19
Peanuts, Pickled Mango, Pickled Onion, Red Pepper, Lime Dressing, Fresh Herbs
- Salad Additions: Chicken 8, Shrimp 9, Tofu 7, Lobster 14*
- MIXED BERRIES** *(Pool Only)* 10
Raspberry, Strawberry, Blueberry
- FRUIT CUP** *(Pool Only)* 10
Mixed Fresh Fruit Cup



DESSERT

BESPOKE SUNDAE

Please fill in and hand to your server

ARTISAN ICE CREAM

- Two Scoops - 12
Vanilla
Chocolate
Sea Salt Caramel
Rum & Banana *(Alex & Pete's)*

SORBETS

- Three Scoops - 14
Tropical
Mango *(Häagen-Dazs)*
Raspberry *(Häagen-Dazs)*

WINES BY THE GLASS

Vintages are subject to change


SPARKLING

- Zardetto, Prosecco Brut, Valdobbiadene, Italy - 15
Baron de Rothschild, Brut, Champagne, France - 25
Astoria 'Fashion Victim' Rose, Veneto, Italy - 13


RED

- Cabernet, Justin Vineyards, California, USA - 19
Merlot, Rutherford Hill - 18
Malbec, Kaiken Ultra, Mendoza, Argentina - 17
Pinot Noir, J. Lohr 'Falcons Perch', California, USA - 16

SANDWICHES

- 1609 BURGER** 28
Certified Angus Beef, Lettuce, Tomato, Dill Pickles, Cheddar, Bacon, Onion Jam, Johnny Bread
- LOBSTER CLUB SANDWICH** 31
Bacon, Lettuce, Tomato, Mayo, Marie Rose Sauce
- THE BEYOND BURGER®**  27
Avocado, Tomato, Lettuce, Dill Pickles, Cheddar, Onion Jam, Johnny Bread
- 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
- All above served with fries or mixed salad.*

FLATBREADS

- PARMA HAM** 24
Arugula, Air Dried Ham, Truffle Oil, Shaved Parmesan
- FLORENTINE**  23
Roasted Artichoke, Spinach, Mozzarella, Tomato Sauce, Shaved Parmesan

TOPPINGS

- Jelly Beans
Chocolate Chips
Rainbow Sprinkles
Oreo Crumble
- Fresh Berries
Toasted Coconut
Peanut M&M's
Brownie Croutons

SAUCES

- Caramel
Chocolate Sauce
Banana Compote
Whipped Cream
Nutella

WHITE

- Sauvignon Blanc, Wairau River, New Zealand - 16
Albarino, Paco & Lola, Rias Baixas, Spain - 17
Chardonnay, Rodney Strong, Sonoma, USA - 17
Pinot Grigio, Santa Margherita, Valdadige, Italy - 15

ROSÉ

- Whispering Angel, Provence, France - 16

 - 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 Lime Juice

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 Elixir

EL PEPINO

Illegal Mezcal Joven
Cucumber, Thai basil, Lime

YOUR HIGHNESS

Empress Gin, Fresh Lemon Elixir
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, Salt Rim

PICANTE

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

AHUMADO

Illegal Mezcal Joven,
Grapefruit Soda, Tajín

16 - BERMUDA CLASSICS - 17

PRINCESS RUM SWIZZLE

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

HAND-SHAKEN BARTENDER'S COLADA

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

CLASSIC DARK & STORMY

Gosling's Black Seal Rum, Ginger Beer

ROYAL HAMILTON YACHT CLUB

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

FROSÉ

BERMUDA OLD FASHIONED

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

SESSION - 17

Frosé, Matua Rosé

GREY GOOSE - 22

Session Frosé +
Miniature Grey Goose Bottle

ZERO PROOF - 9.5

ADMIRAL "T" - 20

Finlandia, White Roof, Bacardi Superior,
Cazadores Blanco, Blue Curacao,
Ginger Syrup, Lemon

WATERMELON MOJITO

Watermelon Puree, Lime Juice, Club Soda

HAMILTON PUNCH

Hand Crafted with Fresh Juices, Ginger Beer