



THE PRINCESS BEACH CLUB

LUNCH MENU

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 - 24

Lemon Aioli, Tzatziki

FISH TACOS - 31

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

CHICKEN WINGS - 22

Sweet Chili Lime, Lemon Aioli or Buffalo, Blue Cheese

FISH & CHIPS - 28

Breaded Snapper, Fries, Tartar Sauce

TUNA POKE NACHO'S - 25

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

PICK UP STICKS

HERB & GARLIC PRAWN SKEWERS - 26

Chimichurri Sauce, Lemon, Grilled Sourdough

CHICKEN SATAY - 24

Peanut Sauce, Lime, Grilled Pita Bread

IMPOSSIBLE KOFTA (V) - 26

Tomato Onion Jam, Herb Yogurt Dressing, Grilled Pita Bread

FLATBREADS

MARGHERITA (V) - 27

Tomato, Mozzarella, Basil

PEPPERONI - 29

Tomato, Mozzarella, Basil

HAWAIIAN - 29

Honey Glazed Ham, Pineapple, Tomato, Mozzarella

MUSHROOM (V) - 28

Creamy Garlic Spinach, Spinach, Oregano Feta

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

FRESH & SO GREEN

CEVICHE - 26

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

CHOICE OF: PRAWNS | SNAPPER | 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 - 29

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

ADD: FRIED EGG 3

CROSS BAY BURGER (VG) - 29

Beyond Burger Patty, Carmelized Onion, Lettuce, Tomato, Mushroom, Dill Pickle, Spicy Mayo, Johnny Bread

GRILLED CHICKEN WRAP - 28

Romaine, Tomato, Corn, Herb Yoghurt Dressing

STEAK SANDWICH - 30

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



THE PRINCESS BEACH CLUB

ISLAND INSPIRED

SWIZZLE COLADA - 18

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

HAND-SHAKEN COLADA - 18

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

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

JALAPEÑO MARGARITA

HP Patron, Triple Sec, Fresh Lime, Jalapeños

PITCHER - 70 | GLASS - 18

WINES

CHAMPAGNE & SPARKLING

	GL.	BTL.
Zardetto, Prosecco Brut, Valdobbiadene, Italy	15	75
Yellow Label', Veuve Cliquot, France	32	150
Astoria 'Fashion Victim' Rosé, Veneto, Italy	13	55

ROSÉ

Whispering Angel, Provence, France	16	80
AIX, Coteaux d'Aix en Provence, France	15	70

WHITE

Sauvignon Blanc, Wairau River, New Zealand	16	80
Chardonnay, Trapiche, Mendoza, Argentina	17	85

RED

Malbec, Kaiken Ultra, Argentina	17	85
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

ROYAL HAMILTON YACHT CLUB - 18

Gosling's Black Seal Rum, Bermuda Gold Liqueur, Grand Marnier, Fresh Lime

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

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.