

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) 23

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

SALAD ADD-ONS:

Steak 9 / Chicken 8 / Salmon 9

Shrimp 9 / Tuna 9 / Tofu 8

Carrot & Ginger Soup (VG) 14

Thyme Croutons, Roasted Pumpkin Seeds, Coconut Yoghurt

Crispy Calamari 24

Lemon Aioli, Tzatziki

Crispy Buttermilk Cauliflower (V) 21

BBQ Sauce, Sesame Mayo

Chicken Wings 23

Choice of Jerk or Asian BBQ Sauce
Ranch Dip, Celery Sticks

C&A Nachos (V) (GF) 24

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

TOP YOUR NACHOS:

Chicken 8 / Steak 9

ENTRÉES

Pan Seared Atlantic Salmon 38

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

Crispy Fried Chicken Burger 28

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

Butter Chicken Masala (N) 32

Rice, Papadum, Naan, Orange Peel Chutney, Raita

Prosciutto Flatbread 29

Prosciutto, Fresh Mozzarella, Tomato, Arugula, Balsamic Glaze

Meat Lovers Flatbread 30

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

Fish Tacos 33

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

Beer Battered Atlantic Cod & Chips 35

French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

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

Smoked USDA Beef Short Rib 48

Truffle Mashed Potato, Broccolini, Crispy Shallots, Chimichurri, Watercress

SOMETHING SWEET

Vanilla Crème Brulee (GF) 15

Tahitian Vanilla Bean, Caramelized Sugar

Ice Creams & Sorbets (GF)

One scoop - 7

Two scoops - 12

Three scoops - 17

Cheesecake 16

Berry Compote

Featured Cake 15

Chocolate Tart 16

Valrhona 55% Dark Chocolate Custard, Dark Chocolate Crust, Tahitian Vanilla Cream, Chocolate Shavings

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 18

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

Grapefruit Elderflower Fizz 18

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

Berry Patch Fizz 18

Bombay Bramble Gin, Lemon Elixir, Martini Prosecco

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

- Heineken Zero
- Budweiser
- Heineken
- Stella Artois
- Corona
- Red Stripe
- Corona Light
- Amstel Light
- Coors Light
- 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!