

APPETISERS

Popcorn Shrimp 23

Beer Battered, Tzatziki Dip, Sweet Chili Sauce

Chicken Wings 20

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

Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

Crispy Wahoo Bites 21

Sweet and Spicy Aioli, Ginger Relish, Nori Flakes

Crispy Calamari 21

Cornmeal & Flour Coating, Tzatziki Dip &
Sweet Chili Sauce

Nachos & Guacamole 21

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

TOP YOUR NACHOS:

Jerk Chicken 7 / Shrimp 9 / Beef 7

C&A Fish Chowder 13

(Gosling's Black Seal Rum)
Johnny Bread

Pumpkin Soup (V) 13

Spiced Coconut Cream, Pumpkin Seed,
Rosemary Dust, Focaccia Croutons

Kale Cobb Salad 21

Avocado, Cherry Tomato, Cucumber,
Red Onion, Boiled Egg, Bacon, Blue Cheese,
Mango Jalapeño Ranch 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,
Soy Sesame Dressing

SALAD ADD-ONS:

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

DINNER
MENU

CROWN & ANCHOR

ENTRÉES

Grilled Salmon (GF) 38

Grilled Asparagus, Blistered Tomato,
Celeriac and Parsnip Purée,
Rosemary Lemon Butter Sauce

Butter Chicken Masala (N) 29

Rice, Papadum, Naan,
Orange Peel Chutney, Raita

Lamb Kebab 39

Pita, Humus, Greek Salad,
Feta Cheese, Tzatziki Sauce,
Balsamic Reduction, Herb Oil

Cheesy Flatbread 24

Mozzarella Cheese, Tomato Sauce
Add Pepperoni 4

Sweet Potato Donburi (VG) 29

Fried Tofu, Thai Chili Curry,
Crispy Sweet Potato Skin, Micro Greens,
Citrus Dressing

Shrimp & Scallops (GF) 39

Creamy White Wine Risotto,
Garlic Tomato Sauce, Herb Oil, Crispy HP Basil

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

ADDITIONAL SIDES:

French Fries 10 / Broccoli 10 / Roasted Vegetables 10 / Side Salad 10 / Mashed Potato 10 / Potato Gratin 11

Fish Tacos 29

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

Beer Battered Red Snapper & Chips 34

French Fries, Mushy Peas,
Tartar Sauce, Malt Vinegar

Orecchiette Pasta (V) 29

Creamy Sun Dried Tomato Sauce,
Olive Tapenade, Parmesan

The Beyond Burger® (V) 30

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

SOMETHING SWEET

Brownie & Cream 14

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

Cheesecake 14

Berry Compote

Frozen Oreo Mud Pie 14

Chocolate Ice Cream, Chocolate Cream,
Oreo Cookie Chunks and Crust

Ice Creams & Sorbets (GF)

\$5 per scoop

Featured 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.



GIN INSPIRED COCKTAILS

eS Pink House Lemonade 16
Bermuda Pink House Gin, Coconut Rum,
Cranberry Juice, Lemon Juice, Tonic

Dress To Empress 17
Empress 1908, Pomegranate Liqueur,
Lemon & Elderflower Tonic

eS Grapefruit Elderflower Fizz 16
Bermuda White Roof Gin, Grapefruit Juice,
Elderflower Liqueur, Lime Juice,
Soda Water and Elderflower Tonic, Rosemary

Lillet Lemon Martini 18
Hendrick's Gin, Lillet Blanc, Dry Vermouth, Lemon Mix

Aperol 75 18
Beefeater Gin, Aperol, Prosecco, Lemon Juice

Gone With The Gin 18
Botanist Gin, Triple Sec, Blue Curacao, Lime Juice

Bees In Bloom 18
Bloom Gin, St. Germaine, Local Honey, Lemon Juice

HAMILTON PRINCESS COCKTAILS

eS Crown Swizzle 14
Gosling's Black, Gosling's Gold, Pineapple & Orange Juice, Grenadine

eS 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

Berry Pineapple Crush 17
Absolut Elyx, Seedlip, Strawberry Mix, Pineapple Juice,
Lime Juice

Pimm's Cup 15
Pimm's #1, Lemon Juice,
Lemon Lime Soda, Cucumber, Orange, Lemon

Grapefruit Negroni 17
Maker's Mark, Antica, Campari, Grapefruit Bitters

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

Honey Mule 15
Non-Alcoholic
Seedlip, 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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Hamilton Princess & Beach Club proudly partners with ecoSPIRITS. Each sustainable cocktail you order bearing the blue icon eliminates single use glass waste and reduces carbon footprint. These cocktails also fund the removal of ocean waste through the ecoSPIRITS Oceans Program. Scan the QR code to learn more!

DINNER
MENU

CROWN & ANCHOR

CHOOSE
BDA