

STARTERS & SALADS

- Crispy Calamari 24**
Lemon Aioli, Tzatziki
- Crispy Buttermilk Cauliflower (V) 20**
BBQ Sauce, Sesame Mayo
- Chicken Wings 22**
Choice of Jerk or Asian BBQ Sauce
Ranch Dip, Celery Sticks
- Popcorn Shrimp 24**
Beer Battered, Tzatziki Dip, Sweet Chili Sauce
- Grilled Haloumi (V)(GF) 18**
Slow Roasted Cherry Tomatoes, Honey, Basil
- C&A Nachos (V) 23**
Corn Chips, Three Cheeses, Jalapeño, Guacamole,
Spring Onion, Pico de Gallo, Sour Cream
- TOP YOUR NACHOS:**
Chicken 8 / Shrimp 9 / Steak 9

- House Smoked Salmon & Fingerling Potato Salad 24**
Watercress, Shaved Sprouts, Capers,
Mustard Vinaigrette
- Caesar Salad (V) 22**
Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing (*no anchovies*)
- Poke Bowl (VG) 21**
Mixed Greens, Quinoa, Seaweed Salad, Avocado,
Edamame, Pickled Cucumber, Soy Sesame Dressing
- Beetroot Salad (V) 20**
Cooked Beetroot, Shaved Raw Beetroot,
Spinach, Goats Cheese, Balsamic Dressing
- SALAD ADD-ONS:**
Steak 9 / Chicken 8 / Salmon 9
Shrimp 9 / Tuna 9 / Tofu 8

SOUPS

- C&A Bermudian Fish Chowder 14**
Served with Sherry Peppers,
Goslings Black Seal Rum and Johnny Bread

- Leek & Potato Soup (V) 14**
Crispy Leeks, Herb Oil

PASTA & FLATBREAD PIZZAS

- Margherita Pizza (V) 27**
Roasted Tomato, Buffalo
Mozzarella, Basil
- Slow Roasted Cherry
Tomato Linguine (V) 29**
Bell Peppers, Olives, Pine Nuts

- Mushroom, Spinach &
Blue Cheese Pizza (V) 28**
Garlic Roasted Mushrooms,
Creamy Spinach,
Gorgonzola, Arugula

- Spicy Salami Pizza 29**
Genoa Salami, Oregano, Buffalo
Mozzarella, Tomato, Arugula
- Lasagna 30**
Bolognaise Beef, Tomato,
Parmesan Cheese, Basil

BURGERS & SANDWICHES

- Grilled Chicken Club 27**
Grilled Chicken Breast, Tomato, Lettuce,
Bacon, Cheddar, Garlic Aioli, White Bread
- Bermudian Fish Sandwich 28**
Beer Battered Snapper, Tomato, Coleslaw,
Tartare Sauce, Raisin Bread
- Fish Tacos 33**
Pickled Cabbage, Spicy Mayo, Pico de Gallo,
Lettuce, Lime Crème Fraiche, Flour Tortilla

- Crispy Fried Chicken Burger 27**
Iceberg Lettuce, Dill Pickles, Chipotle Aioli,
Ranch Dressing, Brioche Bun
- Black Angus Beef Burger (8oz) 30**
Cheddar, Lettuce, Tomato, Dill Pickle,
Bacon Onion Jam, Chipotle Aioli
- The Beyond Burger® (V) 30**
Cheddar, Lettuce, Tomato, Dill Pickle,
Onion Jam, Chipotle Aioli

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

ENTRÉES

- Pan Seared Atlantic Salmon* (GF) 38**
Grilled Asparagus, Blistered Tomato, Celeriac &
Parsnip Purée, Rosemary Lemon Butter Sauce
- Beer Battered Atlantic Cod & Chips 35**
French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar
- PEI Moules Marinierre & Fries 35**
Shallots, Garlic, White Wine, Cream,
Parsley, Grilled Sourdough
- Roasted Broccoli Steaks (V)(GF) 29**
Cauliflower Puree, Hazelnuts, Blue Cheese, Herb Oil

- Steak Frites 44**
Chargrilled Sirloin Steak, Café De Paris Butter,
Arugula Salad, Fries
- Butter Chicken Masala (N) 30**
Rice, Papadum, Naan,
Orange Peel Chutney, Raita
- Rosemary Braised Lamb Shank 38**
Creamy Parmesan Polenta, Salsa Verde
- Short Rib Shepherd's Pie 38**
Braised Beef Short Rib, Green Peas, Carrots,
Mashed Potato, With a Side of Grilled Asparagus

ADDITIONAL SIDES 10

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

SOMETHING SWEET

- Vanilla Crème Brulee (GF) 15**
Tahitian Vanilla Bean, Caramelized Sugar

- Cheesecake 15**
Berry Compote

- Chocolate Peanut Butter Mousse (GF) 15**
Chocolate Ganache, Milk Chocolate Mousse,
Salted Caramel, Roasted Peanuts

- Ice Creams & Sorbets (GF)**
One scoop - 7
Two scoops - 12
Three scoops - 17

- Featured Cake 15**

- The Duchess Chocolate Chip Cookies**
1 Cookie - 4
4 Cookies - 14

(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

Off De Roof 18

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

Pink House Lemonade 18

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

Berry Patch Fizz 18

Bombay Bramble Gin, Lemon Elixir, Martini Prosecco

Grapefruit Elderflower Fizz 18

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

Island Sbagliato 2.0 18

Oxley Gin, Campari, Pineapple & Mango Infused Sweet Vermouth, Martini Prosecco

HAMILTON PRINCESS COCKTAILS

Sassy Pineapple 21

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

Ketel One Vodka, Mango, Lemon Elixir, *Served Up with a Sugar Rim*

Spicy Margarita 20

Casamigos Blanco Tequila, Cointreau, Jalapeño, Lime Elixir

Seaside Espresso Martini 20

Coffee & Vanilla Bean Infused Grey Goose Vodka, Amaro, Giffard Crème de Cacao, Espresso Cold Brew, Salted Seafoam Cream

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 Liqueur, Grand Marnier, Fresh Lime

ZERØ PROOF

Non-Alcoholic

Garden Spritz 12

Floreal Non-Alcoholic Aperitivo, Fresh Lemon, Beach Club Hive Honey Syrup, 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
- Stout Ignorance - Irish Dry
- Whitecaps - Witbier

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