

STARTERS | SALADS | BOWLS



CROWN & ANCHOR

Creamy Corn Soup (VG) 16

Corn Fritters, Basil Oil, Microgreens

Poke Bowl (VG) 24

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

SALAD ADD-ONS:

Steak **11** / Chicken **9** / Salmon **10**

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

Crispy Calamari 25

Lemon Aioli, Tzatziki

Crispy Buttermilk Cauliflower (V) 22

BBQ Sauce, Sesame Mayo

Braised Short Rib Croquette 24

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

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**

ENTRÉES

Vietnamese Beef Noodle Soup - Pho (GF) 34

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

Beer Battered Fish & Chips 36

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

Butter Chicken Masala (N) 35

Rice, Papadum, Naan, Orange Peel Chutney, Raita

Meat Lovers Flatbread 30

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

Mushroom & Truffle Flatbread (V) 30

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

Grilled Masala Lamb Chops (GF) 45

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

Fish Tacos 34

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

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: 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

Cheesecake 17

Berry Compote

Ice Creams & Sorbets (GF)

One scoop - **7**

Two scoops - **13**

Three scoops - **18**

Featured Cake 16

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.



GIN INSPIRED COCKTAILS

es Pink House Lemonade 19

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

es Grapefruit Elderflower Fizz 19

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

es 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

es Hand-Shaken Colada 20

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

Mango Lemon Drop 20

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

Patron XO Espresso Martini 22

HP Anejo Patrón, XO Cafe Patrón, Espresso

es Crown Swizzle 17

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

Spicy Margarita 20

Espolon Tequila, Cointreau, Jalapeño, Lime Elixir

Island Old Fashioned 19

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

Garden Spritz 19

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

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

Sparkling Mango Lemonade 12

Hand-Crafted with Fresh Lemon and Mango

C&A Fruit Punch 12

Orange, Pineapple, Genadine, Ginger Beer

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
- Whitecaps - Witbier
- Amigo - Mexican Lager



Bottled 11

- | | |
|---------------|--------------|
| 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!