



CROWN & ANCHOR

STARTERS & SALADS

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) 24

Mixed Greens, Quinoa, Seaweed Salad, Avocado, Edamame, Pickled Cucumber, Soy Sesame Dressing

SALAD ADD-ONS:

Steak **10** / Chicken **9** / Salmon **10**

Shrimp **10** / Tuna **10** / Tofu **8**

Carrot & Ginger Soup (VG) 15

Thyme Croutons, Roasted Pumpkin Seeds, Coconut Yoghurt

Crispy Calamari 25

Lemon Aioli, Tzatziki

Crispy Buttermilk Cauliflower (V) 21

BBQ Sauce, Sesame Mayo

KFC - Korean Fried Chicken 24

Gochuchang, Citrus Mayo, Sesame Seeds, Diakon

C&A Nachos (V) (GF) 25

Corn Chips, Three Cheeses, Jalapeño, Guacamole, Spring Onion, Pico de Gallo, Sour Cream

TOP YOUR NACHOS:

Chicken **9** / Shrimp **10** / Steak **10**

ENTRÉES

Pan Seared Atlantic Salmon 39

Grilled Asparagus, Cauliflower Purée, Fondant Potatoes, Citrus Velouté Sauce

Crispy Fried Chicken Burger 29

Iceberg Lettuce, Dill Pickles, Chipotle Aioli, Ranch Dressing, Brioche Bun

Butter Chicken Masala (N) 34

Rice, Papadum, Naan, Orange Peel Chutney, Raita

Chicken Alfredo Flatbread 28

Arugula, Cherry Tomatoes, Parmesan Cheese, Chili Oil

Meat Lovers Flatbread 30

Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion, Oregano

Fish Tacos 34

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

Beer Battered Fish & Chips 36

Atlantic Cod, Mushy Peas, Tartar Sauce, French Fries, Malt Vinegar

Black Angus Beef Burger (8oz) 30

Cheddar, Iceberg Lettuce, Tomato, Dill Pickle, Bacon Onion Jam, Chipotle Aioli

ADD ON: Beef Patty **12**

The Beyond Burger® (V) 30

Cheddar, Iceberg Lettuce, Tomato, Dill Pickle, Onion Jam, Chipotle Aioli

ADD ON: Beef Patty **12**

Steak Frites (GF) 45

Chargrilled Sirloin Steak, Café De Paris Butter, Arugula Salad, French Fries

SOMETHING SWEET

Apple Crumble (GF) (V) 16

Tahitian Vanilla Bean, Caramelized Sugar

Ice Creams & Sorbets (GF)

One scoop - **7**

Two scoops - **13**

Three scoops - **18**

Cheesecake 17

Berry Compote

Featured Cake 16

Strawberry Pistachio Tart 15

Strawberry Sauce, Pistachio Namelaka, Almond Financier

The Duchess Chocolate Chip Cookies

1 Cookie - **4**

4 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.



CROWN & ANCHOR

GIN INSPIRED COCKTAILS



Off De Roof 18

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



Pink House Lemonade 19

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



Grapefruit Elderflower Fizz 19

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

Berry Patch Fizz 19

Bombay Bramble Gin, Lemon Elixir, Martini Prosecco

Cello Spritz 21

Cello Spritz 21 Empress Gin, Prosecco, Limoncello, Lemon Elixir, Sprite

HAMILTON PRINCESS COCKTAILS

Sassy Pineapple 22

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

Tito's Vodka, Mango, Lemon Elixir,
Served Up with a Sugar Rim

Spicy Margarita 20

Cazadores Blanco Tequila, Cointreau, Jalapeño, Lime Elixir

Patron XO Espresso Martini 21

HP Anejo Patrón, XO Cafe Patrón, Espresso

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 Liquor, Grand Marnier, Fresh Lime

ZERØ PROOF

Non-Alcoholic

Garden Spritz 12

Clean Co. Non-Alcoholic Tequila, Fresh Lemon, Beach Club Hive Honey Syrup, Strawberry Puree, 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
Whitecaps - Witbier



*Ask your server about
our featured beer.*

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!