



# THE MERMAID RESTAURANT

## LUNCH MENU

*"Kindly note, we only accept Apple Pay,  
Credit & Debit Cards payment  
for a seamless dining experience."*

*We appreciate your understanding  
and look forward to serving you.*

*The Buccaneer*

Beach and Golf Resort  
St. Croix, U.S. Virgin Islands

## **BUCCANEER COCKTAILS**

### CARIBBEAN SUNSET 14

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 16

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

### PEACHY PALMER 14

A 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 14

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 17

Revved up Spanish style G&T, 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 14

Made with St. Croix's own Mutiny Island Vodka.

Lime juice, Barretts Ginger Beer, and a touch of St. Germain Elderflower. Fresh mint and lime ganish

### WATERMELON MARGARITA 16

Milagro Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with muddled watermelon

## **BLENDED COCKTAILS**

### LIME IN THE COCONUT 15

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

### MIAMI VICE 15

One side strawberry daiquiri, and on one side piña colada. This classic is finished with mint and lime

### BUSH WHACKER 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 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 11

Coconut cream & pineapple

### VIRGIN DAIQUIRI 11

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

### SMOOTHIE 11

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

## **NON-ALCOHOLIC DRINKS**

### WATER

Sparkling San Pellegrino (750ml) 8  
Acqua Panna Natural Spring Water (1l) 8

### SODAS 4

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

### JUICES 5

Lemonade, Iced Tea, Fruit Punch, Tomato Juice, Pineapple Juice,  
Cranberry Juice, Orange Juice

## WINES BY THE GLASS OR BOTTLE

### SPARKLING & WHITE WINE

	Glass	Bottle
Prosecco split, Treviso, Italy	17	17
Delle Venize Pinot Grigio, Veneto, Friuli Venezia Giulia, 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 & ROSÈ

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

## WINES BY THE BOTTLE

### CHAMPAGNE

Veuve Clicquot, Ponsardin Brut, France		135
Moët & Chandon Brut Impérial, France		130
Dom Pérignon Cuvée, France		395

### WHITE AND ROSE WINES

Martinelli "Bella Vigna" Chardonnay, California		65
Pine Ridge, White Blend, California		52
Kendal Jackson VR, Chardonnay, California		59
Banfi San Angelo Pinot Grigio, Italy		61
Starborough, Sauvignon Blanc, New Zealand		56
Chateau Sancerre, Sauvignon Blanc, France		72
Chateau Miraval Rose, France		68

### RED WINES

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

## STARTERS

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

CONCH FRITTERS 19  
herb-citrus aioli

BUCCANEER WINGS 22  
bbq sauce, buffalo sauce, jerk sauce or plain ~ french fries  
~ bleu cheese or ranch dressing

## 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

ENHANCE YOUR SALAD  
chicken 8 / wild-caught mahi 12 /wild-caught salmon 13/  
wild-caught shrimp 4 each

20% Gratuity will be added to all checks

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. 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 undercooked meats, poultry, 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

### 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 BURGER 22

house-made - half-pound ~ char-grilled patty - brioche bun  
choice of cheddar, swiss, pepperjack or american cheese ~ pickle ~lettuce - tomato - onion

### 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 ~ citrus tartar-sauce ~ brioche bun  
pickle ~ lettuce ~ tomato ~ onion

### BEACH CLUB 22

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

### ENHANCE YOUR HANDHELD

applewood smoked bacon 3 / mushrooms 3 / fried egg 3 /  
sauteed onions 2 / jalapenos 2

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## ENTREES

GRILLED WILD-CAUGHT ATLANTIC SALMON 38  
seasoned rice~ fresh vegetables ~ key lime glaze

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

## PIZZAS

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

MARGHERITA PIZZA 20  
12" pizza on house-made pizza dough\* ~ fresh mozzarella cheese  
sliced tomato basil ~ olive oil

\*please let your server know if you prefer gluten free

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## 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 sugarmill, 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 guest 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 Restaurant and the Beach House to the resort. Join Elizabeth for her weekly Sugar Mill sunset cocktail party, as well as her weekly History and Nature Walk.

## *The Buccaneer*

**Beach and Golf Resort**  
St. Croix, U.S. Virgin Islands