



The Mermaid

LUNCH MENU

11 AM - 3 PM

BUCCANEER COCKTAILS

CARIBBEAN SUNSET 15

Our number one beach cocktail! Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine

CAPTAIN'S NEST 15

Created for the Buccaneer by Diageo / Captain Morgan Spiced Rum, orange juice, pineapple juice and Amaretto

CLASSIC RUM & COCONUT WATER MARTINI 17

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

PEACHY PALMER 15

This 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 15

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 18

This revved up Spanish style G&T is 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 15

Made with St. Croix's own Mutiny Island Vodka! This fresh cocktail is served with lime juice, Barretts Ginger Beer, and a touch of St. Germain Elderflower, garnished with fresh mint and lime

STRAWBERRY MARGARITA 17

Milagro Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with fresh strawberry puree

BLENDED COCKTAILS

LIME IN THE COCONUT 16

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

BUSHWACKER 16

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

DAIQUIRI 15

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

Fiji Water 500 ml 4.50

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

WINES BY THE GLASS & BOTTLE

SPARKLING & WHITE WINE

	Glass	Bottle
Prosecco split, Treviso, Italy	17	17
Delle Venezie Pinot Grigio, 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 & ROSÉ

	Glass	Bottle
Minuty Rose, Provence, France	14	56
Kaiken, Malbec, Uco Valley, Argentina	13	52
Prophecy Pinot Noir, Modesto, California	14	56
Louis Jadot Beaujolais Villages, Burgundy, France	15	59
Chateau St. Michelle Merlot, Woodinville, Washington	14	56
Submission Cabernet Sauvignon, Napa Valley, California	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	350

WHITE AND ROSE WINES

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

RED WINES

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

APPETIZERS

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

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 ~ curry remoulade

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

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

BUILD YOUR OWN "PRIME" BURGER 22
house-made - half-pound ~ char-grilled patty - brioche bun
choice of cheddar, swiss or american cheese ~ pickle ~ lettuce - tomato - onion

ENHANCE YOUR HANDHELD
applewood smoked bacon / mushrooms / fried egg 3 each
sauteed onions / jalapenos 2 each

20% gratuity is added to parties of six or more.

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.

HANDHELDS

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

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 ~ mango tartar-sauce ~ brioche bun
~ pickle ~ lettuce ~ tomato ~ onion

BEACH CLUB 22

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

OLD-FASHIONED REUBEN 21

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

ENHANCE YOUR HANDHELD

Applewood smoked bacon / Mushrooms / Fried egg \$3 each
Sautéed onions / Jalapenos \$2 each

ENTREES

GRILLED WILD-CAUGHT ATLANTIC SALMON 38

adobo spiced ~ seasoned rice ~ fresh vegetables ~ key lime sauce

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

NY STRIP 42

12oz steak ~ roasted potatoes ~ fresh vegetables ~ garlic compound butter

20% gratuity is added to parties of six or more.

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.

PIZZA

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

DESSERTS

ISLAND RUM CAKE 14

vanilla genoise cake ~ butter rum syrup

KEY LIME CREAM PIE 14

graham cracker crust ~ key lime filling ~ whipped cream ~ toasted coconut

PASSION FRUIT CHEESECAKE 14

new york style cheesecake ~ graham cracker brown sugar crust
passion fruit center ~ passion fruit gelee

CHOCOLATE GANACHE CAKE 14

dark chocolate ganache ~ chocolate shavings

ICE CREAM SCOOP 7

chocolate or vanilla bean

20% gratuity will be added to all checks

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.

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 Sugar Mill, 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-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's Restaurant and the Beach House to the resort.

Join Elizabeth weekly for her Sugar Mill sunset cocktail party, as well as her History and Nature Walk.