



# The Mermaid

DINNER MENU

5:30 PM – 8:30 PM

*“Kindly note, we only accept Apple Pay,  
Credit & Debit Cards payment  
for a seamless dining experience.”*

*We appreciate your understanding  
and look forward to serving you.*

*The Buccaneer*

**Beach and Golf Resort**  
St. Croix, U.S. Virgin Islands

## STARTERS

**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

## SALADS

**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

## HANDHELDS

**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

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.

## ENTREES

### **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

### **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

### **SHRIMP PASTA 34**

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

## 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

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 under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

## BUCCANEER COCKTAILS

### 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 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

## BUCCANEER PLAYS THE CLASSICS

### 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

## BLENDED COCKTAILS

### LIME IN THE COCONUT 15

Cruzan Key Lime Rum, cream of coconut, sliced limes and Cruzan Light Rum

### BUSHWACKER 15

Cream of coconut, coffee liqueur, Irish cream, Cruzan Dark Rum, and Amaretto

### DAIQUIRI 14

Simple and easy. Cruzan Light and Dark Rums mixed with your choice of strawberry, mango, passion fruit, banana, peach or lime

# BEER

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

## WINES BY THE GLASS & BOTTLE

### SPARKLING & WHITE WINE

	Glass	Bottle
Prosecco split, Treviso, Italy	17	17
Delle Venezie, Pinot Grigio, 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

Luc Belaire, Rose, France		
Veuve Clicquot, Ponsardin Brut, France		81
Moët & Chandon Brut Impérial, France		135
Dom Pérignon Cuvée, France		130
		350

### WHITE AND ROSE WINES

Martinelli "Bella Vigna" Chardonnay, California		65
Pine Ridge, White Blend, California		52
Kendal Jackson VR Chardonnay, California		59
Chateau Sancerre, Sauvignon Blanc, France		72
Banfi "San Angelo" Pinot Grigio, Italy		61
Chateau Miraval Rose, Provance, France		68

### RED WINES

Justin Justification, Red Blend, California		149
6 8 9 Red Blend, California		62
Joel Gott "815" Cabernet, California		59
Martinelli Bella Vigna Pinot Noir, California		75
Sokol Blosser "Dundee Hills" Pinot Noir, Oregon		79
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.