

## STARTERS

### **CUCUMBER SALAD \$12 (GF)**

Thinly sliced and marinated with shaved red onion and carrot

### **THAI CHILI CHICKEN WINGS \$ 22 (GF)**

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 edamame and Thai chili. Wrapped and fried in a wonton skin

### **CLASSIC CAESAR \$19 (GF)**

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

### **HOMEMADE MISO SOUP \$14 (GF)**

Specially prepared with tofu, green onion & Nori

### **KRAB RANGOON \$22**

Krab, cream cheese and scallions fried in crispy wontons with tropical cabbage slaw and chili dipping sauce

## SUSHI

### **NIGIRI / SASHIMI (3) \$12 (GF)**

Choice of: Wild caught shrimp, tuna  
wild caught salmon, krab or eel

### **TUNA POKE TOWER \$24 (GF optional)**

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

### **SCALLYWAG \$19 (GF)**

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

### **JOLLY ROGER \$19 (GF)**

Krab, avocado, cucumber, and scallion sesame seeds

### **GOLDEN DOUBLOON (FRIED) \$24**

Inside- Poached wild caught shrimp, avocado-jalapeno,  
spicy sauce, soy glaze and wasabi  
with a sesame seed aioli

### **THE ANNE BONNY \$22 (GF)**

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

### **TREASURE CHEST \$14 (GF)**

Asparagus, avocado, carrots, cucumber,  
sprouts, tofu & peppers

### **THE PRIVATEER (FRIED) \$28**

Inside- Lobster, avocado, cucumber, scallion  
Outside- Spicy Krab, tropical salsa

### **THE BLACK BEARD \$19 (GF)**

Inside- Unagi, cream cheese, scallions,  
Outside- Black & red tobiko, eel sauce

### **SHIPWRECKED (GF)**

Any sushi roll, deconstructed

## ENTREES

### **S.S. BEAUREGARD \$65**

Tuna poke tower, California roll and choice of a specialty  
roll and nigiri

### **VEGETABLE STIR FRY \$18**

Sauteed vegetable medley glazed in ginger teriyaki  
sauce with choice of steamed rice or noodles with  
tropical salsa

Enhance your stir fry, add:

**TOFU \$8 - CHICKEN \$14 - STEAK \$16**

**SALMON - \$16, TUNA - \$16, SHRIMP - \$14**

### **Landlubber \$23 (GF optional)**

Burger with sweet & spicy sauce, grilled onions, siracha mayo,  
bacon, cheddar, shitake mushrooms, grilled pineapple,  
french fries

***ASK YOUR SERVER FOR THE DAILY SPECIAL \$14***

## *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 \$6**

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 gin, 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	Prosecco Split, Treviso, Italy	\$16	\$16
NV	Luc Belaire Brut Sparkling Rose, Provence, France	\$18	\$63
2020	Pighin Pinot Grigio, Trentino, Italy	\$14	\$49
2021	Veramonte Sauvignon Blanc, Casablanca, Chili	\$13	\$46
2020	De Loach Chardonnay, Sonoma, CA	\$13	\$46
2021	Louis Jadot Chardonnay, Burgundy, France	\$15	\$53
2021	Ruffino D' Asti Moscato, Piedmont, Italy	\$13	\$46

### **RED WINE & ROSÈ**

		GLASS	BOTTLE
2021	Minuty Rose Provence, France	\$13	\$46
2020	Kaiken, Uco Valley, Argentina	\$13	\$46
2020	6-8-9 Red Blend, Napa Valley, CA	\$16	\$56
2019	Prophecy Pinot Noir, Modesto, CA	\$14	\$49
2020	Louis Jadot Beaujolais Villages, Burgundy, France	\$14	\$49
2019	Chateau St. Michelle Merlot, Woodinville, WA	\$14	\$49
2019	Submission Cabernet Sauvignon, Napa Valley, CA	\$13	\$46

## 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

### **SOFT DRINKS \$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

*Beaugard's*

Drink menu

