

STARTERS | SALADS | BOWLS

Crispy Calamari 25

Lemon Aioli, Tzatziki

Crispy Buttermilk Cauliflower (V) 22

BBQ Sauce, Sesame Mayo

Jerk Spiced Chicken Wings 24

Ranch Dip, Celery Sticks

Braised Short Rib Croquette 24

USDA Beef Short Rib, Chimichurri,
Pickled Red Onions, Gruyere Cheese Sauce,
Aged Parmesan, Microgreens

Popcorn Shrimp 25

Beer Battered, Tzatziki Dip, Sweet Chili Sauce

C&A Nachos (V) 25

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

TOP YOUR NACHOS:

Chicken **9** / Shrimp **10** / Steak **11**

Poke Bowl (VG) 24

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

Halloumi Quinoa Bowl (V)(GF) 24

Grilled Halloumi, Roasted Cherry Tomatoes, Grilled
Zucchini, Grilled Broccoli, Avocado, Quinoa Herb
Salad, Honey Balsamic Dressing

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*)

Cobb Salad 24

Chicken Breast, Blue Cheese, Romaine Lettuce,
Sweet Corn, Avocado, Bacon, Boiled Egg,
Red Wine Vinaigrette

Beetroot Salad (V)(N) 24

Cooked Beets, Shaved Raw Beets, Pine Nuts,
Spinach, Goat's Cheese

SALAD ADD-ONS:

Steak **11** / Chicken **9** / Salmon **10**
Shrimp **10** / Tuna **10** / Tofu **8**

SOUPS

C&A Bermudian Fish Chowder 16

Served with Sherry Peppers,
Gosling's Black Seal Rum and Johnny Bread

Creamy Corn Soup (VG) 16

Corn Fritters, Basil Oil, Microgreens

FLATBREAD PIZZA & PASTA

Margherita Flatbread (V) 28

Roasted Tomato,
Buffalo Mozzarella, Basil

Mushroom & Truffle Flatbread (V) 30

Truffle Cheese Sauce,
Sautéed Mushrooms, Baby Spinach,
Red Onions, Mozzarella

Meat Lovers Flatbread 30

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

Seafood Linguine 36

Prawns, Mussels, Calamari,
Baby Spinach, Parsley, Chili Flakes,
Tomato Sauce

Summer Asparagus Risotto (V)(GF) 34

Asparagus, Peas, Tuckers Farm
Goats Cheese, Lemon, Basil,
Parsley, Chives, Herb Oil

Italian Sausage & Broccoli Orecchiette 32

Hot Italian Sausage, Broccoli,
Red Peppers, Garlic Cream,
Parmesan, Chili Oil

BURGERS & SANDWICHES

Grilled Chicken Club 29

Grilled Chicken Breast, Tomato, Iceberg Lettuce,
Bacon, Cheddar, Garlic Aioli, White Bread

Bermudian Fish Sandwich 30

Beer Battered Atlantic Cod, Tomato, Coleslaw,
Tartare Sauce, Raisin Bread

Fish Tacos 34

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

Portuguese Steak Sandwich 34

Marinated USDA Striploin, Caramelized Onions,
Provolone Cheese, Arugula, Chipotle Aioli,
Grilled Sourdough Bread

Tandoori Chicken Burger 30

Tandoori Spice Chicken Thigh, White Cheddar, Crispy
Asian Slaw, Coriander, Brioche Bun, Spiced Ketchup

Crispy Fried Chicken Burger 30

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

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: Beyond Patty 12

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

ENTRÉES

Pan Seared Atlantic Salmon 39

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

Beer Battered Fish & Chips 36

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

Filipino Beef Tapa (GF) 33

Marinated USDA Beef, Garlic Fried Rice,
Pickled Red Onion, Tomato, Scallions,
Sunny Side Up Egg

Applewood Smoked Half Chicken (GF) 36

House Smoked Chicken, Garlic Mash Potato,
Pearl Onions, Pancetta, Carrots, Chicken Jus

Steak Frites (GF) 45

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

Butter Chicken Masala (N) 35

Rice, Papadum, Naan,
Orange Peel Chutney, Raita

Grilled Masala Lamb Chops (GF) 45

Mint Yogurt Marinated Lamb Chops,
Cumin Basmati Rice, Kale, Butter Beans,
Roasted Macadamia Nuts, Fresh Herbs

Vietnamese Beef Noodle Soup - Pho (GF) 34

Slow Braised USDA Bone-In Ribeye,
Rice Noodles, Poached Eggs, Bean Sprouts,
Green Chili, Fresh Herbs

ADDITIONAL SIDES 12

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

(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



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



Off De Roof 18

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

Cello Spritz 21

Empress Gin, Prosecco, Limoncello, Lemon Elixir, Sprite

HAMILTON PRINCESS COCKTAILS

Sassy Pineapple 23

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



Hand-Shaken Colada 20

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 20

Absolute Elyx Vodka, Mango, Lemon Elixir, Served Up with a Sugar Rim

Spicy Margarita 20

Espolon Tequila, Cointreau, Jalapeño, Lime Elixir

Patron XO Espresso Martini 22

HP Anejo Patrón, XO Cafe Patrón, Espresso

Island Old Fashioned 19

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

Award Wining Pear Basil Smash 19

Lyres Non-Alcoholic Gin, Lemon Elixir, Pear Basil Syrup

Sparkling Mango Lemonade 12

Hand-Crafted with Fresh Lemon and Mango

Garden Spritz 19

Lyres Non-Alcoholic Gin, Fresh Lemon, Beach Club Hive Honey Syrup, Strawberry Puree, Club Soda, Fresh Herbs

C&A Fruit Punch 12

Orange, Pineapple, Genadine, Ginger Beer

Top it up with a liquor of your choice at an additional cost

SELECTION OF BEERS

Draft Beers 14

Bottled 11



LOCAL SELECTION

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

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!