


DINNER MENU

STARTERS

KOREAN BBQ CHICKEN WINGS	20
Sesame Aioli, Scallions	
FRESH OFF THE DOCK SASHIMI	24
Ponzu, Citrus, Radish, Jalapeño	
GOLDEN FRIED SHRIMP	22
Wasabi Mayo, Mango Chutney	
STICKY PORK BELLY	19
Crispy Noodle, Cashew, Lettuce, Chili Soy Sauce	
KAFFIR & CORN HUSH PUPPIES 	19
Lime Aioli, Pickled Onion	
PARKER HOUSE ROLLS	6
Onion Jam	

SALADS

SUMMER SALAD 	19
Mixed Greens, Feta, Beets, Citrus Segments, Honey Citrus Dressing	
SPICY ASIAN GREENS 	19
Peanuts, Pickled Mango, Pickled Onion, Red Pepper, Lime Dressing, Fresh Herbs	

Salad Additions: Chicken 8, Shrimp 9, Tofu 7, Lobster 14

FROM THE GRILL

ATLANTIC LOBSTER - 7 OZ	39
PRIME NY STRIPLOIN - 10 OZ	38
TENDERLOIN - 8 OZ	38
ATLANTIC SALMON - 7 OZ	31

CHOICE OF SAUCE

Chimichurri, Lemon Caper, Herb Butter, Mango Salsa

SIDES

Roasted Vegetables 6 / Bok Choy 5 / Creamed Corn 4
Mixed Salad 5 / Mac & Cheese 8 / Fries 3

MUST TRY'S

TOM YUM RICE NOODLE BOWL	38
Lobster, Shrimp, Mussels, Clams, Rice Noodles, Tomatoes, Corn, Chili Pepper	
GOSLING'S BLACK RUM BBQ PORK RIBS	31
Hoisin, Black Sesame, Cucumber Salad	
VEGGIE PAD THAI 	27
Seared Firm Tofu, Egg, Peanuts, Tamarind, Scallions, Grilled Lime	
Add: Chicken 8, Shrimp 9	
PAN SEARED SNAPPER	37
Green Curry, Roasted Red Pepper, Eggplant, Jasmine Rice	

SEARED YELLOW FIN TUNA POKE	37
Crispy Sushi Rice, Edamame, Avocado, Pickled Onion Seaweed Salad, Preserved Lemon Soy Dressing	

FISH TACOS (3PC)	29
Pickled Cabbage, Spicy Mayo, Guacamole, Cilantro	

CALABACITA TACOS (3PC) 	25
Zucchini, Corn, Garlic, Sweet Pepper, Onion, Guacamole	
Additions: Chicken 8, Shrimp 9, Tofu 7, Lobster 14	

THE BEYOND BURGER® 	27
Avocado, Tomato, Lettuce, Dill Pickles, Cheddar, Onion Jam, Johnny Bread	

All above served with fries or mixed salad.



BAR & RESTAURANT

 - Vegetarian

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% gratuity will be added to the menu price listed



ISLAND INSPIRED - 17

COCONUT CAIPIRINHA

Leblon Cachaça, Bermuda Gold
Coconut Lime Juice

BARREL AGED RUM NEGRONI

Goslings Black Seal, Gosling's Amber Rum
Campari, Carpano Antica Formula, Orange Slice

MANGO LEMON DROP

Mango Puree, Vodka
Fresh Lemon Elixir

EL PEPINO

Illegal Mezcal Joven
Cucumber, Thai basil, Lime

YOUR HIGHNESS

Empress Gin, Fresh Lemon Elixir
Sparkling Wine, Berries, Mint

PINEAPPLE CRUSH

Bacardi Pineapple Rum
Fresh Lime, Ginger Beer

PALOMA'S OF PRINCESS - 18

Cocktails for a Crowd - Pitcher- 70

ORIGINAL

Casamigos Blanco Tequila,
Grapefruit Soda, Salt Rim

PICANTE

Ghost Tequila, Grapefruit Soda, Lime,
Salt Rim, Jalapeño

AHUMADO

Illegal Mezcal Joven, Grapefruit Soda,
Tajín

16 - BERMUDA CLASSICS - 17

PRINCESS RUM SWIZZLE

Gosling's Black Seal & Gold Rums, Grenadine,
Lime, Pineapple, Orange, Angostura Bitters

HAND-SHAKEN BARTENDER'S COLADA

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

CLASSIC DARK & STORMY

Gosling's Black Seal Rum, Ginger Beer

ROYAL HAMILTON YACHT CLUB

Hamilton Princess Single Barrel Reserve Rum,
Gosling's Black Seal Rum, Fresh Lime,
Bermuda Gold Liqueur, Grand Marnier

FROSÉ

SESSION - 17

Frosé, Matua Rosé

GREY GOOSE - 22

Session Frosé +
Miniature Grey Goose Bottle

ADMIRAL "T" - 20

Finlandia, White Roof, Bacardi Superior,
Cazadores Blanco, Blue Curacao,
Ginger Syrup, Lemon

BERMUDA OLD FASHIONED

Gosling's Family Reserve Rum, Maker's
Mark, Angostura Bitters, Orange Peel

ZERO PROOF - 9.5

HAMILTON PUNCH

Hand Crafted with Fresh Juices and
Ginger Beer

WATERMELON MOJITO

Watermelon Puree, Lime Juice
Club Soda

DRAFT BEERS - 12

WHALE OF WHEAT

A typical German Hefeweizen, the light ale is made using a combination of wheat and barley malts from Europe. Brewed using only German hops. This summer thirst quencher is served with a traditional slice of lemon.

TRUNK ISLAND PALE ALE

Commonly referred to as IPA, this highly hopped brew is packed full of flavor with sharp bitter finish. British soldiers serving in the far flung colony of India would appreciate this ale, which can be enjoyed with a variety of meals.

64° WEST

A "West Coast" style ale, this beer has a dark copper color and is brewed with a heavy malt base. This propels the bitterness, hop flavor, and feel of the beer. Easy drinking and full of subtle flavors.

WHITECAPS WIT

Our take on the Belgian Wit, this unfiltered style of ale is pale and cloudy in appearance due to the high level of wheat and oats used in the mash. Spiced with coriander and orange peel, the crispness and slight tang come from the wheat and the lively level of carbonation. Sometimes served with a slice of orange, try at first without a garnish if you truly want to enjoy the untainted subtleties of this style.



Dockyard Brewing Co.



Bermuda Craft Brewing Co.

Vintages are subject to change

17% gratuity will be added to the menu price listed

CHOOSE
BDA