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Tonight's Dinner Special



BUCCANEER HISTORY

The Buccaneer hotel has 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 Estate Shoys, where The Buccaneer is located.

This French Great House was placed out of sight of the sea to protect it from roving foes. Later, after the Danes bought the island in 1733, Governor von Prock built his home on the estate, turning the French Great House into a sugar factory and erecting the sugar mill, which is as it was in the days "when sugar was king".

Michael Shoy, from whom the area known as Estate Shoys received its name, bought the estate from von Prock and began growing cotton. Later, the Heyliger Company raised cattle here.

Finally, The Buccaneer was opened by Douglas and Rachel Armstrong in 1947. The Armstrong family who had owned and operated the cattle estate since 1922, opened The Buccaneer for business with eleven guest rooms. It was the first hotel in St. Croix to be built and operated by an island family.

The lower floor of the Great House building was named the Hamilton wing by Rachel Armstrong in honor of the famous Crucian and American founding father, Alexander Hamilton. Hamilton spent his formative years on St. Croix, working in the shipping trade. Gertrude Atherton, American author of the book about Alexander Hamilton she titled "The Conqueror", had described young Alexander lying on his stomach on the hill above the Buccaneer's lagoon watching the sharks playing in the water. In a letter to his absent father, James Hamilton, Alexander nostalgically cited the happy times they had lived together at Shoys. Today we see the same view that Hamilton writes of from our Terrace restaurant.

In the early 1960s, Douglas and Rachel's son, Robert D. Armstrong, became General Manager and expanded the resort from 52 rooms to 131 rooms. Today his daughter, Elizabeth Armstrong, owns and operates the 340-acre resort.



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

CAESAR SALAD \$21

Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

Enhance your salad

Add: Chicken \$8 - Mahi \$12 - Shrimp \$4 each

FLAT BREAD \$21

Pesto, herb roasted tomatoes, asparagus, basil & mozzarella cheese

CRAB CAKES \$26

Jumbo Lump Crab Cake, Grey Poupon, Fresh Herbs, Mango Tartar Sauce

ENTREES

PASTA ALL' ARRABBIATA \$45

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

PRIME ANGUS FILET \$48

Fingerling potatoes, Seasonal Vegetables, Red Wine Reduction

BEYOND BURGER (V) \$21

Char-Grilled Vegetarian Patty, Lettuce, Tomato, Onion, Pickle
Choice of: Cheddar, Swiss, American

GOURMET PRIME BURGER (V) \$21

Lettuce, Tomato, Onion, Pickle
Choice of: Cheddar, Swiss, American

Enhance your burger

Applewood smoked bacon - mushrooms - fried egg (\$3 each)
onions - jalapenos (\$2 each)

18% gratuity will be added for parties of six or more.

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.

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.



TOFU & BROCCOLI \$22

Deep fried tofu, sweet chili, sesame seeds, broccoli

CRISPY THAI CHICKEN \$35

Julienned vegetables, sweet & spicy red chili sauce over linguini

GRILLED SALMON \$42

Bok choy, Jasmine rice, pineapple teriyaki sauce

KIDS' MENU

Ages 12 and under

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

FLOURLESS CHOCOLATE TORTE \$16

Walnut-graham crust, rich dark chocolate makes this dense, decadent torte is a chocolate Lover's dream. Topped with chocolate ganache.

PASSION FRUIT TORTE \$16

Moist vanilla cake with a local passion fruit mousse center, glazed with white chocolate

KEY LIME TOWER \$16

Graham crust, frozen key lime tower topped with meringue

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