

APPETISERS

Chicken Wings 19

Choice of Jerk or Asian BBQ Sauce
Ranch Dip, Celery Sticks

C&A Fish Chowder 13

(Gosling's Black Seal Rum)
Johnny Bread

Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

Creamy Burrata Salad (V)(N) 25

Tomatoes, Arugula, Crispy Focaccia, Pesto, Hazelnuts

Tuna Tartare 24

Marinated Watermelon, Avocado,
Lime Zest, Corn Tortillas

Crispy Tortilla Salad (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

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

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

TOP YOUR NACHOS:

Jerk Chicken 7 / Shrimp 9 / Beef 7

SALAD ADD-ONS:

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

SANDWICHES

Wahoo on Raisin Brioche 27

Battered Wahoo, Tropical Tartar Sauce

Ham & Cheese Brioche 25

Black Forest Ham, Mozzarella, Cheddar

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 Kale, Mashed Potato,
Peperonata Sauce

Island Eggplant Donburi (VG) 29

Fried Tofu, Coconut Ginger Curry, Rice

Fish Tacos 29

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

Butter Chicken Masala (N) 29

Rice, Papadam, Naan,
Orange Peel Chutney, Raita

Shrimp & Scallops (GF) 39

Creamy White Wine Risotto,
Garlic Tomato Sauce, Herb Oil, Crispy Sage

Beer Battered

Red Snapper & Chips 34

French Fries, Mushy Peas, Tartar Sauce,
Malt Vinegar

Striploin Steak (10oz) 42 or Tenderloin (8oz) 46

Steak Sides

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

Sauces

Béarnaise, Chimichurri, Peppercorn

Cheese Flatbread 24

Mozzarella Cheese
Add Pepperoni 4

Orecchiette Pasta (V) 29

Creamy Sun Dried Tomato Sauce,
Olive Tapenade, Parmesan

ADDITIONAL SIDES:

French Fries 10 / Broccoli 10 / Roasted Vegetables 10 / Side Salad 10

SOMETHING SWEET

Brownie & Cream 14

Fudge Brownie, Brownie Croutons, Chantilly Cream,
Vanilla Ice Cream, Kahlua Chocolate Sauce

Cheesecake 14

Berry Compote

Eton Mess 14

Lemon Curd, Strawberry Mousse, Dry Meringue,
Whip Cream, Brown Sugar Crumb, Strawberry Compote

Ice Creams & Sorbets (GF)

\$5 per scoop

Feature Cake 14

The Duchess Chocolate Chip Cookies

1 Cookie - 3.50

4 Cookies - 12

(VG) Vegan (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

GIN INSPIRED COCKTAILS

LUNCH
MENU

CROWN & ANCHOR

Pink House Lemonade 16

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

The Unusual 18

The Botanist Gin, Aperol, Lillet Blanc, Cointreau, Lemon Juice,

Dress To Empress 17

Empress 1908, Pomegrante Liqueur,
Lemon & Elderflower Tonic

Lillet Lemon Martini 18

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

Grapefruit Elderflower Fizz 16

Bermuda White Roof Gin, Grapefruit Juice,
Elderflower Liqueur, Lime Juice,
Soda Water and Elderflower Tonic, Rosemary

Chocolate Negroni 17

Beefeater Gin, Carpano Antica Formula,
Campari, Chocolate Bitters

Bees In Bloom 18

Bloom Gin, St. Germaine, Local Honey, Lemon Juice

HAMILTON PRINCESS COCKTAILS

Royal Hamilton Yacht Club 17

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

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

Berry Pineapple Crush 17

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

Pimm's Cup 15

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

Paper Plane 18

Makers Mark, Aperol, Amaro Montenegro, Lemon Juice

Jalapeño Margarita 17

Casamigos Blanco, Cointreau, Jalapeño, Lime

Island Old Fashioned 18

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

Handshaken Colada 17

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

Cucumber Melon Fizz 17

Stoli Cucumber Vodka, Midori,
St. Germain, Lemon Juice, Club Soda

ZERØ PROOF

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

SELECTION OF BEERS

Draft Beers 12

Local Selection

Citra Smash



IPA

Session 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

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CHOOSE
BDA