



The Mermaid

DINNER MENU

5:30 PM – 8:30 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.*

The Buccaneer

Beach and Golf Resort
St. Croix, U.S. Virgin Islands

STARTERS

CONCH FRITTERS 19
citrus aioli

JERK CHICKEN WINGS 22
prepared with island jerk-seasoned sauce, served with french fries and
choice of bleu cheese or ranch dressing

SOUP OF THE DAY MP

TUNA POKE 24
wonton chips, wakame salad, sesame-ginger marinade

SALADS

CLASSIC CAESAR 21
crisp romaine hearts, shaved parmesan, croutons, anchovies, caesar dressing

BUCCANEER SALAD (V) 21
local hydro-mixed greens, dried cranberries, candied pecans, goat cheese,
tomato, cucumbers, signature mango vinaigrette

Add protein to any salad:
chicken 8, wild-caught mahi 12, wild-caught salmon 13, wild-caught shrimp 4 each

HANDHELDS

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, french fries

IMPOSSIBLE BEYOND BURGER (V) 22
char-grilled vegetarian patty, garlic aioli, brioche bun
choice of cheddar, swiss, american, pepper jack, lettuce, tomato, onions, pickle, french fries

MERMAID CHICKEN SANDWICH 22
blackened chicken breast, mango chutney, citrus aioli, brioche bun, lettuce, tomato, onion

20% Gratuity will be added to all checks

Gluten free options are available on menu items marked GF and vegan options are marked V. Please advise your server if you prefer this option. Please inform your server if you have a food allergy. We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

GRILLED WILD-CAUGHT ATLANTIC SALMON 42

teriyaki sauce, coconut rice & black beans, and vegetables du jour

RIB EYE STEAK 58

grilled rib eye with garlic mashed potatoes, red wine demi, and vegetables du jour

ROASTED CHICKEN 32

half-roasted chicken with garlic mashed potatoes, asparagus, and spinach and mushroom cream sauce

PAN-SEARED SNAPPER 46

coconut rice and black beans, curry beurre blanc, and vegetables du jour

SHRIMP PASTA 38

linguine, six wild-caught shrimp, and broccoli florets, topped with shaved parmesan cheese

DESSERTS

RUM CAKE 15

Traditional yellow cake soaked in Cruzan rum, drizzled with homemade caramel sauce

KEY LIME CREAM PIE 15

Layered key lime and coconut cream pie topped with toasted coconut, key lime juice, whipped cream in a graham cracker crust

MANGO PASSION FRUIT CHEESECAKE 15

new york style cheesecake, graham cracker brown sugar crust, passion fruit center, mango glaze

CHOCOLATE GANACHE CAKE 15

dark chocolate ganache, chocolate shavings

ICE CREAM SCOOP 8

Chocolate or vanilla bean

20% gratuity will be added to all checks

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BUCCANEER COCKTAILS

CARIBBEAN SUNSET 15

Our number one beach cocktail! Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine

CAPTAIN'S NEST 15

Created for the Buccaneer by Diageo / Captain Morgan Spiced Rum, orange juice, pineapple juice and Amaretto

CLASSIC RUM & COCONUT WATER MARTINI 17

Cruzan Single Barrel Aged Rum, fresh lime juice, coconut water, simple syrup

PEACHY PALMER 15

This sweet play on the classic Arnold Palmer / Cruzan Peach Rum, home-grown basil, peach puree, Deep Eddy Lemon Vodka and iced tea finished with lemonade and garnished with more of our home-grown basil

BUCCANEER PLAYS THE CLASSICS

THE CRUZAN PAIN KILLER 15

A true Virgin Islands classic, you should have at least one! A blend of Cruzan Light and Dark Rums mixed with orange juice, cream of coconut and pineapple juice, finished with freshly grated nutmeg

SPRING & TONIC 18

This revved up Spanish style G&T is perfect for the Crucian heat! Hendrick's Gin, Juniper berries, home-grown rosemary, lemon and lime zest, pink peppercorn, grapefruit twist and tonic, served in a wine glass

MUTINY ISLAND MULE 15

Made with St. Croix's own Mutiny Island Vodka! This fresh cocktail is served with lime juice, Barretts Ginger Beer, and a touch of St. Germain Elderflower, garnished with fresh mint and lime

STRAWBERRY MARGARITA 17

Milagro Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with fresh strawberry puree

BLENDED COCKTAILS

LIME IN THE COCONUT 16

Cruzan Key Lime Rum, cream of coconut, sliced limes and Cruzan Light Rum

BUSHWACKER 16

Cream of coconut, coffee liqueur, Irish cream, Cruzan Dark Rum, and Amaretto

DAIQUIRI 15

Simple and easy. Cruzan Light and Dark Rums mixed with your choice of strawberry, mango, passion fruit, banana, peach or lime

BEER

LOCAL DRAFT BEER 16 OZ. 11

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

IMPORTED BEER 7

Corona, Stella Artois, Heineken, Heineken Zero, Red Stripe

DOMESTIC BEER 6

Michelob Ultra, Coors Light,

Truly hard seltzer - Assorted flavors

WINES BY THE GLASS & BOTTLE

SPARKLING & WHITE WINE

	Glass	Bottle
Prosecco split, Treviso, Italy	17	17
Delle Venezie, Pinot Grigio, 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

CHAMPAGNE

Veuve Clicquot, Ponsardin Brut, France		
Moët & Chandon Brut Impérial, France		135
Dom Pérignon Cuvée, France		130
		350

WHITE AND ROSE WINES

Martinelli "Bella Vigna" Chardonnay, California		65
Pine Ridge, White Blend, California		52
Kendal Jackson VR Chardonnay, California		59
Chateau Sancerre, Sauvignon Blanc, France		72
Banfi "San Angelo" Pinot Grigio, Italy		61
Chateau Miraval Rose, Provance, France		68

RED WINES

Justin Justification, Red Blend, California		149
6 8 9 Red Blend, California		62
Martinelli Bella Vigna Pinot Noir, California		75
Sokol Blosser "Dundee Hills" Pinot Noir, Oregon		79
Ruffino Riserva Chianti Classico, Italy		105

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 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's 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.