

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

CEVICHE \$22

A Chilled Salad of Marinated Mahi - Shrimp - Lobster - and Calamari
with Cilantro - Onion - Pineapple - and Lime Juice
Served with Homemade Plantain Chips

ENTREES

BUCCANEER SALAD (V) \$21

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

BUILD YOUR OWN "PRIME" BURGER \$21

House-Made Half-Pound Patty - Char-Grilled served on a Brioche
Bun - Choice of: Cheddar - Swiss - American / Add for \$3 each:
Applewood Smoked Bacon - Mushrooms - Onions - Jalapenos -
Fried Egg / Served with French fries

BEYOND BURGER (V) \$21

Char-Grilled Vegetarian Patty - A1 Aioli - Brioche Bun - Choice of:
Cheddar - Swiss - American / Served with French fries

ISLAND RIBS (GF) \$32

Tangy BBQ Glaze - Seasoned Rice - Plantains

JERK ROASTED CHICKEN \$28

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

MERMAID FLATBREAD \$20

Thyme-Roasted Tomatoes - Kalamata Olives - Baby Arugula - Goat
Cheese - Virgin Olive Oil

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 5:00PM - 8:30PM.
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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
Add protein: Chicken \$8 / Wild-Caught Mahi \$12 / Wild-Caught Salmon \$13 /
Wild-Caught Shrimp \$4 each

Caesar Salad \$21

Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing
Add protein: Chicken \$8 / Wild-Caught Mahi \$12 / Wild-Caught Salmon \$13 /
Wild-Caught Shrimp \$4 each

Shrimp Cocktail (GF/DF) \$25

Jerk Cocktail Sauce

Entrees

Pasta all'Arrabiata \$45

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

Gourmet Prime Burger \$21a

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

Prime Angus Filet \$48

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

Kids' Menu

Ages 12 and under

Petite Filet (DF) \$29

Roasted Potatoes, Market Vegetable

Chicken Tenders \$16

French Fries, Honey Mustard

Mahi Bites \$22

French Fries, Citrus Aioli

Penne Pasta \$15

Sautéed Vegetables, Choice of Butter or
Marinara

Add Grilled Chicken \$8

Add Wild Caught Shrimp \$4 per shrimp

Desserts

Rum Cake \$14

Home-made Caramel Sauce

Island Deep-Dish Key Lime Pie \$14

Graham Cracker Crust

Guava - Passion Fruit Cheesecake \$14

Topped with Mango Fruit Sauce

Triple Chocolate Mousse Cake \$14

Topped with Strawberry Sauce and
Toasted Almonds

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.



ROOM SERVICE BEVERAGE MENU

AVAILABLE 11:30AM-8:30PM.

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BEER LIST

Local Beers \$9

Leatherback Brewing Co. /
St. Croix
Leatherback Lager,
Leatherback IPA
Bucket \$40

Import Beers \$7

Corona, Heineken, Carib

Domestic Beers \$6

Michelob Ultra, Miller Light,
Coors Light,
Bud Light, Budweiser, Truly
Grapefruit,
Truly Black Cherry

Import Bucket \$30

Corona, Heineken, Carib

Domestic Bucket \$25

Michelob Ultra, Miller Light,
Coors Light,
Bud Light, Budweiser, Truly
Grapefruit,
Truly Black Cherry

WINE BY THE GLASS

Sparkling & White Wine

Moinetto Prosecco NV Treviso,
Italy \$12

Batasiolo Moscato d'Asti \$11

Pighin Pinot Grigio 2018
Trentino, Italy \$12

Kendall-Jackson "VR"
Chardonnay 2017 California \$12

Wente Chardonnay, CA \$11

Red Wine & Rosè

Fleurs de Prairie Rosè 2018,
Cote de Provence \$12

Wente Cabernet
Sauvignon, CA \$11

Wente "Sandstone" Merlot 2016
Livermore Valley, CA \$11

Kaiken "Ultra" Malbec 2016 Uco
Valley, Argentina \$13

6-8-9 Red Blend 2017, CA \$15

The Burn "Borne of Fire"
Cabernet 2017
Columbia Valley \$15

NON-ALCOHOLIC BEVERAGES

Sparkling San Pellegrino
(750ml) \$8

Perrier (500 ml) \$4.50

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

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

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

Daiquiri \$14

Lime, Banana, Mango,
Strawberry with Light Rum

ChiChi \$14

Pina Colada made with Vodka

Midori Colada \$14

Pina Colada made with Midori