

Beauregard's

On the Beach

STARTERS

FARMER'S MARKET SALAD \$ 19 (GF)

Leaf lettuce and spinach tossed in a tropical fruit vinaigrette, topped with red onion, toasted almonds, and local seasonal fruit

THAI CHILI CHICKEN WINGS \$ 22 (GF optional)

Crispy fried chicken wings tossed in our sweet & spicy Thai chili sauce and served with Napa cabbage slaw

PULLED PORK EGG ROLL \$ 19

Shredded roast pork with peas, carrots, bean sprouts and passion fruit sauce. Wrapped and fried in a wonton skin

CLASSIC CAESAR \$19 (GF)

Romaine lettuce, shaved parmesan, crunchy herb croutons, tossed with house-made Caesar dressing

HOMEMADE MISO SOUP \$14 (GF)

Specially prepared with tofu, green onion & Nori

SUSHI

NIGIRI \$ 12 (GF)

Choice of: Wild caught shrimp (3), tuna or wild caught salmon

TUNA POKE TOWER \$ 24 (GF optional)

Marinated tuna, avocado, tropical salsa, wakame salad, wonton chips

SPICY TUNA ROLL \$ 19 (GF optional)

Inside- Tuna, avocado, jalapeno, asparagus
Outside- Caribbean spiced & seared tuna, soy glaze, wasabi aioli

CALIFORNIA ROLL \$ 19 (GF optional)

Krab, avocado, cucumber, and scallion sesame seeds

TEMPURA SHRIMP ROLL (FRIED) \$ 24

Inside- Poached wild caught shrimp, avocado, jalapeno, spicy sauce, soy sauce

WILD CAUGHT SALMON ROLL \$ 22 (GF optional)

Inside- Salmon, scallions, cream cheese, avocado
Outside- Smoked salmon, ponzu sauce

VOLCANO ROLL \$26

Inside- Spicy tuna, avocado
Outside- Baked scallops, crab, wild caught shrimp, cream cheese

VEGETABLE ROLL \$14 (GF optional)

Asparagus, avocado, carrots, cucumber, sprouts & cream cheese

ISLAND ROLL (FRIED) \$23

Inside- Avocado, cucumber, scallion
Outside- Spicy Krab, tropical salsa

SUSHI BOAT \$65 (GF optional)

Tuna poke tower, wild caught spicy tuna roll, wild caught salmon roll and your choice of nigiri

ENTREES

KOREAN BBQ BEEF RIBS \$ 32

Chargrilled beef rib with Korean BBQ sauce served with rice and pineapple salsa.

GRILLED SALMON \$ 32 (GF optional)

Grilled Atlantic wild salmon topped with Thai chili glaze, ginger stir fry noodles with vegetables

DUCK SLIDERS \$ 24 (GF optional)

Crispy duck with sweet soy sauce served in Hawaiian rolls with kimchi and green onion, sweet potato fries

LOCAL YELLOWFIN TUNA \$28 (GF optional)

Passion fruit beurre blanc, mango salsa, coconut rice, stir fry vegetables

BEAUREGARD'S BURGER \$23 (GF optional)

Sweet & spicy sauce, grilled onions, siracha mayo, bacon, cheddar, shitake mushrooms, grilled pineapple, French fries

CRISPY TOFU BITES \$22 (GF optional / V)

Tofu bites, ponzu, steamed rice, stir fry vegetables

Drinks & Cocktails

BEER LIST

LOCAL DRAFT BEER 12 oz. \$9 / 16 oz. \$11

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

IMPORTED BEER \$7 / BUCKET \$30

Corona, Stella Artois, Heineken, Carib, Red Stripe, Amstel Light

DOMESTIC BEER \$6 / BUCKET \$25

Michelob Ultra, Miller Light, Coors Light, Bud Light, Budweiser

HARD SELTZER

Truly - Assorted flavors

An 18% service charge will be added to your bill for parties of 6 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. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

Drinks & Cocktails

BEAUREGARD'S PLAYS THE CLASSICS

CLASSIC RUM & COCONUT WATER MARTINI \$15

Cruzan Single Barrel aged rum, fresh lime juice, coconut water, simple syrup

BEAUREGARD'S BAY \$15

Bombay Sapphire vodka, fresh squeezed lime juice, fresh squeezed grapefruit and Aperol

RIKKI TIKKI TAVI \$15

This sly mongoose of a margarita will steal its way into your heart. Tamarind puree, tequila, fresh citrus juices

BLENDED COCKTAILS

PIÑA COLADA COCKTAIL \$14

Cream of coconut, pineapple juice, and Cruzan Light & Dark Rums, garnished with pineapple and a cherry

LIME IN THE COCONUT \$15

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

BUSHWACKER \$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 Choice of strawberry, mango, passion fruit, banana, peach or lime

WINES BY THE GLASS & BOTTLE

SPARKLING & WHITE WINE

	GLASS	BOTTLE
NV Moinetto Prosecco Treviso, Italy	\$14	\$49
2021 Ruffino Moscato d'Asti	\$12	\$42
2020 Pighin Pinot Grigio Trentino, Italy	\$13	\$45
2021 Wente Chardonnay, CA	\$12	\$42
2021 Veramonte Sauvignon Blanc, Chile	\$12	\$42
2020 Chateau de Sancerre, France	\$15	\$53
2019 Kendall-Jackson "VR" Chardonnay, CA	\$13	\$45
2017 S.A. Prum, Essence Riesling, Germany	\$14	\$49

RED WINE & ROSÉ

	GLASS	BOTTLE
2021 Fleurs de Prairie Rosé, France	\$13	\$45
2019 Wente Cabernet Sauvignon, CA	\$12	\$42
2020 Wente "Sandstone" Merlot, CA	\$12	\$42
2019 Kaiken "Ultra" Malbec, Argentina	\$14	\$49
2019 6-8-9 Red Blend, CA	\$16	\$56
2019 Prophecy Pinot Noir, CA	\$14	\$49
2019 Beaujolais Villages Louis Latour, France	\$13	\$45

WINES BY THE BOTTLE

NV Veuve Clicquot, Ponsardin Brut, France \$135

2020 Kim Crawford Sauvignon Blanc, New Zealand \$48

2017 Joel Gott "815" Cabernet Sauvignon, CA \$56

Non-Alcohol Drinks & Cocktails

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

WATER \$4.50

Perrier 500 ml
Fiji Water 500 ml

SODAS \$4

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

JUICES \$5

Lemonade, iced tea, fruit punch, tomato juice, pineapple Juice, cranberry Juice, orange Juice

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