

APPETISERS

LUNCH
MENU

CROWN & ANCHOR

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

Lemon Aioli, Tzatziki

C&A Nachos 22

Corn Chips, Three Cheeses, Jalapeño, Guacamole

Spring Onion, Pico de Gallo, Sour Cream

TOP YOUR NACHOS:

Jerk Chicken 8 / Shrimp 9 / Steak 9

C&A Bermudian Fish Chowder 13

Served with Sherry Peppers,

Goslings Black Seal Rum and Johnny Bread

Roasted Pumpkin Soup (VG) 13

Coconut Cream, Pumpkin Seeds, Rosemary Oil

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 (VG) 20

Mixed Greens, Quinoa, Seaweed Salad,

Avocado, Edamame, Pickled Cucumber,

Soy Sesame Dressing

SALAD ADD-ONS:

Steak 9 / Chicken 8 / Salmon 9 / Shrimp 9 / Tuna 9 / Tofu 8

SANDWICHES

Bermudian Fish Sandwich 27

Beer Battered Snapper, Tomato, Coleslaw,

Tartare Sauce, Raisin Bread

Crispy Fried Chicken Burger 27

Iceberg Lettuce, Dill Pickles, Chipotle Aioli,

Ranch Dressing, Brioche Bun

The Beyond Burger® (V) 30

Cheddar, Lettuce, Tomato, Dill Pickle,

Onion Jam, Chipotle Aioli

Jerk Chicken Club 27

White Loaf, Chili Mayo, Lettuce,

Tomato, Bacon, Gouda Cheese

Black Angus Beef Burger (8oz) 30

Cheddar, Lettuce, Tomato, Dill Pickle

Bacon Onion Jam, Chipotle Aioli

All sandwiches will be served with a choice of French fries or side salad

ENTRÉES

Grilled Salmon (GF) 38

Grilled Asparagus, Blistered Tomato,

Celeriac and Parsnip Purée,

Rosemary Lemon Butter Sauce,

Butter Chicken Masala (N) 29

Rice, Papadam, Naan,

Orange Peel Chutney, Raita

Striploin Steak (10oz) 42

or Tenderloin (8oz) 46

Steak Sides 5 each

Roasted Vegetables / Mashed Potato / Broccoli

Potato Gratin / Side Salad / French Fries

Sauces

Béarnaise, Chimichurri, Peppercorn

Sweet Potato Donburi (VG) 29

Fried Tofu, Thai Chili Curry,

Crispy Sweet Potato, Micro Greens,

Citrus Dressing

Shrimp & Scallops (GF) 39

Creamy White Wine Risotto,

Garlic Tomato Sauce, Herb Oil, Crispy HP Basil

Lamb Kofta Kebab 39

Pita, Hummus, Greek Salad, Feta Cheese,

Tzatziki, Balsamic Dressing

Fish Tacos 32

Pickled Cabbage, Spicy Mayo, Pico de Gallo,

Lettuce, Lime Crème Fraiche, 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

Cheesy Flatbread 24

Mozzarella Cheese, Tomato Sauce

Add Pepperoni 4

ADDITIONAL SIDES:

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

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)

One scoop - 7

Two scoops - 12

Three scoops - 17

Featured Cake 14

The Duchess Chocolate Chip Cookies

1 Cookie - 4

4 Cookies - 14

(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

 **Pink House Lemonade 17**
Bermuda Pink House Gin, Coconut Rum,
Cranberry Juice, Lemon Juice, Tonic

Dress To Empress 18
Empress 1908, Pomegranate Liqueur,
Lemon & Elderflower Tonic

 **Grapefruit Elderflower Fizz 17**
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

 **Crown Swizzle 17**
Gosling's Black, Gosling's Gold, Pineapple & Orange Juice, Grenadine

 **Royal Hamilton Yacht Club 18**
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 18
Absolut Elyx, Seedlip, Strawberry Mix, Pineapple Juice,
Lime Juice

Grapefruit Negroni 18
Maker's Mark, Antica, Campari, Grapefruit Bitters

Jalapeño Margarita 18
Casamigos Blanco, Cointreau, Jalapeño, Lime

Island Old Fashioned 18
Woodford Reserve, Hennessy VS,
Giffard Banane Du Bresil, Angostura Bitters

Handshaken Colada 18
Bacardi Pineapple Rum, Gosling's Gold Rum, Coconut,
Fresh Lime, Orange, Pineapple

Cucumber Melon Fizz 18
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 12
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 14

LOCAL SELECTION



Citra SMASH - Pale Ale
32° North - New England IPA
64° WEST - Session IPA
Parish Pilsner - German Lager

Bottled 10

Heineken Zero	Red Stripe
Budweiser	Corona Light
Heineken	Amstel Light
Stella Artois	Coors Light
Corona	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!

