

# 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

## 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:

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

## Featured Cake 14

Bourbon Chocolate Custard Cake

## 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