



THE MERMAID RESTAURANT

LUNCH MENU

*"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

BUCCANEER COCKTAILS

CARIBBEAN SUNSET 14

Our number one beach cocktail.

Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine

CAPTAIN'S NEST 14

Created for The Buccaneer by Diageo.

Captain Morgan Spiced Rum, orange juice, pineapple juice and Amaretto

CLASSIC RUM & COCONUT WATER MARTINI 16

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

PEACHY PALMER 14

A 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 14

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 17

Revved up Spanish style G&T, 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 14

Made with St. Croix's own Mutiny Island Vodka.

Lime juice, Barretts Ginger Beer, and a touch of St. Germain Elderflower. Fresh mint and lime ganish

WATERMELON MARGARITA 16

Milagro Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with muddled watermelon

BLENDED COCKTAILS

LIME IN THE COCONUT 15

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

MIAMI VICE 15

One side strawberry daiquiri, and on one side piña colada. This classic is finished with mint and lime

BUSH WHACKER 15

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

DAIQUIRI 14

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, Red Stripe, Presidente

DOMESTIC BEER 6

Michelob Ultra, Miller Light, Coors Light, Bud Light,
Truly hard seltzer - Assorted flavors

NON-ALCOHOLIC BLENDED DRINKS

VIRGIN PIÑA COLADA 10

Coconut cream & pineapple

VIRGIN DAIQUIRI 10

Choice of strawberry, mango, passion fruit, banana, peach or lime

SMOOTHIE 10

Choice of strawberry, mango, passion fruit, banana, peach or vanilla

NON-ALCOHOLIC DRINKS

WATER

Sparkling San Pellegrino (750ml) 8
Acqua Panna Natural Spring Water (1l) 8

SODAS 4

Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Root Beer, Ginger Beer,
Ginger Ale, Roy Rogers, Shirley Temple

JUICES 5

Lemonade, Iced Tea, Fruit Punch, Tomato Juice, Pineapple Juice,
Cranberry Juice, Orange Juice

WINES BY THE GLASS OR BOTTLE

SPARKLING & WHITE WINE

	Glass	Bottle
Prosecco split, Treviso, Italy	17	17
Delle Venize Pinot Grigio, Veneto, Friuli Venezia Giulia, 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, Uco Valley, Argentina	13	52
Prophecy Pinot Noir, Modesto, CA	14	56
Louis Jadot Beaujolais Villages, Burgundy, France	15	59
Chateau St. Michelle Merlot, Woodinville, WA	14	56
Submission Cabernet Sauvignon, Napa Valley, CA	15	59

WINES BY THE BOTTLE

CHAMPAGNE

Luc Belaire, Rose, France	81
Veuve Clicquot, Ponsardin Brut, France	135
Moët & Chandon Brut Impérial, France	130
Dom Pérignon Cuvée, France	395

WHITE AND ROSE WINES

Martinelli "Bella Vigna" Chardonnay, California	65
Pine Ridge, White Blend, California	52
Kendal Jackson VR, Chardonnay, California	59
Banfi San Angelo Pinot Grigio, Italy	61
Starborough, Sauvignon Blanc, New Zealand	56
Chateau Sancerre, Sauvignon Blanc, France	72
Chateau Miraval Rose, France	68

RED WINES

Justin 'Justification' Red Blend, California	149
6 8 9 Red Blend, California	62
Joel Gott '815' Cabernet Sauvignon, California	59
Martinelli 'Bella Vigna' Pinot Noir, California	75
Sokol Blosser Dundee Hills Pinot Noir, Oregon	79
Ruffino Riserva Chianti Classico, Italy	105

STARTERS

CARIBBEAN PUMPKIN-BLACK BEAN SOUP (GF/V) 12
seasoned rice ~ diced onion

CONCH FRITTERS 19
herb-citrus aioli

BUCCANEER WINGS 22
bbq sauce, buffalo sauce, jerk sauce or plain ~ french fries
~ bleu cheese or ranch dressing

BATTERED ONION RINGS 18
jumbo battered onion rings ~ dijon mustard dip ~ sweet chili aioli

CRAB CAKE 19
crab cake ~ tropical salsa ~ citrus aioli

SALADS

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

TRADITIONAL CAESAR 21
crisp romaine hearts ~ shaved parmesan ~ croutons
creamy caesar dressing

TROPICAL SALAD (V) 21
local hydro mixed greens ~ bell peppers ~ carrots ~ cucumbers ~ red cabbage~
tomato ~ almonds ~ mandarin oranges ~ toasted coconut ~ mango vinaigrette

ENHANCE YOUR SALAD

chicken 8 / wild-caught mahi 12 /wild-caught salmon 13/
wild-caught shrimp 4 each

20% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE

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.

HANDHELDS

all sandwiches include choice of french fries, fresh fruit or sweet potato fries
add truffle parmesan fries for an additional 3

IMPOSSIBLE BEYOND BURGER (V) 22

char-grilled vegetarian patty ~ garlic aioli ~ brioche bun choice of cheddar, swiss or
american chesse ~ pickle ~ lettuce ~ tomato ~ onion

MERMAID SIGNATURE SMASHED BURGER 24

house-made char-grilled patty ~ sesame seed bun
caramelized onions ~ bacon ~ cheddar cheese ~ paprika spiced aioli

BUILD YOUR OWN BURGER 22

house-made - half-pound ~ char-grilled patty - brioche bun
choice of cheddar, swiss, pepperjack or american cheese ~ pickle ~lettuce - tomato - onion

ISLAND CHICKEN SANDWICH 22

blackened chicken breast ~ grilled pineapple ~ citrus aioli ~ brioche bun
pickle ~ lettuce ~ tomato ~ onion

MAHI TACOS (3) 21

jerk-spiced local mahi ~ flour tortillas ~ shaved red cabbage
citrus aioli ~ tropical salsa

FISH SANDWICH 26

crispy fried or grilled catch of the day ~ citrus tartar-sauce ~ brioche bun
pickle ~ lettuce ~ tomato ~ onion

BEACH CLUB 22

wheat bread ~ pepper jack cheese ~ smoked turkey ~ roasted garlic aioli
lettuce ~ tomato ~crispy bacon

OLD-FASHIONED REUBEN 21

corned beef ~ sauerkraut ~ thousand island dressing ~ swiss
cheese ~ grilled thick-cut rye bread

STEAK WRAP 26

marinated steak ~ sauteed onion peppers and mushrooms
teriyaki glaze wrapped ~ in a tortilla~ lettuce ~ tomato

ENHANCE YOUR HANDHELD

applewood smoked bacon 3 / mushrooms 3 / fried egg 3 /
sauteed onions 2 / jalapenos 2

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ENTREES

GRILLED WILD-CAUGHT ATLANTIC SALMON 38

seasoned rice~ fresh vegetables ~ key lime glaze

JERK ROASTED CHICKEN 29

jerk-seasoned roasted half chicken ~ seasoned rice ~ fried plantains ~ house creole sauce

ISLAND RIBS 36

slow-roasted baby back pork ribs ~ spicy bbq sauce ~ french fries ~ coleslaw

FISH & CHIPS 28

local leatherback beer-battered fish ~ french fries ~ citrus tartar sauce

PIZZAS

CHICKEN ALFREDO 24

12" pizza on house-made pizza dough* ~ melted mozzarella cheese
garlic alfredo sauce ~ chicken ~ mushroom ~ broccoli

CLASSIC PEPPERONI PIZZA 22

12" pizza on house-made pizza dough* ~melted mozzarella cheese
marinara sauce ~pepperoni

SEAFOOD PIZZA 26

12" pizza on house-made pizza dough* ~alfredo sauce ~ mozzarella cheese
red onion ~ red & green peppers ~ shrimp ~ crab meat

ISLAND PIZZA 22

12" pizza on house-made pizza dough* ~ ham~ pineapple ~ red onion

MARGHERITA PIZZA 20

12" pizza on house-made pizza dough* ~ fresh mozzarella cheese
sliced tomato basil ~ olive oil

*please let your server know if you prefer gluten free

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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.

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