

APPETIZERS

Chicken Wings 18

Choice of Jerk or Buffalo Sauce
Ranch Dip, Celery Sticks

Tandoori Broccoli (V) (GF) 17

Mango & Mint Chutney, Spice Dust

Crunchy Avocado Wedges (V) 18

Chipotle Aioli

Popcorn Shrimp 23

Beer Battered, Tzatziki Dip, Sweet Chili Sauce

Crispy Calamari 21

Coated with Cornmeal & Seasoned Flour,
Tzatziki Dip & Sweet Chili Sauce

Nachos & Guacamole 19

Corn Tortilla Chips, Three Cheese, Jalapeño,
Spring Onion, Tomato Salsa, Sour Cream

TOP YOUR NACHOS: 7

Jerk Chicken / Shrimp / Beef

Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

C&A Fish Chowder 13

(Contains Gosling's Black Seal Rum)
Johnny Bread

Vegan Keto (V) (GF) (N) 19

Mixed Greens, Quinoa, Avocado, Tomato,
Sweet Corn, Hazelnuts, Orange Segments, Orange Vinaigrette

Organic Spring Sprout & Green Apple (V) (GF) 19

Arugula, Spiced Walnuts,
Tuckers Goat's Cheese, Chia Dressing

Poke Bowl (V) 20

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

SALAD ADD-ONS: 7

Chicken / Salmon / Shrimp / Bacon / Tofu / Beef / Tuna

SANDWICHES

C&A Wahoo 26

Grilled Wahoo, Lettuce, Tomato, Coleslaw,
Tartar Sauce, Raisin Bread

The Beyond Burger® (V) 27

Cheddar, Lettuce, Tomato, Dill Pickle, Chipotle Aioli

Crispy Chicken On Brioche Bun 25

Dill Pickle, Chipotle Aioli, Ranch Dressing

Black Angus Beef Burger (8oz) 26

Bacon, Cheddar, Lettuce, Tomato, Dill Pickle

All Sandwiches will be served with a choice of French Fries, Sweet Potato Fries or Side Salad

ENTRÉES

Grilled Salmon (GF) 36

Sautéed Broccoli, Mashed Potato,
Peperonata Sauce

Chicken Tikka Masala 26

(Contains Dairy)
Basmati Rice, Papadum,
Orange Peel Chutney, Roti

Striploin Steak (10oz) 36

or Tenderloin (8oz) 42

Sides

Roasted Vegetables 4/ Mashed Potato 3/ Broccoli 4
Potato Gratin 4.5/ Side Salad 4/ French Fries 3

Sauces

Béarnaise, Chimichurri, Peppercorn

Impossible Shepard's Pie (V)(GF) 26

Impossible Ragout, Mashed Potato,
Parmesan Cheese, Side Salad

Pan Seared Pork Chop (GF) 34

Potato Gratin, roasted Vegetables,
Grain Mustard Sauce

Seared Scallops 35

Saffron Vegetable Quinoa Succotash,
Pink Peppercorn Sauce

Deep Dish Pizza (V) 18

Fish Tacos 29

Pickled Red Cabbage, Guacamole,
Spicy Mayo, Fries

Beer Battered

Red Snapper & Chips 31

French Fries, Mushy Peas, Tartar Sauce,
Malt Vinegar

Pan Seared Jerk

Cauliflower Steak (V)(GF) 26

Creamed Spinach, Pickled Onion,
Fresco Crumble, Toasted Sunflower Seeds

BERMUDA TREATS

Chocolate Mousse (GF) 13

Brownie Bites, Vanilla Cream

Cake of the Month 14

Tahitian Vanilla Crème Brûlée (GF) 12

Chocolate Chip Cookies

1 Cookie - \$3.50

4 Cookies - \$12

Ice Creams & Sorbets (GF)

\$5 per Scoop

Cheesecake 13

Berry Compote

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

If you have any intolerance 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.

LUNCH
MENU

CROWN & ANCHOR

CHOOSE
BDA

HAMILTON PRINCESS COCKTAILS

LUNCH
MENU

CROWN & ANCHOR

Royal Hamilton Yacht Club - 17

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

Gosling's Black Seal Rum,
Bermuda Gold Liqueur, Grand Marnier, Fresh Lime

Lillet Lemon Martini - 17

Hendrick's Gin, Lillet Blanc, Dry Vermouth, Lemon Mix

Berry Pineapple Crush - 17

Absolut Elyx, Seedlip Spice 94, Strawberry Mix,
Pineapple Juice, Lime Juice

Smoky Negroni - 17

Carpano Antica Formula, Campari, Mezcal,
Botanist Gin, Cocchi Rosa

Bramble Punch - 17

Bacardi Gold Rum, Hennessy VS, Crème de Cassis,
Lime Juice, Bitters

Pimm's Cup - 15

Pimm's #1, Lemon Juice,
Lemon Lime Soda, Cucumber, Orange, Lemon

Handshaken Colada - 17

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

Jalapeño Margarita - 17

Casamigos Blanco, Cointreau, Jalapeño, Lime

Kentucky Derby - 17

Woodford Reserve, Lime Juice, Ginger Beer

Cucumber Melon Fizz - 17

Grey Goose Le Melon, Cucumber Vodka,
St. Germain, Lemon Juice, Club Soda

Dress To Empress - 17

Empress 1908, Pomegranate Liqueur,
Lemon & Elderflower Tonic

Crown Spritz- 17

Aperol, Cocchi Rosa, Prosecco, San Pelligrino Aranciata Rossa

C&A Boulevardier - 16

Maker's Mark Bourbon, Aperol, Sweet Vermouth,

Spiced Honey Mule - 15

Non-Alcoholic

Seedlip Spice 94, Fresh Lemon, Local Honey, Ginger Beer
Top it up with a liquor of your choice at an additional cost

Sparkling Mango Lemonade - 9.50

Non-Alcoholic

Hand-Crafted with Fresh Lemon and Mango
Top it up with a liquor of your choice at an additional cost

LOCAL GIN INSPIRED COCKTAILS

BERMUDA GIN COMPANY LTD.

A local company with a mission to put Bermuda on the gin map of the world by producing
& distributing locally inspired, premium gin products.

Grapefruit Elderflower Fizz - 16

BDA White Roof Gin, Grapefruit Juice, Elderflower Liqueur, Lime Juice,
Topped with Soda Water and Elderflower Tonic, Rosemary

Pink House Lemonade - 16

BDA Pink House Gin, Coconut Rum, Cranberry Juice, Lemon Juice, Tonic

SELECTION OF BEERS

Draft Beers - 12

Bottled - 9

Local Selection

Imported

- Citra Smash

- IPA

- Carlsberg

- Wahoo Wheat

- Sam Adams

- Amberjack Ale

- Stowford Cider



Heineken Zero

Red Stripe

Budweiser

Corona Light

Heineken

Amstel Light

Stella Artois

Coors Light

Corona

Bud Light

CHOOSE
BDA