



BEAUREGARD'S

on the Beach

Bar
11 am to 6 pm daily

Lunch
12 noon to 6 pm Wednesday to Sunday

Dinner
Friday 5:30 pm to 7:30 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.*



Cocktails and Wine

FOR GOODNESS SAKE 16

cucumber and ginger infused saketini with angostura bitters topped with a splash of soda

PIÑA COLADA COCKTAIL 14

cream of coconut, pineapple juice, and cruzan light & dark rums, garnished with pineapple and a cherry

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 choice of strawberry, mango, passion fruit, banana, peach or lime

CLASSIC RUM & COCONUT WATER MARTINI 15

cruzan single barrel aged rum, fresh lime juice, coconut water, simple syrup

BEAUREGARD'S BAY 15

bombay sapphire gin, fresh squeezed lime juice, fresh squeezed grapefruit and aperol

RIKKI TIKKI TAVI 15

this sly mongoose of a margarita will steal its way into your heart. tamarind puree, tequila, fresh citrus juices

			Glass	Bottle
NV	La Marca, Prosecco, Split	Treviso, Italy	\$ 17	\$ 17
2021	Submission, Chardonnay	California	\$ 14	\$ 56
2021	Prophecy, Sauvignon Blance	California	\$ 14	\$ 56
2022	Delle Venezie, Pinot Grigio	Italy	\$ 15	\$ 59
2021	Luis Jadot, Chardonnay	France	\$ 18	\$ 72
2022	Ruffino Moscato D'Asti	Italy	\$ 14	\$ 56
			Glass	Bottle
2022	Minuty Rose	Cote de Provence	\$ 14	\$ 56
2020	Prophecy Pinot Noir	Oregon	\$ 14	\$ 56
2019	Chateau St. Michelle Merlot	Washington	\$ 14	\$ 56
2021	Kaiken Estate Malbec	Argentina	\$ 13	\$ 52
2020	Submission Cabernet Sauvignon	California	\$ 15	\$ 59
2022	Louis Jadot Beaujolais-Villages	France	\$ 15	\$ 59



SPARKING SAN PELLEGRINO (750ML) 8

FIJI WATER (500 ML) 4.50

SODAS 4

Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Root Beer, Ginger Beer, Roy Rogers, Shirley Temple

JUICES 5

Lemonade, Iced Tea, Fruit Punch, Tomato Juice, Pineapple Juice, Cranberry Juice, Orange Juice

VIRGIN PIÑA COLADA 10

Coconut Cream & Pineapple

DAIQUIRI 10

choice of Strawberry, Mango, Passion Fruit, Banana, Peach or Lime

SMOOTHIE 10

choice of Strawberry, Mango, Passion Fruit, Banana, Peach or Vanilla

ICED GREEN TEA 7

Green Tea infused with Lemon Grass and muddled with fresh Mint and Lemon Juice

Sake and Beers

MOMO KAWA SILVER 18

crisp balance of fall flavors of apple and pear, served in a traditional Tokkuri

LOCAL DRAFT BEER 11

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

IMPORTED BEER 7 / BUCKET 30

Corona, Stella Artois, Heineken, Red Stripe, Presidente

DOMESTIC BEER 6 / BUCKET 25

Michelob Ultra, Miller Light, Coors Light, Bud Light

HARD SELTZER 6

Truly - Assorted flavors

Starters

EDAMAME 12 (GF)

pan-fried with salt and olive oil

GINGER GARDEN SALAD 19 (GF)

field greens, citrus-ginger vinaigrette, cucumber, tomato, onion, daikon, carrots, sesame seeds, wonton strips

HOMEMADE MISO SOUP 14 (GF)

specially prepared with tofu, green onion, sprinkled with furikake

KRAB RANGOON 22

krab, cream cheese and scallions fried in crispy wontons with tropical cabbage slaw and thai chili dipping sauce



Signature Tacos

CHIPOTLE CHICKEN 10

succulent chicken breast marinated in BBQ sauce, nestled in a medley of red and napa cabbage slaw, julienned carrots, and pickled red onion

AHI TUNA 12

jerk-seasoned seared tuna, red and napa cabbage slaw, jalapenos, zesty wasabi-aioli-lime sauce, pickled daikon and crispy tempura avocado

CRISPY TOFU 10

crispy tempura tofu, roasted corn, black beans, pickled daikon, cilantro, and wasabi sprouts, topped with a dollop of sriracha sour cream

GRILLED SHRIMP 12

chili-lime blackened grilled wild-caught shrimp on a bed of roasted corn, shredded romaine lettuce, cilantro, queso fresco with zesty lime sauce drizzle

SHORT RIB 10

marinated short rib braised with chili, garnished with cabbage, cilantro, red onion, lime and queso fresco

Kids Menu **12 and under**

CHICKEN TENDERS 16

seasoned chicken breast strips served with home made honey - mustard dipping sauce, and french fries

CHEESE QUESADILLAS 14

chedder cheese filled tortilla served with french fries

Dessert

ASSORTED CHEESECAKE 14

classic cheesecake, assorted caribbean flavors, graham cracker crust

ASSORTED FLAVORED ICE CREAM BARS 5

ask your server for the flavor of the day



Sushi

NIGIRI 4

choice of wild-caught salmon or tuna nigiri

SASHIMI (3) 12 (GF)

choice of wild-caught salmon or tuna sashimi

BEAUREGARD SALMON SASHIMI (3) 14 (GF)

salmon sashimi, featuring avocado, scallions, ginger, and cucumber

TUNA POKE BOWL 24 (GF OPTIONAL)

marinated tuna, creamy avocado, tropical salsa, wakame, edamame, and cucumber, nestled on a bed of rice

SALMON POKE BOWL 24 (GF OPTIONAL)

marinated wild-caught salmon, avocado, pineapple, cucumber, radish, sprouts, crispy garlic and onions, sriracha aioli, and yuzu ponzu, on a bed of rice

SALMON AVOCADO PINEAPPLE ROLL 24 (GF OPTIONAL)

marinated wild-caught salmon, avocado, pineapple, cucumber, radish, sprouts, crispy garlic and onions, sriracha aioli, and yuzu ponzu

SPICY TUNA ROLL 24

spicy tuna, avocado and cucumber topped with seared caribbean-spiced tuna, sesame seed, soy glaze, wasabi aioli, jalapeno, and sriracha

CALIFORNIA ROLL 19 (GF)

crab, avocado, cucumber, scallion, and sesame seeds

SMOKED SALMON ROLL 22 (GF OPTIONAL)

wild-caught salmon, scallions, cream cheese, avocado, topped with smoked salmon and ponzu sauce

VOLCANO ROLL 24

crab, spicy tuna, cucumber, wasabi aioli, ponzu, sriracha mayo in a crispy shell topped with tobiko

BEAUREGARD SAMPLER, MP

choice of nigiri, sashimi, and sushi rolls, elegantly served on our Beauregard boat



Beauregard's on the Beach Restaurant History

The restaurant was constructed and opened for operation in 2018 as the island's most popular sushi and cocktail restaurant. While the restaurant is relatively new, the history of our Grotto beach area dates back hundreds of years.

Buccaneer is the French word for pirate, and we have our own pirate story to match the name. Jean Martel began his career as a privateer during the War of Spanish Succession but turned to piracy after the Treaty of Utrecht ended the war. By September 1716 he was actively patrolling off of Jamaica, taking several ships with his eight-gun, 80-man sloop. He soon traded up to larger ships, keeping the best for his growing fleet. He forced several captured sailors to serve on his ships but let most of his captives go.

At one point he swapped with the master of a captured ship, taking his vessel but giving him a prize ship in trade and setting him free. With his new 22-gun, 100-man flagship and four other vessels, he put into St. Croix in late 1716 to resupply and careen. Jamaican officials were tipped off to his location and dispatched the warship HMS Scarborough under Captain Francis Hume to hunt him down. Hume found Martel's flotilla in what is today Christiansted harbor in January 1717. After sinking one of the pirate sloops and demolishing the shore batteries they'd set up, Hume anchored offshore.

Martel tried making a run for it in his flagship but ran aground off of Beauregard Bay where the Grotto pool and Beauregard's restaurant are now located. Martel ordered the ship burned and fled in a captured sloop, in which he and a few of his crew made their getaway. The remainder of his crew hid on the island as Hume looted and hauled away the remaining ships. There was no record of Hume and his crew finding Martel's gold and some thought that the crew remaining on island had buried it.

In our early days, guests enjoyed the search for Martel's gold as a seaside pastime. The rooms east of the Mermaid are named Doubloons in honor of the pirate booty that was perhaps hidden somewhere on property.

The Buccaneer's history reflects the romance and adventure that played out in the waters surrounding the resort.