

# ROOM SERVICE MENU

Available Monday and Tuesday 5:00pm - 8:30pm.  
PLEASE DIAL EXT. 726 TO PLACE YOUR ORDER.  
A 20% service charge plus a \$5 delivery fee will be added to your check.

## Ale & Lager

### LOCAL DRAFT BEER \$9

Leatherback Lager (St. Croix)  
Leatherback IPA (St. Croix)

### IMPORTED BEER \$7

Corona Extra (Mexico)  
Stella Artois (Belgium)  
Heineken (Netherlands)  
Amstel Light (Amsterdam)  
Guinness (Ireland)

### DOMESTIC BEER \$6

Miller Light (Illinois)  
Coors Light (Colorado)  
Bud Light & Budweiser (Missouri)

### HARD SELTZER \$6

Truly (Boston, MA)  
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     |

## STARTERS

### JERK CHICKEN WINGS 22

prepared with island jerk-seasoned sauce, served with french fries and choice of bleu cheese or ranch dressin, (gf)

### SOUP OF THE DAY MP

### CLASSIC CAESAR 21

crisp romaine hearts, shaved parmesan, croutons, anchovies, caesar dressin, (gf)

### BUCCANEER SALAD (V) 21

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

### Add protein to any salad:

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

GF = Gluten free option / V = Vegan option VEG = Vegetarian option / DF = Dairy free option  
Please advise your server if you prefer this option. Please inform your server if you have a food allergy.  
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

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## HANDHELDS AND ENTREES

### **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

### **IMPOSSIBLE BEYOND BURGER (V) 22**

char-grilled vegetarian patty, garlic aioli, brioche bun  
choice of cheddar, swiss, american, pepper jack, lettuce, tomato, onions, pickle

### **Enhance your handheld with the following:**

applewood smoked bacon, mushrooms, 3 each  
sauteed onions, jalapenos, 2 each

### **ROASTED CHICKEN 30**

half-roasted chicken with garlic mashed potatoes, vegetable du jour, and  
spinach and mushroom cream sauce, (gf)

### **GARLIC SHRIMP PASTA 34**

linguine pasta, six wild-caught shrimp, vegetable du jour  
shaved parmesan cheese

all handhelds include choice of french fries or fresh fruit

## DESSERT

### **RUM CAKE 14**

traditional yellow cake soaked in cruzan rum, drizzled with homemade caramel sauce

### **TRIPLE CHOCOLATE MOUSSE CAKE 14**

decadent chocolate cake layered with chocolate mousse, coated with smooth  
chocolate ganache, and served with strawberry sauce & toasted almonds

## *Kids Menu*

Ages 12 and under

### **CHICKEN TENDERS 16**

french fries, honey mustard

### **HOT DOG 15**

french fries

### **LINGUINE PASTA 16**

sautéed vegetables with choice of butter or marinara sauce  
add grilled chicken 8, add wild-caught gulf shrimp 4 per shrimp

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## ***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 guest 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 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*