

The Terrace

DINNER MENU



Appetizers

LOBSTER BISQUE 24

cognac infused, chili-garlic oil

SEARED TUNA 21

togarashi and sesame crusted, wasabi aioli, citrus soy glaze, (gf)

CEVICHE OF THE DAY 22

citrus and cilantro marinated, bell pepper, onion, corn, (gf)
plantain chips

TOMATO BRUSCHETTA 20

tomato, garlic, basil, parmesan, balsamic glaze, seasoned crostini

Salads

TERRACE GREENS 24

mixed greens, tomato, cucumber, pickled onion, feta cheese, toasted almonds
mango vinaigrette, (gf),(v)

CEASAR SALAD 21

romaine lettuce, shaved parmesan, croutons, house-made ceasar dressing, (gf),(v)

“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.

20% gratuity will be added to all checks.

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.

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 under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Entrees

1855 ANGUS RIB EYE 58

14oz herb-rubbed, peppercorn cream sauce, parmesan garlic mashed potatoes, broccolini

CRISPY THAI CHICKEN 36

sweet & spicy glazed crispy free range chicken breast, stir fried vegetables, linguine, teriyaki sauce

JERK SHRIMP PASTA 42

wild-caught shrimp, parmesan cream sauce, roasted peppers, spinach, fettuccine

GRILLED AUSTRALIAN LAMB RACK 56

red wine & rosemary sauce, garlic mashed potatoes (gf)

OVEN ROASTED CHICKEN 34

free-range airline chicken breast, lemon caper sauce, garlic mashed potatoes

PAN SEARED WILD-CAUGHT SALMON 46

chili-lime glaze, broccolini, pineapple salsa, jasmine rice, toasted sesame seeds (gf)

LOCAL SNAPPER ESCABECHE 48

julienned vegetables, jasmine rice, piquant pepper sauce

LOCAL CATCH OF THE DAY 46

west indian coconut curry sauce, chayote slaw, broccolini, jasmine rice

Desserts

KEY LIME CREAM TOWER 16

A frozen key lime bavarian on a graham crust topped with merengue and toasted coconut

CHOCOLATE MOUSSE 16

creamy fluffy dark chocolate mousse cake

ISLAND RUM CAKE 16

Vanilla genoise cake with butter rum syrup

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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