



# LUNCH MENU



## STARTERS

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


## FLATBREADS

<b>PARMA HAM</b> Arugula, Air Dried Ham, Truffle Oil, Shaved Parmesan	24
<b>FLORENTINE</b> 	23
Roasted Artichoke, Spinach, Mozzarella, Tomato Sauce, Shaved Parmesan	

## MUST TRYs

<b>TOM YUM RICE NOODLE BOWL</b> Lobster, Shrimp, Mussels, Clams, Rice Noodles, Tomatoes, Corn, Chili Pepper	38
<b>GOSLING'S BLACK RUM BBQ PORK RIBS</b> 31 Hoisin, Black Sesame, Cucumber Salad	
<b>VEGGIE PAD THAI</b> 	31
Seared Firm Tofu, Egg, Peanuts, Tamarind, Scallions, Grilled Lime	
<i>Additions: Chicken 8, Shrimp 9</i>	
<b>FISH TACOS (3PC)</b> Pickled Cabbage, Spicy Mayo, Guacamole, Cilantro, Fries	29
<b>CALABACITA TACOS (3PC)</b> 	25
Zucchini, Corn, Garlic, Sweet Pepper, Onion, Guacamole, Fries	
<i>Additions: Chicken 8, Shrimp 9, Tofu 7, Lobster 14</i>	

## SALADS

<b>SUMMER SALAD</b> 	19
Mixed Greens, Feta, Beets, Citrus Segments, Honey Citrus Dressing	
<b>SPICY ASIAN GREENS</b> 	19
Peanuts, Pickled Mango, Pickled Onion, Red Pepper, Lime Dressing, Fresh Herbs	
<b>POKE SALAD</b>	25
Ahi Tuna or Salmon, Toasted Seaweed, Avocado, Sushi Rice, Scallions, Sesame Dressing	
<i>Salad Additions: Chicken 8, Shrimp 9, Tofu 7, Lobster 14</i>	


## FROM THE GRILL

<b>PRIME NY STRIPLOIN - 10 OZ</b>	38
<b>TENDERLOIN - 8 OZ</b>	38
<b>ATLANTIC SALMON - 7 OZ</b>	31
<b>SNAPPER FILLET - 7 OZ</b>	27
<b>CHOICE OF SAUCE</b> 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

## SANDWICHES

<b>1609 BURGER</b>	27
Certified Angus Beef, Lettuce, Tomato, Dill Pickles, Cheddar, Bacon, Onion Jam, Johnny Bread	
<b>LOBSTER CLUB SANDWICH</b>	31
Bacon, Lettuce, Tomato, Mayo, Marie Rose Sauce	
<b>THE BEYOND BURGER®</b> 	26
Avocado, Tomato, Lettuce, Dill Pickles, Cheddar, Onion Jam, Johnny Bread	
<i>All above served with fries or mixed salad.</i>	



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

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#  
CHOOSE  
BDA