

# APPETIZERS

## Chicken Wings 19

Choice of Jerk or Buffalo Sauce  
Ranch Dip, Celery Sticks

## Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

## Tuna Tartare 21

Seaweed Salad, Pineapple,  
Kaffir & Coconut Sauce, Corn Chips

## Popcorn Shrimp 23

Beer Battered, Tzatziki Dip, Sweet Chili Sauce

## Crispy Calamari 21

Cornmeal & Flour Coating, Tzatziki Dip &  
Sweet Chili Sauce

## Nachos & Guacamole 21

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

### TOP YOUR NACHOS: 7

Jerk Chicken / Shrimp / Beef

## Southwest Veggie Quesadilla (V) 19

Flour Tortilla, Corn, Onion, Green Bell Pepper,  
Pepper Jack Cheese, Avocado Tomatillo Salsa

## C&A Fish Chowder 13

(Contains Gosling's Black Seal Rum)  
Johnny Bread

## Mexican Salad Bowl (V) 19

Romaine, Black Bean, Avocado, Queso Fresco, Pico De Gallo,  
Crispy Tortilla Strips, Creamy Jalapeño Dressing

## Caesar Salad (V) 19

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

## Poke Bowl (V) 20

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

### SALAD ADD-ONS:

Chicken 8, Salmon 9, Shrimp 9, Tuna 9, Tofu 7

# ENTRÉES

## Grilled Salmon (GF) 38

Sautéed Broccoli, Mashed Potato,  
Peperonata Sauce

## Impossible Veggie Pot (V)(GF) 29

Taro, Chayote, Sweet Potatoes, Parsnip,  
Creamy Poblano Pepper Sauce

## Fish Tacos 29

Pickled Red Cabbage, Guacamole,  
Spicy Mayo, Fries

## Maluwa Chicken Curry 29

Saffron Basmati, Coconut Milk,  
Papadum, Orange Peel Chutney,  
Roti, Raita

## Sweet & Spicy Chicken 29

Fried Wonton, Peppers, Sesame,  
Green Onions, Side Salad

## Beer Battered

### Red Snapper & Chips 34

French Fries, Mushy Peas, Tartar Sauce,  
Malt Vinegar

## Striploin Steak (10oz) 42

### or Tenderloin (8oz) 46

#### Sides

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

#### Sauces

Béarnaise, Chimichurri, Peppercorn

## Seafood Stew 36

Shrimp, Scallops, Calamari, Mussels,  
Guajillo Peppers, Spice Broth,  
Grilled Flatbread

## Fettuccini Bolognese 29

Meat Sauce, Parmesan Cheese

## The Beyond Burger® (V) 29

Cheddar, Lettuce, Tomato,  
Dill Pickle, Chipotle Aioli  
Choice of French Fries or Side Salad

## Roasted Vegetable Tartlet (V) 29

Caramelized Onions, Smoked Cheese,  
Arugula, Sundried Tomato Pesto,

# SOMETHING SWEET

## Sticky Toffee Pudding 14

Vanilla Sauce, Caramel, Vanilla Ice Cream

## Cake of the Month 14

## Hazelnut Panna Cotta (N) 14

Dark Chocolate Glaze, Candied Hazelnuts

## Ice Creams & Sorbets (GF)

\$5 per Scoop

## Cheesecake 14

Berry Compote

## Chocolate Chip Cookies

1 Cookie - \$3.50

4 Cookies - \$12

(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.

DINNER MENU  
CROWN & ANCHOR

#  
CHOOSE  
BDA

# HAMILTON PRINCESS COCKTAILS

DINNER 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



Amberjack Ale

Sam Adams

Seasonal Brew



Heineken Zero

Red Stripe

Budweiser

Corona Light

Heineken

Amstel Light

Stella Artois

Coors Light

Corona

Bud Light

# CHOOSE BDA

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