

APPETIZERS

Chicken Wings 19

Choice of Jerk or Buffalo Sauce
Ranch Dip, Celery Sticks

Southwest Veggie Quesadilla (V) 19

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

Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

C&A Fish Chowder 13

(Contains Gosling's Black Seal Rum)
Johnny Bread

Tuna Tartare 21

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

Mexican Salad Bowl (V) 19

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

Popcorn Shrimp 23

Beer Battered, Tzatziki Dip, Sweet Chili Sauce

Caesar Salad (V) 19

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

Crispy Calamari 21

Cornmeal & Flour Coating, Tzatziki Dip &
Sweet Chili Sauce

Poke Bowl (V) 20

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

Nachos & Guacamole 21

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

TOP YOUR NACHOS: 7

Jerk Chicken / Shrimp / Beef

SALAD ADD-ONS:

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

SANDWICHES

Wahoo on Raisin Brioche 27

Battered Wahoo, Tropical Tartare Sauce

Grilled Chicken Breast Piadina 27

Arugula, Tomatoes, Italian Flatbread,
Tzatziki Sauce

Crispy Chicken On Brioche Bun 26

Dill Pickle, Chipotle Aioli, Ranch Dressing

The Beyond Burger® (V) 29

Cheddar, Lettuce, Tomato, Dill Pickle, Chipotle Aioli

Black Angus Beef Burger (8oz) 28

Bacon, Cheddar, Lettuce, Tomato, Dill Pickle

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

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

Deep Dish Pizza (V) 19

Mozzarella, Tomato Sauce

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.

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

Local Selection

Citra Smash



IPA

Amberjack Ale
Seasonal Brew



Imported

Carlsberg
Sam Adams

Bottled 9

Heineken Zero
Budweiser
Heineken
Stella Artois
Corona

Red Stripe
Corona Light
Amstel Light
Coors Light
Bud Light

CHOOSE
BDA

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