



BEAUREGARD'S

on the Beach

Pirate Legends at The Buccaneer

While enjoying your time at our beachfront restaurant located at Beaugard Bay, it may interest you to learn of the pirate history of the surrounding area. Jean Martel began his career as a privateer during the War of Spanish Succession, and he turned to piracy after the Treaty of Utrecht ended the war. By September 1716 he was active off of Jamaica taking several ships with his eight-gun, 80-man sloop.

He sailed 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 Francis Hume to hunt him down. Hume found Martel's flotilla in what is today Christiansted harbor in January 1717. Martel tried making a run for it, but ran aground off of Beaugard Bay where the Grotto pool and Beaugard's restaurant are now located. Martel and a few of his crew made their getaway in his sloop. 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.

The Buccaneer was opened by Douglas and Rachel Armstrong in 1947. In our early days guests enjoyed the search for Martel's gold as a seaside pastime, and pirate treasure has yet to be found. In the early 1960s, their son, Robert D. Armstrong, became General Manager and expanded the resort from 52 rooms to 134. Today his daughter, Elizabeth Armstrong, owns and operates the 340 acre resort and greets guests weekly at her Owner's Cocktail Party on Tuesdays and Nature and History Tour on Wednesdays.



Small Bites

CHILLED AVOCADO & MANGO SOUP \$15 (GF)

Cherry tomato, cucumber & lime

HOUSE SPECIAL MISO SOUP \$12 (GF/VEGAN)

Specially prepared with tofu, edamame, green onion, mushrooms, carrots, Napa cabbage & sprouts

SALTFISH FRITTERS \$12

Local sprouts, pickled red onion & spicy aioli

VOLCANO ROLL FOR TWO \$30

Whole tempura fried sushi roll with spicy tuna, crab, cucumber & mango, topped with wakame, spicy aioli & sweet soy sauce

KOREAN BBQ PORK SLIDERS \$15

Local sprouts, pickled red onion & aioli

CHICKEN WINGS \$17

Choice of Buffalo, BBQ or Caribbean jerk

TUNA POKE TOWER \$17 (GF OPTION)

Sushi rice, avocado, cucumber, wakame salad, crispy wonton chips

CRISPY MAHI MAHI FISH BITES \$18

Crispy fried mahi mahi pieces, tostones, & sweet coconut-pepper sauce

Salads

GRILLED MAHI MAHI SALAD \$18 (GF)

Local greens, cucumber, tomato, bell pepper, carrot & mango vinaigrette

CLASSIC CAESAR SALAD \$15 (GF OPTION)

Romaine lettuce, shaved Parmesan, crunchy herb croutons, tossed with house-made Caesar dressing

BEAUREGARD'S HOUSE SALAD \$15 (GF OPTION)

Local greens, toasted cashews, avocado, dried mango, wakame & sesame vinaigrette

Sides

FRENCH FRIES OR TOSTONES \$5

SIDE SALAD \$8

Entrees

BEAUREGARD'S BURGER \$17 (GF OPTION)

Grilled 8 oz. hamburger patty, lettuce, tomato, pickles & onions
Choice of cheese: American, Swiss, Cheddar

GRILLED MAHI MAHI BURGER \$18

Local Lettuce, Onion, Tomatoes, Tartar Sauce

JERK CHICKEN WRAP \$17

Sautéed bell peppers, onion, tomatoes, shredded lettuce, mango aioli & spinach tortilla

EDAMAME BURGER \$17 (GF OPTION)

Local red lettuce, tomato, onion, cucumber, carrot, avocado & Sriracha aioli

VEGETABLE & RICE BOWL \$15 (GF OPTION)

Sushi rice, local sprouts, local lettuce, cucumber, carrot, avocado, edamame, bell pepper & coconut sweet chili sauce

Add any protein:

Crispy Tofu \$4 / Grilled Teriyaki Chicken \$10 / Grilled Wild Caught Salmon \$12 / Wild-Caught Dynamite Gulf Shrimp \$3 each

Saturday Special

BBQ PORK CHOP OR JERK CHICKEN LEG \$17

Served with coleslaw, sweet plantains, rice and beans

Kids' Menu

(12 AND UNDER)

TEMPURA FISH FINGERS AND FRIES \$14

JUNIOR BUCCANEER DOG (GF OPTION) \$11

GRILLED CHEESE (GF OPTION) \$10

Choice of Cheese: American, Swiss, Cheddar

CHICKEN TENDERS \$12

Seasoned chicken breast strips served with housemade honey mustard dipping sauce

AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

Gluten free options are available on menu items marked GF or GF option. Please advise your server if you prefer this option. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if you have a food allergy.

Venligst kontakt en tjener hvis du er allergiker.

Signature Cocktails

\$15

BEAUREGARD BAY

Bombay Sapphire Gin, Fresh Squeezed Lime Juice, Fresh Squeezed Grapefruit Juice and Aperol

RIKKI TIKKI TAVI

This sly mongoose of a margarita will steal its way into your heart.

Tamarind Puree, Tequila, Fresh Citrus Juices

THE SKINNY MARGARITA

Patron Silver, Margarita Mix, Lime Juice

CONQUISTADOR COLADA

Pina Colada Mix, Silver Tequila, served with a Honey-Coconut Rim, garnished with Lime and Cherry

PAPAYA PASSION

Coconut rum, Amaretto, Cruzan Rum, Fresh Papaya and Passion Fruit Juice

ISLAND VODKA PASSION

Mutiny Island Vodka, Passion Fruit, Fresh Lemon Juice, Sparkling Wine, topped with Lemon Zest

CRUZAN MAMA

Passionfruit, Cruzan Banana Rum, Cruzan Guava Rum, and Pineapple Juice, finished with a Dark Rum float, Cherry and a dash of bitters

MAI TAI

A combination of Cruzan Light Rum, Cruzan Dark Rum, Pineapple Juice, Lime, Gran Marnier and Orange Juice, finished with Agave Nectar and garnished with Orange and Cherry

MUTINY MULE

Mutiny Island Vodka, Ginger Beer, St. Germain and Lime

MUTINY MARY

Mutiny Island Vodka, Tomato Juice, Lemon Juice, Tabasco Sauce, Worcestershire Sauce, Horseradish, Black Pepper, garnished with Bacon, Carrots, Celery and Olives

FROZEN BRANDY ALEXANDER

Brandy and Dark Crème de Cocoa blended with a squeeze of Agave, Cream and garnished with Cherry

KEY LIME MARTINI

Vanilla Vodka, Lime Juice, and Pineapple Juice, garnished with a Cherry

ESPRESSO MARTINI

Vanilla Vodka, Sangsters Coffee Rum Cream, and a shot of Espresso

CHOCOLATE MARTINI

Stoli Vanilla, Godiva Chocolate Liqueur

Blended Alcoholic Drinks

\$13

LIME IN THE COCONUT

Light & Dark Rum, Cream of Coconut and Sweet & Sour Mix

STRAWBERRIES & CREAM (BLENDED)

Strawberry Rum, Irish Cream, Strawberry Purée, and Cream of Coconut

CALYPSO COLADA

Dark Rum, Coffee Liqueur, and Cream of Coconut

BUSHWACKER

Dark Rum, Coffee Liqueur, Amaretto, Irish Cream and Cream of Coconut

BBC

Baileys, Banana and Coconut Cream

MIAMI VICE

Half Strawberry Daiquiri, Half Piña Colada

DAIQUIRI

Lime, Banana, Mango and Strawberry with Light Rum

Non Alcoholic Blended Drinks

\$9

SMOOTHIES

Chocolate, Mango, Banana, Strawberry and Vanilla

DAIQUIRI

Lime, Banana, Mango and Strawberry

VIRGIN PINA COLADA

Waters, Sodas & Juices

"JUST" SPRING WATER \$4

SAN PELLEGRINO SPARKLING WATER \$6

ARNOLD PALMER \$4

Half Ice Tea and Half Lemonade

SODAS \$3

Root Beer, Ginger Beer, Coke, Sprite, Ginger Ale, Diet Coke, Tonic Water and Club Soda

SHIRLEY TEMPLE \$3

Sprite and Splash of Grenadine

ROY ROGERS \$3

Coke & Splash of Grenadine

**LEMONADE, FRUIT PUNCH,
ICED COFFEE, ICED TEA \$4**

AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

Biodegradable straws are available upon request. All plastic cups are biodegradable.

Wine Menu

SOMMELIER'S CHOICE CHAMPAGNE AND SPARKLING WINES

Few food & wine pairings are as pleasurable or highly regarded as Champagne and sushi. The manner in which the bright, fresh acidity of Champagne slices through delicately textured sushi is truly an unparalleled experience, particularly if you are beachside at Beauregard Bay!

| | Half Bottle | Bottle |
|--|-------------|--------|
| Veuve Clicquot Ponsardin, Champagne | \$69 | \$130 |
| Moet et Chandon "Brut Imperial, Champagne | \$69 | \$130 |
| Taittinger "Brut La Francaise", Champagne | \$59 | \$130 |
| Domaine Carneros Brut Rosè "Cuveè de la Pompadour" | | \$90 |
| Monistrol "Brut" Cava, Spain | | \$49 |
| Batasiolo Moscato d'Asti, Piedmont | | \$36 |
| Cuveè Dom Perignon "Brut", Champagne | | \$295 |

WHITE, ROSÉ AND SPARKLING WINES

Whether you are looking for a great wine pairing or just a refreshing beachside sipper, we have a perfect selection!

| | Glass | Bottle |
|---|-------|--------|
| La Marca Prosecco, Treviso | \$11 | \$36 |
| Mionetto "Extra Dry Rosé," Treviso | \$13 | \$40 |
| Chateau Miraval Rosé, Cotes de Provence | \$14 | \$44 |
| Kendall-Jackson "VR" Chardonnay, Coastal California | \$12 | \$42 |
| Landmark "Overlook" Chardonnay, Sonoma | \$15 | \$60 |
| Matua Sauvignon Blanc, Marlborough, New Zealand | \$12 | \$39 |
| Chateau de Sancerre Sauvignon Blanc, Loire Valley | \$16 | \$60 |
| Pighin Pinot Grigio, Trentino | \$12 | \$40 |
| Dr. Loosen "QBA" Riesling, Mosel Valley | \$12 | \$42 |
| Stags Leap "Aveta" Sauvignon Blanc, Napa Valley | | \$65 |
| Shafer "Red Shoulder Ranch" Chardonnay, Napa Valley | | \$120 |

RED WINES

Red wine & sushi? Absolutely! See why chefs & sommeliers from around the world are pairing this non-traditional duo.

| | Glass | Bottle |
|---|-------|--------|
| Joel Gott "815" Cabernet Sauvignon, Napa Valley | \$15 | \$49 |
| Meiomi Pinot Noir, Coastal California | \$15 | \$56 |
| Wente "Sandstone" Merlot, Livermore Valley | \$11 | \$39 |
| Terrazas "Reserva" Malbec, Mendoza | \$13 | \$44 |
| Justin Cabernet Sauvignon, Paso Robles | | \$70 |
| Cristom "Mount Jefferson" Pinot Noir, Willamette Valley | | \$87 |
| Duckhorn Decoy Merlot, Sonoma | | \$60 |

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