

STARTERS & SALADS

- Crispy Calamari 24**
Lemon Aioli, Tzatziki
- Crispy Buttermilk Cauliflower (V) 21**
BBQ Sauce, Sesame Mayo
- Chicken Wings 23**
Choice of Jerk or Asian BBQ Sauce
Ranch Dip, Celery Sticks
- Popcorn Shrimp 24**
Beer Battered, Tzatziki Dip, Sweet Chili Sauce
- Grilled Haloumi (V)(GF) 19**
Slow Roasted Cherry Tomatoes, Honey, Basil
- C&A Nachos (V)(GF) 24**
Corn Chips, Three Cheeses, Jalapeño, Guacamole,
Spring Onion, Pico de Gallo, Sour Cream
- TOP YOUR NACHOS:**
Chicken 8 / Shrimp 9 / Steak 9

- Hummus, Falafel & Cucumber Salad (V) 22**
Hummus, Babaganoush, Tomato, Cucumber,
Arugula, Tahini Yoghurt Dressing, Pita Bread
- Caesar Salad (V) 22**
Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing (*no anchovies*)
- Poke Bowl (VG) 23**
Mixed Greens, Quinoa, Seaweed Salad, Avocado,
Edamame, Pickled Cucumber, Soy Sesame Dressing
- Beetroot Salad (V)(N) 20**
Cooked Beetroot, Shaved Raw Beetroot,
Spinach, Goats Cheese, Balsamic Dressing
- SALAD ADD-ONS:**
Steak 9 / Chicken 8 / Salmon 9
Shrimp 9 / Tuna 9 / Tofu 8

SOUPS

- C&A Bermudian Fish Chowder 14**
Served with Sherry Peppers,
Goslings Black Seal Rum and Johnny Bread

- Carrot & Ginger Soup (VG) 14**
Thyme Croutons, Roasted Pumpkin Seeds,
Coconut Yoghurt

FLATBREAD PIZZA & PASTA

- Margherita (V) 27**
Roasted Tomato, Buffalo
Mozzarella, Basil

- Prosciutto 29**
Prosciutto, Fresh Mozzarella,
Tomato, Arugula, Balsamic Glaze

- Meat Lovers 30**
Pepperoni, Sausage, Chorizo,
Bell Pepper, Red Onion, Oregano

- Seafood Linguine 36**
Prawns, Mussels, Calamari, Baby Spinach,
Parsley, Chili, Tomato Sauce

- Lasagna 30**
Bolognese Beef, Tomato,
Parmesan Cheese, Basil

BURGERS & SANDWICHES

- Grilled Chicken Club 28**
Grilled Chicken Breast, Tomato, Lettuce,
Bacon, Cheddar, Garlic Aioli, White Bread

- Crispy Fried Chicken Burger 28**
Iceberg Lettuce, Dill Pickles, Chipotle Aioli,
Ranch Dressing, Brioche Bun

- Bermudian Fish Sandwich 28**
Beer Battered Atlantic Cod, Tomato, Coleslaw,
Tartare Sauce, Raisin Bread

- Black Angus Beef Burger (8oz) 30**
Cheddar, Lettuce, Tomato, Dill Pickle,
Bacon Onion Jam, Chipotle Aioli

- Fish Tacos 33**
Pickled Cabbage, Spicy Mayo, Pico de Gallo,
Lettuce, Lime Crème Fraiche, Flour Tortilla

- The Beyond Burger® (V) 30**
Cheddar, Lettuce, Tomato, Dill Pickle,
Onion Jam, Chipotle Aioli

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

ENTRÉES

- Pan Seared Atlantic Salmon 38**
Grilled Asparagus, Cauliflower Purée, Fondant
Potatoes, Citrus Velouté Sauce

- Steak Frites (GF) 44**
Chargrilled Sirloin Steak, Café De Paris Butter,
Arugula Salad, Fries

- Beer Battered Atlantic Cod & Chips 35**
French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

- Butter Chicken Masala (N) 32**
Rice, Papadum, Naan, Orange Peel Chutney, Raita

- Seared Tuna Steak (GF)(N) 36**
Yellow Fin Tuna, Eggplant Caponata, Pine Nuts,
Capers, Basil Tomato Sauce

- Rosemary Braised Lamb Shank 38**
Pearl Barley Risotto, Fine Herbs, Broccolini,
Arugula, Lamb Jus

- Mushroom Risotto (GF)(V) 32**
Roasted Mushrooms, Oregano,
Aged Parmesan, Watercress

- Smoked USDA Beef Short Rib 48**
Truffle Mashed Potato, Broccolini, Crispy Shallots,
Chimichurri, Watercress

ADDITIONAL SIDES 11

French Fries | Broccoli | Roasted Vegetables | Side Salad | Mashed Potato

SOMETHING SWEET

- Vanilla Crème Brulee (GF) 15**
Tahitian Vanilla Bean, Caramelized Sugar

- Cheesecake 16**
Berry Compote

- Chocolate Tart 16**
Valrhona 55% Dark Chocolate Custard,
Dark Chocolate Crust, Tahitian Vanilla Cream,
Chocolate Shavings

- Ice Creams & Sorbets (GF)**
One Scoop - 7
Two Scoops - 12
Three Scoops - 17

- Featured Cake 15**

- The Duchess Chocolate Chip Cookies**
One Cookie - 4 | Four Cookies - 15

(V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

If you have any intolerances 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

Off De Roof 18

White Roof Gin, Lime Elixir, Cranberry Juice, Sugar Rim

Pink House Lemonade 18

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

Berry Patch Fizz 18

Bombay Bramble Gin, Lemon Elixir, Martini Prosecco

Grapefruit Elderflower Fizz 18

Bermuda White Roof Gin, St-Germain, Grapefruit, Lime Elixir, Elderflower Tonic, Fresh Rosemary

Island Sbagliato 2.0 18

Oxley Gin, Campari, Pineapple & Mango Infused Sweet Vermouth, Martini Prosecco

HAMILTON PRINCESS COCKTAILS

Sassy Pineapple 21

Patron Silver Tequila, Passoa Passion Fruit Liqueur, Pineapple, Fresh Lime, Spicy Salt Rim

Hand-Shaken Colada 19

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

Crown Swizzle 17

Gosling's Black Seal & Gold Rums, Pineapple & Orange Juice, Grenadine

Mango Lemon Drop 19

Ketel One Vodka, Mango, Lemon Elixir, *Served Up with a Sugar Rim*

Spicy Margarita 20

Casamigos Blanco Tequila, Cointreau, Jalapeño, Lime Elixir

Seaside Espresso Martini 20

Coffee & Vanilla Bean Infused Grey Goose Vodka, Amaro, Giffard Crème de Cacao, Espresso Cold Brew, Salted Seafoam Cream

Island Old Fashioned 18

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

Royal Hamilton Yacht Club 19

A Hamilton Princess Play on the Classic Trader Vic's Cocktail
Hamilton Princess Single Barrel Reserve Rum, Gosling's Black Seal Rum, Bermuda Gold Liqueur, Grand Marnier, Fresh Lime

ZERØ PROOF

Non-Alcoholic

Garden Spritz 12

Floreal Non-Alcoholic Aperitivo, Fresh Lemon, Beach Club Hive Honey Syrup, Club Soda, Fresh Herbs

Sparkling Mango Lemonade 12

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

Bottled 10

LOCAL SELECTION



Citra SMASH - Pale Ale
32° North - New England IPA
64° WEST - Session IPA
Parish Pilsner - German Lager
Stout Ignorance - Irish Dry
Whitecaps - Witbier

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!