



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

Sriracha-honey glaze

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, sweet plantains, & 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 peanuts, avocado, raisins, wakame & sesame vinaigrette

Entrees

BEAUREGARD'S BURGER \$17 (GF OPTION)

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

BLACKEND MAHI MAHI TACOS \$18

Local lettuce, pickled onion, tomatoes, cilantro garlic aioli

JERK CHICKEN WRAP \$17

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

BEYOND VEGGIE BURGER \$18 (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:

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

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 house made honey-mustard dipping sauce

Sides

FRENCH FRIES OR SWEET PLANTAINS \$5

SIDE SALAD \$8

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

BEAUREGARDS "SIGNATURE" SAKE SANGRIA

If you only have 1 cocktail at Beauregards this should be it! A perfect pairing with your sushi...or beach chair

Hana Peach Sake, Grey Goose Poire, Cruzan Mango Rum, ginger jalapeno simple syrup, mint, fruit and juices

BEAUREGARD BAY

The only martini you need for a refreshing day at Beauregard Bay

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

THE PEACHY PALMER

A peachy, aromatic upgrade to the classic Arnold Palmer Lemonade, iced tea, peach puree, Cruzan Peach rum, Deep Eddy Lemon vodka and finished with fresh basil

THE MUY CALIENTE MARGARITA

This top-shelf Margarita is crafted with the best quality ingredients and finished with our homemade red jalapeno ice cube!

Milagro Silver Tequila, Combier Orange liqueur, lime juice, splash simple syrup and served with red jalapeno ice cube

CARIBBEAN PALOMA

Arguably more treasured in Mexico than the Margarita, this Caribbean version is the perfect beachside sipper

Milagro Silver Tequila, grapefruit juice, Ting Grapefruit soda and a splash of lime juice served with spicy salt rim

CRUZAN COOLER

The perfect Cruzan drink to beat the Cruzan heat!

Tanqueray gin, Lemongrass simple syrup, Cruzan Coconut Rum, and a splash of lemon juice

VODKA ISLAND PASSION

Few things more Cruzan than passionfruit and St. Croix's own Mutiny Vodka

Mutiny Island Vodka, Passionfruit, lemon juice and finished with prosecco

MUTINY MULE

This mule will give an extra island kick!

Mutiny Island Vodka, ginger beer, ginger, St. Germain and lime

MANGO MINT MOJITO

Not your Abuela's mojito! Juicy mango and shaved ginger set this drink on fire with flavor!

Captain Morgan Light Rum, Cruzan Coconut Rum, Mango puree, ginger simple syrup, fresh mint, and lime juice

THREE QUEENS

Named for the 3 former slave women in 1878 who lead the charge for better working and living conditions here in St. Croix.

Passionfruit, Cruzan banana rum, Cruzan guava rum, and pineapple juice, finished with a dark rum float, cherry and a dash of bitters

CRUZAN TAI

The Mai Tai with a Cruzan twist

Cruzan light rum, Captain Morgan Spiced Rum, pineapple juice, lime, Cointreau and orange juice

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

Water, 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

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Biodegradable straws are available upon request. Stainless steel straws are available for purchase for \$2 each. 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
Moinetto Prosecco, Treviso	\$12	\$44
Mionetto "Extra Dry Rosé," Treviso	\$13	\$44
Chateau Miraval Rosé, Cotes de Provence	\$14	\$48
Kendall-Jackson "VR" Chardonnay, Coastal California	\$13	\$48
Landmark "Overlook" Chardonnay, Sonoma	\$15	\$60
Kim Crawford Sauvignon Blanc, Marlborough	\$13	\$48
Chateau de Sancerre Sauvignon Blanc, Loire Valley	\$16	\$60
Pighin Pinot Grigio, Trentino	\$12	\$44
S.A. Prum "Essence" Riesling, Mosel Valley	\$11	\$39
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	\$60
Wente "Sandstone" Merlot, Livermore Valley	\$11	\$39
Terrazas "Reserva" Malbec, Mendoza	\$13	\$48
Justin Cabernet Sauvignon, Paso Robles		\$70
Cristom "Mount Jefferson" Pinot Noir, Willamette Valley		\$87
Duckhorn Decoy Merlot, Sonoma		\$60

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