

MERMAID DINNER MENU

CONCH FRITTERS 19

citrus aioli

JERK CHICKEN WINGS 22

prepared with island jerk-seasoned sauce, served with french fries and choice of bleu cheese or ranch dressing

SOUP OF THE DAY MP

TUNA POKE 22

wonton chips, wakame salad, sesame-ginger marinade

CLASSIC CAESAR 21

crisp romaine hearts, shaved parmesan, croutons, anchovies, caesar dressing

BUCCANEER SALAD (V) 21

local hydro-mixed greens, dried cranberries, candied pecans, goat cheese, tomato, cucumbers, signature mango vinaigrette

Add protein to any salad:

chicken 8, wild-caught mahi 12, wild-caught salmon 13, wild-caught shrimp 4 each

BUILD YOUR OWN "PRIME" BURGER 22

house-made 8 oz. char-grilled patty with a brioche bun

choice of cheddar, swiss, american, pepper jack, lettuce, tomato, onions, pickle, french fries

IMPOSSIBLE BEYOND BURGER (V) 22

char-grilled vegetarian patty, garlic aioli, brioche bun

choice of cheddar, swiss, american, pepper jack, lettuce, tomato, onions, pickle, french fries

MERMAID CHICKEN SANDWICH 22

blackened chicken breast, mango chutney, citrus aioli, brioche bun, lettuce, tomato, onion

GRILLED WILD-CAUGHT ATLANTIC SALMON 36

teriyaki sauce, coconut rice & black beans, and vegetables du jour

RIB EYE STEAK 58

grilled rib eye with garlic mashed potatoes, red wine demi, and vegetables du jour

½ ROASTED CHICKEN 30

half-roasted chicken with garlic mashed potatoes, asparagus, and spinach and mushroom cream sauce

PAN-SEARED SNAPPER 42

coconut rice and black beans, curry beurre blanc, and vegetables du jour

GARLIC BUTTER SHRIMP PASTA 34

linguine, six wild-caught shrimp, and broccoli florets, topped with shaved parmesan cheese

20% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE

Gluten free options are available on menu items marked GF and vegan options are marked V. Please advise your server if you prefer this option. Please inform your server if you have a food allergy. We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

RUM CAKE 14

Traditional yellow cake soaked in Cruzan rum, drizzled with homemade caramel sauce

KEY LIME CREAM PIE 14

Layered key lime and coconut cream pie topped with toasted coconut, key lime juice, whipped cream in a graham cracker crust

MANGO PASSION FRUIT CHEESECAKE 14

new york style cheesecake, graham cracker brown sugar crust, passion fruit center, mango glaze

CHOCOLATE GANACHE CAKE 14

dark chocolate ganache, chocolate shavings

ICE CREAM SCOOP 7

Chocolate or vanilla bean

COCKTAILS

THE CRUZAN PAIN KILLER 14

A true Virgin Islands classic, you should have at least one! A blend of Cruzan Light and Dark Rums mixed with orange juice, cream of coconut and pineapple juice, finished with freshly grated nutmeg

SPRING & TONIC 17

This revved up Spanish style G&T is perfect for the Crucian heat! Hendrick's Gin, juniper berries, home-grown rosemary, lemon and lime zest, pink peppercorn, grapefruit twist and tonic, served in a wine glass

MUTINY ISLAND MULE 14

Made with St. Croix's own Mutiny Island Vodka! This fresh cocktail is served with lime juice, Barretts Ginger Beer, and a touch of St. Germain Elderflower, garnished with fresh mint and lime

STRAWBERRY MARGARITA 16

Milagro Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with fresh strawberry puree

CARIBBEAN SUNSET 14

Our number one beach cocktail! Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine

CAPTAIN'S NEST 14

Created for The Buccaneer by Diageo / Captain Morgan Spiced Rum, orange juice, pineapple juice and Amaretto

CLASSIC RUM & COCONUT WATER MARTINI 16

Cruzan Single Barrel Aged Rum, fresh lime juice, coconut water, simple syrup

PEACHY PALMER 14

This is a sweet play on the classic Arnold Palmer / Cruzan Peach Rum, home-grown basil, peach puree, Deep Eddy Lemon Vodka and iced tea finished with lemonade and garnished with more of our home-grown basil

LOCAL DRAFT BEER 16 OZ. \$11

Leatherback Brewing Co. (St. Croix), Leatherback Lager, Leatherback IPA

IMPORTED BEER \$7

Corona, Stella Artois, Heineken, Red Stripe, Presidente

DOMESTIC BEER \$6

Michelob Ultra, Miller Light, Coors Light, Bud Light,
Truly hard seltzer - Assorted flavors

SPARKLING & WHITE WINE

	Glass	Bottle
Prosecco split, Treviso, Italy	17	17
Delle Venize Pinot Grigio, Veneto, Friuli Venezia Giulia, Trentino, Italy	15	59
Prophecy Sauvignon Blanc, California	14	56
Submission Chardonnay, California	14	56
Louis Jadot, Chardonnay, Burgundy, France	18	72
Ruffino D' Asti, Moscato, Piedmont, Italy	14	56

RED WINE & ROSÈ

	Glass	Bottle
Minuty Rose, Provence, France	14	56
Kaiken, Malbec, Uco Valley, Argentina	13	52
Prophecy Pinot Noir, Modesto, California	14	56
Louis Jadot Beaujolais Villages, Burgundy, France	15	59
Chateau St. Michelle Merlot, Woodinville, Washington	14	56
Submission Cabernet Sauvignon, Napa Valley, California	15	59

CHAMPAGNE

Veuve Clicquot, Ponsardin Brut, France	135
Moët & Chandon Brut Impérial, France	130
Dom Pérignon Cuvée, France	350

WHITE AND ROSE WINES

Banfi "San Angelo" Pinot Grigio, Italy	60
Martinelli "Bella Vigna" Chardonnay, California	65
Chenin Blanc Pine Ridge, Napa, California	52
Kendal Jackson VR Chardonnay, California	59
Chateau Sancerre, Sauvignon Blanc, France	72
Chateau Miraval Rose, Provence, France	68

RED WINES

Martinelli Bella Vigna Pinot Noir, California	75
Sokol Blosser "Dundee Hills" Pinot Noir, Oregon	79
Joel Gott "815" Cabernet, California	59
Ruffino Riserva Chianti Classico, Italy	105

History of The Buccaneer

*One of the most legendary points of interest in the Virgin Islands,
The Buccaneer is a completely modern hotel with a history
as fascinating as that of St. Croix itself.*

*It was in 1653 that Charles Martel, a Knight of Malta, constructed the first
building on the property where The Buccaneer is located.*

*This French Greathouse was placed out of sight of the sea to
protect from roving foes.*

*Later, after Denmark bought the island in 1733, Governor von Prock built his home
on the estate, turning the French Greathouse into a sugar factory and
erecting the sugarmill, which is as it was in the days when sugar was king.*

*Over time, the estate would transition from sugar to cotton, to cattle.
In 1922 Douglas Armstrong purchased the ranch from the Heyliger family and
continued to raise cattle. Finally in 1947, Rachel and Douglas Armstrong decided
to restore the ruins of the Danish governor's Great House and to open an
eleven room hotel and call it The Buccaneer.*

*It was the first hotel in St. Croix to be built and operated by an island family.
Guests, known as "continentals," made a two-day trip from the mainland to stay at
The Buccaneer and often mixed their own drinks,
helped rake the beach, painted furniture, and planned meals.
The 2nd generation owner, Robert D. Armstrong, built the second floor of the main
hotel, the 18-hole golf course, 8 tennis courts and much of what we see today.*

*Elizabeth Armstrong, the 3rd generation of The Armstrong family to own
The Buccaneer, added Beauregard's Restaurant and the Beach House to the resort.
Join Elizabeth for her weekly Sugar Mill sunset cocktail party,
as well as her weekly History and Nature Walk.*

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Glass Bottle

RED WINE & ROSÈ

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