DINNER MENU

CROWN & ANCHOR

APPETISERS

Chicken Wings 19
Choice of Jerk or Buffalo Sauce
Ranch Dip, Celery Sticks

Crispy Buttermilk Cauliflower (V) 17
BBQ Sauce, Sesame Mayo

Tuna Tartare 21
Seaweed Salad, Pineapple,
Kaffir & Coconut Sauce, Corn Chips

Popcorn Shrimp 23
Beer Battered, Tzatziki Dip, Sweet Chili Sauce

Crispy Calamari 21
Cornmeal & Flour Coating, Tzatziki Dip &
Sweet Chili Sauce

Nachos & Guacamole 21
Corn Chips, Three Cheese, Jalapeño,
Spring Onion, Tomato Salsa, Sour Cream

TOP YOUR NACHOS: 7
Jerk Chicken / Shrimp / Beef

Southwest Veggie Quesadilla (V) 19
Flour Tortilla, Corn, Onion, Green Bell Pepper,
Pepper Jack Cheese, Avocado Tomatillo Salsa

C&A Fish Chowder 13
(Contains Gosling's Black Seal Rum)
Johnny Bread

Mexican Salad Bowl (V) 19
Romaine, Black Bean, Avocado, Queso Fresco, Pico De Gallo,
Crispy Tortilla Strips, Creamy Jalapeño Dressing

Caesar Salad (V) 19
Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing (no anchovies)

Poke Bowl (V) 20
Mixed Greens, Quinoa, Seaweed Salad,
Avocado, Edamame, Pickled Cucumber,
Radish, Soy Sesame Dressing

SALAD ADD-ONS:
Chicken 8, Salmon 9, Shrimp 9, Tuna 9, Tofu 7

ENTRÉES

Grilled Salmon (GF) 38
Sautéed Broccoli, Mashed Potato,
Peperonata Sauce

Maluwa Chicken Curry 29
Saffron Basmati, Coconut Milk,
Papadum, Orange Peel Chutney,
Roti, Raita

Striploin Steak (10oz) 42
or Tenderloin (8oz) 46

Sides
Roasted Vegetables 4/ Mashed Potato 3/ Broccoli 4
Potato Gratin 4.5/ Side Salad 4/ French Fries 3

Sauces
Béarnaise, Chimichurri, Peppercorn

Impossible Veggie Pot (V)(GF) 29
Taro, Chayote, Sweet Potatoes, Parsnip,
Creamy Poblano Pepper Sauce

Sweet & Spicy Chicken 29
Fried Wonton, Peppers, Sesame,
Green Onions, Side Salad

Seafood Stew 36
Shrimp, Scallops, Calamari, Mussels,
Guajillo Peppers, Spice Broth,
Grilled Flatbread

The Beyond Burger ® (V) 29
Cheddar, Lettuce, Tomato,
Dill Pickle, Chipotle Aioli
Choice of French Fries or Side Salad

Fish Tacos 29
Pickled Red Cabbage, Guacamole,
Spicy Mayo, Fries

Beer Battered
Red Snapper & Chips 34
French Fries, Mushy Peas, Tartar Sauce,
Malt Vinegar

Fettuccini Bolognese 29
Meat Sauce, Parmesan Cheese

Roasted Vegetable Tartlet (V) 29
Caramelised Onions, Smoked Cheese,
Arugula, Sundried Tomato Pesto,

SOMETHING SWEET

Sticky Toffee Pudding 14
Vanilla Sauce, Caramel, Vanilla Ice Cream

Ice Creams & Sorbets (GF)
5 per Scoop

Cake of the Month 14

Cheesecake 14
Berry Compote

Hazelnut Panna Cotta (N) 14
Dark Chocolate Glaze, Candied Hazelnuts

Chocolate Chip Cookies
1 Cookie - 3.50
4 Cookies - 12

CHOOSE BDA

(V) Vegetarian (GF) Gluten Free (N) Nuts

If you have any intolerance 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.

DINNER MENU

CROWN & ANCHOR

HAMILTON PRINCESS COCKTAILS

Royal Hamilton Yacht Club 17
A Hamilton Princess Play on the Classic Trader Vic's Cocktail
Gosling's Black Seal Rum,
Bermuda Gold Liquor, Grand Marnier, Fresh Lime

Lillet Lemon Martini 17
Hendrick's Gin, Lillet Blanc, Dry Vermouth, Lemon Mix

Berry Pineapple Crush 17
Absolut Elyx, Seedlip Spice 94, Strawberry Mix,
Pineapple Juice, Lime Juice

Smoky Negroni 17
Carpano Antica Formula, Campari, Mezcal,
Botanist Gin, Cocchi Rosa

Bramble Punch 17
Bacardi Gold Rum, Hennessy VS, Crème de Cassis,
Lime Juice, Bitters

Pimm's Cup 15
Pimm's #1, Lemon Juice,
Lemon Lime Soda, Cucumber, Orange, Lemon

Handshaken Colada 17
Bacardi Pineapple Rum, Gosling's Gold Rum, Coconut,
Fresh Lime, Orange, Pineapple

Jalapeño Margarita 17
Casamigos Blanco, Cointreau, Jalapeño, Lime

Kentucky Derby 17
Woodford Reserve, Lime Juice, Ginger Beer

Cucumber Melon Fizz 17
Grey Goose Le Melon, Cucumber Vodka,
St. Germain, Lemon Juice, Club Soda

Dress To Empress 17
Empress 1908, Pomegrante Liqueur,
Lemon & Elderflower Tonic

Crown Spritz 17
Aperol, Cocchi Rosa, Prosecco, San Pelligrino Aranciata Rossa

C&A Boulevardier 16
Maker's Mark Bourbon, Aperol, Sweet Vermouth,

Spiced Honey Mule 15
Non-Alcoholic
Seedlip Spice 94, Fresh Lemon, Local Honey, Ginger Beer
Top it up with a liquor of your choice at an additional cost

Sparkling Mango Lemonade 9.50
Non-Alcoholic
Hand-Crafted with Fresh Lemon and Mango
Top it up with a liquor of your choice at an additional cost

LOCAL GIN INSPIRED COCKTAILS

BERMUDA GIN COMPANY LTD.
A local company with a mission to put Bermuda on the gin map of the world by producing & distributing locally inspired, premium gin products.

Grapefruit Elderflower Fizz 16
BDA White Roof Gin, Grapefruit Juice, Elderflower Liqueur, Lime Juice,
Soda Water and Elderflower Tonic, Rosemary

Pink House Lemonade 16
BDA Pink House Gin, Coconut Rum, Cranberry Juice, Lemon Juice, Tonic

SELECTION OF BEERS

Draft Beers 12

Local Selection

Citra Smash

IPA
Amberjack Ale
Seasonal Brew

Imported

Carlsberg
Sam Adams

Bottled 9

Heineken Zero
Budweiser
Heineken
Stella Artois
Corona

Red Stripe
Corona Light
Amstel Light
Coors Light
Bud Light

CHOOSE BDA

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LATE NIGHT MENU

CROWN & ANCHOR

10:30PM - 12:00AM

APPETISERS

Jamaican Jerk Chicken Wings 19
Ranch Dip, Celery Sticks

Popcorn Shrimp 23
Beer Battered, Tzatziki Dip, Sweet Chili Sauce

Poke Bowl (V) 20
Mixed Greens, Quinoa, Seaweed Salad,
Avocado, Edamame, Pickled Cucumber,
Radish, Soy Sesame Dressing

SALAD ADD-ONS:
Salmon 9 /Tofu 7/ Tuna 9

SANDWICHES

C&A Wahoo 27
Grilled Wahoo, Lettuce, Tomato, Coleslaw,
Tartar Sauce, Raisin Bread

Crispy Chicken On Brioche Bun 26
Dill Pickle, Chipotle Aioli, Ranch Dressing

Black Angus Beef Burger (8oz) 27
Bacon, Cheddar, Lettuce, Tomato, Dill Pickle

The Beyond Burger ® (V) 28
Cheddar, Lettuce, Tomato, Dill Pickle, Chipotle Aioli

All Sandwiches will be served with a choice of
French Fries or Side Salad

CHOOSE BDA

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