

BUT FIRST...

TOSTONES (VG)(GF) - 19

Fried Plantains, Tomatillo Avocado Salsa, Chili Lime Vegan Aioli

CORN CHIPS & DIPS - 19

Angus Beef Chili or "Impossible" Chili Pico de Gallo, Guacamole, Sour Cream, Jalapeño

CRISPY CALAMARI - 27

Lemon Aioli, Tzatziki

CRISPY CHICKEN TENDERS - 28

Fries, House-made BBQ Sauce, Lemon Aioli

FISH TACOS - 32

Breaded Snapper, Pico de Gallo, Guacamole, Spicy Mayo, Pickled Onion, Sinky Bay Slaw

WAHOO NUGGETS - 28

Fries, Tartar Sauce, Lemon

TUNA POKE NACHO'S - 26

Saku Tuna, Edamame, Avocado, Furikake, Sesame Soy Dressing, Spicy Mayo, WonTon Chips

HERB & GARLIC PRAWN SKEWERS - 26

Chimichurri Sauce, Lemon, Grilled Sourdough

CHICKEN SATAY - 24

Peanut Sauce, Lime, Grilled Pita Bread

FALAFEL & PITA BREAD (VG) - 26

Hummus, Cucumber, Tomato, Red Onion, Olives, Grilled Pita Bread

FLATBREADS

MARGHERITA (V) - 28

Tomato, Mozzarella, Basil

PEPPERONI - 29

Tomato, Mozzarella, Basil

KFC - 29

Korean Fried Chicken, Gochuchang, Mozzarella, Pickled Onion & Carrot, Scallions, Cilantro

VEGGIE PESTO (V) - 28

Grilled Zucchini, Bell Peppers, Cherry Tomato, Goat Cheese, Arugula, Balsamic Glaze

SWEET TREATS

ICE CREAM SANDWICH - 15

Duchess Chocolate Chip Cookies, Vanilla Ice Cream

FROZEN KEY LIME PIE - 15

Toasted Coconut, Graham Crumble, Whipped Cream

FRESH FRUIT BOWL - 15

Princess Honey Yoghurt

ICE CREAM

TWO SCOOPS - 15 | THREE SCOOPS 18

Vanilla, Chocolate, Strawberry, Mango Sorbet

ADD: LIMONCELLO \$9 OR ESPRESSO \$6



THE PRINCESS BEACH CLUB

LUNCH MENU

FRESH & SO GREEN

CEVICHE - 26

Avocado, Shallot, Corn, Cilantro, Pico de Gallo, Leche de Tigre, Tortilla Chips

CHOICE OF: SNAPPER OR TUNA

CAESAR SALAD (V) - 22

Romaine, Shaved Parmesan, Crouton

COBB SALAD - 25

Grilled Chicken, Bacon, Boiled Egg, Avocado, Cherry Tomato, Cucumber, Pickled Onion, Blue Cheese, Ranch Dressing

GREEK SALAD (V) - 24

Oregano Feta, Tomato, Cucumber, Red Onion, Kalamata Olives, EVO

ADD: PRAWNS | CHICKEN | TUNA 9

BURGERS & SANDWICHES

BOAT BAY BURGER - 30

Angus Beef Patty, Cheddar, Bacon, Guacamole, Lettuce, Tomato, Spicy Mayo, Johnny Bread

ADD: FRIED EGG 3

CROSS BAY BURGER (VG) - 30

Beyond Burger Patty, Lettuce, Tomato, Guacamole, Spicy Mayo, Johnny Bread

WAHOO BURGER - 31

Crispy Fried Wahoo, Sinky Bay Slaw, Citrus Aioli, Johnny Bread

GRILLED CHICKEN WRAP - 30

Romaine, Tomato, Corn, Herb Yoghurt Dressing

STEAK SANDWICH - 32

Chargrilled Skirt Steak, Onion Jam, Tomato, Arugula, Chimichurri, Garlic Aioli, Sourdough

SERVED WITH CHOICE OF FRIES OR SALAD

ON THE SIDE (V)

MIXED LEAF SALAD - 10

Red Onion Vinaigrette

SINKY BAY SLAW - 10

Cabbage, Red Onion, Carrot, Cilantro

FRIES - 10

Sea Salt or Spicy

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

17% GRATUITIES WILL BE ADDED TO THE MENU PRICE LISTED

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.



THE PRINCESS BEACH CLUB

ISLAND INSPIRED

SWIZZLE COLADA - 18

Princess Rum Swizzle meets Piña Colada
Beach Club's Signature Drink

es HAND-SHAKEN COLADA - 19

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

PASSION MOJITO - 17

Bacardi White Rum, Fresh Mint, Lime, Passion Fruit

SOUTH SHORE SPRITZ - 18

Aperol, Pink House Gin, Prosecco, Soda Water

PINEAPPLE CRUSH - 18

Bacardi Pineapple Rum, Fresh Lime, Ginger Beer

TROPICAL SPIKED SLUSHY - 17

Frozen Blended with Pineapple, Mango, Ginger Beer

Your Choice of Vodka or Rum

PRINCESS FROSÉ - 19

Our Signature Frosé with Rosé Wine

MARGARITA'S

TIKI RITA

Silver Tequila, Fresh Lime, Pomegranate, Pineapple, Coconut Rum Float

JALAPEÑO MARGARITA

Silver Tequila, Triple Sec, Fresh Lime, Jalapeños

PITCHER - 70 | GLASS - 18

WINES

CHAMPAGNE & SPARKLING

Zardetto, Prosecco Brut, Valdobbiadene, Italy	16	75
Yellow Label', Veuve Cliquot, France	35	160
Astoria 'Fashion Victim' Rosé, Veneto, Italy	13	55

ROSÉ

John Legend LVE Rosé	19	90
AIX, Coteaux d'Aix en Provence, France	17	80

WHITE

Sauvignon Blanc, Wairau River, New Zealand	16	75
Chardonnay, Trapiche, Mendoza, Argentina	17	80

RED

Malbec, Kaiken Ultra, Argentina	17	80
Pinot Noir, Sterling 'VC', California, USA	16	75

BERMUDA CLASSICS

CLASSIC DARK & STORMY - 17

Gosling's Black Seal Rum, Ginger Beer

PRINCESS RUM SWIZZLE - 17

Gosling's Black Seal & Gold Rum, Pomegranate, Grenadine, Lime, Pineapple, Orange, Angostura Bitters

es 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, Fresh Lime, Bermuda Gold Liqueur, Grand Marnier

NON-ALCOHOLIC

STRAWBERRY COCONUT CRUSH - 12

Strawberry, Coconut, Lime

FRESHLY BREWED ICE TEA - 9

of the day (Unsweetened)

Please ask your server for selection

SPARKLING MANGO LEMONADE - 12

Hand-Crafted with Fresh Lemon, Mango, Soda Water

Enjoy all the above topped with your favorite floater of choice at an additional cost.

VODKA, RUM OR GIN - 6

SINKY BAY

SANGRIA OF THE DAY - 17

Housemade Recipe
Garnished with Tropical Fruits

READY-TO-DRINK

DEEP BAY - \$11

HIGH NOON - \$11

TRULY - \$11

WHITE CLAW - \$11

TWISTED TEA - \$12

BACARDI MOJITO - \$14

VOLLEY TEQUILA SELTZER - \$15

GL. BTL. *Please check with your server for available flavors*

BEERS

BUILD - A - BUCKET - 45

Choose 5 beers to create your own bucket or enjoy just one!

Corona
Heineken
Bud Light
10 PER CAN

BERMUDA CRAFT BREWING

DRAFT BEER

Citra Smash
32 North
14

17% gratuities will be added to the menu price listed.



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!**