

LUNCH

ROOM SERVICE MENU

Available 11:30am - 5:00pm

PLEASE DIAL EXTENSION 726 TO PLACE YOUR ORDER

A 20% service charge plus a \$5 delivery fee will be added to your check

STARTERS

CHIPS & SALSA \$13

JERK CHICKEN WINGS (GF) \$22

Island Jerk Sauce - French Fries - Blue Cheese or Ranch Dressing

ENTREES

BUCCANEER SALAD (V) \$21

Local Hydro Mixed Greens - Dried Cranberries - Candied Pecans - Goat Cheese - Tomato - Cucumbers - Signature Mango Vinaigrette

Enhance your salad

Add: Chicken \$8 - Mahi \$12 - Shrimp \$4 each

BUILD YOUR OWN "PRIME" BURGER \$21

House-Made Half-Pound Patty - Char-Grilled served on a Brioche Bun
Choice of: Cheddar - Swiss - American

BEYOND BURGER (V) \$21

Char-Grilled Vegetarian Patty - AI Aioli - Brioche Bun
Choice of: Cheddar - Swiss - American / Served with French fries

Enhance your burger

Add: Applewood smoked bacon - mushrooms - fried egg **\$3 each**

Onions - jalapenos **\$2 each**

ISLAND RIBS (GF) \$32

Tangy BBQ Glaze - Seasoned Rice - Plantains

JERK ROASTED CHICKEN \$29

Jerked Seasoned Half Chicken - Roasted and Served with Seasoned Rice - Fried Plantains and Topped with House Creole Sauce

Fish & Chips \$28

Local Leatherback Beer Battered Mahi - French Fries - Citrus Tartar Sauce

DESSERTS

RUM CAKE \$14

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

TRIPLE CHOCOLATE MOUSSE CAKE \$14

Decadent chocolate cake layered with chocolate mousse, coated with smooth chocolate ganache. Served with strawberry sauce and toasted almonds



DINNER ROOM SERVICE MENU

Available Wednesday - Sunday 5:00pm - 8:30pm.
PLEASE DIAL EXT. 722 TO PLACE YOUR ORDER.

A 20% service charge plus a \$5 delivery fee will be added to your check.

Starters

Soup of the Day \$MP

Tropical Salad (GF / DF/ V/ VEG) \$19

Local Hydro-Mixed Greens, Carrots, Peppers, Cucumbers,
Red Cabbage, Almonds, Mandarin Oranges, Toasted Coconut,
Mango Vinaigrette

Caesar Salad \$21

Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

Enhance your salad

Add: Chicken \$8 - Mahi \$12 - Shrimp \$4 each

Entrees

Pasta All' arrabbiata \$45

Wild-Caught Shrimp Fresh Basil, Shaved Garlic, Spicy San Marzano
Tomato Sauce, Angel Hair Pasta

Prime Angus Filet \$48

House-made French Fries, Seasonal Vegetables, Red Wine Reduction

Gourmet Prime Burger \$21

Lettuce, Tomato, Onion, Pickle
Choice of: Cheddar, Swiss, American

Beyond Burger (V) \$21

Char-Grilled Vegetarian Patty, Lettuce, Tomato, Onion, Pickle
Choice of: Cheddar, Swiss, American

Enhance your burger

Applewood smoked bacon - mushrooms - fried egg \$3 each
Onions - jalapenos \$2 each

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.

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



Kids' Menu

Ages 12 and under

Chicken Tenders \$16

French Fries, Honey Mustard

Mahi Bites \$22

French Fries, Citrus Aioli

Penne Pasta \$15

Sautéed Vegetables with Choice of Butter or Marinara sauce

Add: Grilled Chicken \$8

Add: Wild-Caught Gulf Shrimp \$4 per shrimp

Desserts

COCONUT CHIBOUST \$16

An almond – graham crust with a light & airy coconut filling topped with mocha ganache

FLOURLESS CHOCOLATE TORTE \$16

Walnut-graham crust, rich dark chocolate makes this dense, decadent torte is a chocolate Lover's dream. Topped with chocolate ganache.

This torte weighs in at a full Half Pound!

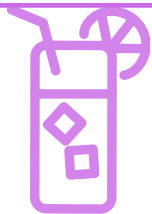
PASSION FRUIT TORTE \$16

Moist vanilla cake with a local passion fruit mousse center, glazed with white chocolate

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ROOM SERVICE BEVERAGE MENU

AVAILABLE 11:30AM-8:30PM.

PLEASE DIAL EXTENSION 726 TO PLACE YOUR ORDER.

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WINE BY THE GLASS

Sparkling & White Wine

Moinetto Prosecco NV Treviso,
Italy \$14

Ruffino Moscato d'Asti \$21

Pighin Pinot Grigio 2018

Kendall-Jackson "VR"

Chardonnay 2017 California \$13

Wente Chardonnay, CA \$12

Red Wine & Rosè

Fleurs de Prairie Rosè 2018,
Cote de Provence \$13

Wente Cabernet
Savignon, CA \$12

Wente "Sandstone" Merlot 2016
Livermore Valley, CA \$12

Kaiken "Ultra" Malbec 2016 Uco
Valley, Argentina \$14

6-8-9 Red Blend 2017, CA \$16

BEER LIST

Local Beers \$9

Leatherback Brewing Co.,
St. Croix

Leatherback Lager

Leatherback IPA

BUCKET \$40

Import Beers \$7

Corona, Heineken

BUCKET \$30

Domestic Beers \$6

Michelob Ultra, Miller Light,

Coors Light, Bud Light,

Budweiser, Truly Grapefruit,

Truly black Cherry

BUCKET \$ 25

NON-ALCOHOLIC BEVERAGES

Sparkling San Pellegrino (750ml) \$8

Fiji Water (500 ml) \$4.50

Sodas \$4

Coke, Diet Coke, Sprite, Tonic Water,
Club Soda,

Root Beer, Ginger Beer, Roy Rogers,
Shirley Temple

Juices \$5

Lemonade, Iced Tea, Fruit Punch,
Tomato,

Pineapple, Orange, Cranberry

Virgin Piña Colada (blended) \$10.00

Coconut cream & pineapple

Virgin Daiquiri (blended) \$10.00

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

Smoothie (blended) \$10.00

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

BLENDED ALCOHOLIC BEVERAGES

Lime in the Coconut \$14

Light & Dark Rum, Cream of
Coconut and Sweet & Sour Mix

Calypso Colada \$14

Dark Rum, Coffee Liqueur,
Cream of Coconut

Bushwhacker \$15

Dark Rum, Coffee Liqueur,
Amaretto, Irish Cream and
Cream of Coconut

Daiquiri \$14

Lime, Banana, Mango,
Strawberry with Light Rum

Chi Chi \$15

Pina Colada made with Vodka

Midori Colada \$15

Pina Colada made with Midori

B.B.C. \$14

Baileys, Banana and
Coconut Cream

Miami Vice \$15

Half Strawberry Daiquiri,
Half Pina Colada

Birds of Paradise \$15

Half Mango Daiquiri, Half
Strawberry Daiquiri, Light Rum,
topped with a splash of
Blue Curacao