

# The Terrace

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## Starters & Salads

**Soup du Jour** \$10

**Lobster Toast (GF Option)** \$22

Lobster salad, avocado, pickled red onion, micro cilantro

**Beef Carpaccio** \$18

Truffle ponzu, micro radish sprouts, tempura droplets

**Charcuterie Board (GF Option)** \$28

Chef's daily selection

**Tuna Crudo (GF)** \$20

Pickled fennel, cauliflower puree, micro greens

**Jerk Pork Belly Tacos (GF Option)** \$18

Crispy flour tortillas, avocado cream, micro greens

**Baked Crab Mac & Cheese** \$16

Jumbo lump crab meat, elbow pasta, five cheese bechamel, herb bread crumbs

**Kale Caesar (GF Option)** \$16

Crisp romaine hearts, hand shaved parmesan, house made herb croutons, white anchovies

**House Salad (GF)** \$16

Local red leaf lettuce, goat cheese, pumpkin seeds, roasted sweet potato, champagne vinaigrette

**Add protein to any salad:**

Wild-Caught Salmon \$12

Wild-Caught Gulf Shrimp \$3 per shrimp

Grilled Chicken Breast \$8

Fish of the Day \$10

**An 18% service charge will be added to your bill.**

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 foodborne illness.

Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker.



## Entrees

### **Beef Burger (GF Option) \$20**

Local Bibb lettuce, tomato, aged cheddar, whole grain mustard, IPA braised bacon-onion jam, roasted garlic aioli, side fries

### **Spiced Wild-Caught Salmon Burger \$22**

Local Bibb lettuce, pickled red onion, horseradish aioli, French fries

### **Double Cut Bone-In Pork Loin (GF) \$36**

Cruzan sweet potato stuffing, kale, Cruzan Black Strap soaked raisins

### **Curried Shrimp Bowl (GF) \$37**

Jasmine rice, julienned vegetables, radish sprouts, pickled red onion, avocado, cherry tomatoes

### **8oz Angus New Zealand Grass-Fed Filet Mignon (GF) \$50**

Cassava fries, chimichurri, roasted carrot, herbed steakhouse butter

### **Crispy Thai Chicken \$26**

Asian noodles, julienned vegetables, sweet & spicy red chili sauce, fresh scallions

### **Creamy Pappardelle \$24**

Portobello mushrooms, kale, pumpkin seeds, aged Parmesan, sage cream sauce

### **Wild-Caught Pan Seared Salmon (GF) \$38**

Herb-smashed fingerling potatoes, broccolini, pesto hollandaise

### **Mahi Escabeche (GF) \$38**

Coconut jasmine rice, escabeche vegetables, avocado puree, cilantro oil

### **Bone-In Short Rib \$36**

Yukon mashed potatoes, glazed baby carrots, burgundy demi-glace

### **Half Roasted Chicken \$34**

Bone-in, roasted fingerling potatoes, oven-dried tomato, broccolini, sage gravy

## Kids' Menu Ages 12 and under

### **Chicken Tenders \$12**

Served with fries

### **Spaghetti \$10**

Marinara sauce or butter sauce

### **Junior Buccaneer Burger \$12**

All-American cheeseburger, French fries

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# Cocktails

## THE BUCCANEER 1947 COCKTAILS

**Von Scholten's Mistress** \$13

*A legend in her own time and ours*

Frozen blend of Cruzan Dark Rum, Pineapple Rum, Pineapple, Crème de Coconut, Fresh Lime Juice

**Original Cruzan Confusion** \$13

*No time clocks here - relax and enjoy*

Cruzan Light Rum, Cruzan 151 Rum, Tequila, Fresh Lime Juice, Benedictine, Coconut Cream

**Swashbuckler** \$15

*Sparkling as a pirate's booty*

Cruzan Light Rum, Champagne, Fresh Lime Juice, Sugar

## ISLAND CLASSICS

**Pain Killer** \$13

*Created in the 1970s by Daphne Henderson*

*at the Soggy Dollar Bar on Jost Van Dyke*

Cruzan Rum, Pineapple Juice, Splash of Orange Juice, Coco Lopez, topped with Grated Nutmeg

**Frozen Bushwhacker** \$13

*Invented in 1975 at the Ship's Store at*

*Sapphire Village in St. Thomas*

Amaretto, Kahlua, Baileys Irish Cream, Cruzan Dark Rum, Coconut Crème, Vanilla Ice Cream, Chocolate Drizzle

**Dark n' Stormy** \$13

*Coined by a sailor who, while enjoying the cocktail, commented that it was the color of a cloud only a dead man would sail under*

Cruzan Dark Rum, Ginger Beer, Fresh Lime Wedge

**Cruzan Rum Runner** \$13

*The term "rum runner" was coined to describe those whom smuggled alcoholic beverages*

Cruzan Aged White and Dark Rums, Cruzan Banana Rum, Orange Juice, Grenadine

## HOUSE ORIGINAL COCKTAILS

**Wharfside Whiskey** \$13

*Sit back & watch the people & boats as they pass*

Bourbon, Aperol, St Germain, Lemon Juice

**Cruzan Cooler** \$13

*Local rum & lemongrass will keep you cool*

Cruzan Coconut Rum, Gin, Fresh Lemon Juice, Local Lemongrass Simple Syrup

**Mermaid Water** \$15

*This beautiful coral colored drink will have you wishing you were a mermaid*

Milagro Reposado, Aperol, Fresh Lemon Juice, Honey Syrup

**Beauregard Bordeaux** \$15

*Born in Bordeaux perfected at Beauregard Bay*

Lillet Blanc, Gin, Fresh Grapefruit Juice, Sugar

**Classic Rum & Coconut Water Martini** \$15

*Single Barrel, as close as you can get to the*

*original rum distilled when cane grew on STX*

Cruzan Single Barrel Aged Rum, Fresh Lime Juice, Coconut Water, Simple Syrup

**Caribbean Tang** \$13

*Popularized by the Tang Dynasty in China; yuzu is perfect in Caribbean drinks*

Cruzan Single Barrel Aged Rum, Cruzan Coconut Rum, Ginger Syrup, Yuzu, Angostura Orange

**Fruit of the Bloom** \$13

*This too easy to drink martini will have you relaxed & ready for vacation*

Vodka, Passion Fruit Puree, Yuzu

**Spring & Tonic** \$15

*A jazzed up gin & tonic*

Gin, Tonic, Flaming Rosemary, Grapefruit Twist, Lime Twist, Peppercorns

An 18% service charge will be added to your bill.

Biodegradable straws are available upon request. Metal straws available for \$2.00

