

THE MARTEL LOUNGE

OPEN 7 DAYS A WEEK AT 5 PM

*"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

BASIL BREEZE 18

Refreshing and smooth like an island breeze! Freshly muddled basil with brown sugar, Tanqueray gin and freshly squeezed lemon and lime. Rim flavored and garnished with a basil leaf.

THYME & ROSEMARY MARGARITA 18

Take a trip to the Mediterranean Sea with this elegant and savory drink. Fresh organic rosemary and thyme, Don Julio Anejo, Don Julio Blanco, Cointreau triple sec and freshly squeezed lime juice. Served in a tajin rimmed glass and garnished with a thyme bouquet.

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

PASSION POTION 18

Enchanting and magical potion that is guaranteed to bewitch your senses. Made with our home made passion puree, light, dark and spiced local Cruzan rums and freshly squeezed lemon and lime juice.

STRAWBERRY MARGARITA 18

Milagro Tequila, Triple sec Liqueur, lime juice, and a splash of simple syrup, served with freshy made strawberry puree

BACON OLD FASHIONED 18

Did someone say bacon? This cocktail is the perfect savory-sweet infusion of Bullet bourbon and bacon. Enriched with the flavors of Angostura bitters. Served in a peat smoked glass and garnished with delicious maple cured bacon.

RIKKI TIKKI TAVI 17

This sly mongoose of a margarita will steal its way into your heart. Tamarind puree, tequila, fresh citrus juice.

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.

BUCCANEER PLAYS THE CLASSICS

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

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

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

SPARKLING & WHITE WINE

| | | | GLASS | BOTTLE |
|------|------------------------------------------|-----------------------|-------|--------|
| NV | <i>La Marca, Prosecco, Split</i> | <i>Treviso, Italy</i> | 17 | 17 |
| 2021 | <i>Submission, Chardonnay</i> | <i>California</i> | 14 | 56 |
| 2021 | <i>Prophecy, Sauvignon Blanc</i> | <i>California</i> | 14 | 56 |
| 2021 | <i>Luis Jadot, Chardonnay</i> | <i>France</i> | 18 | 72 |
| 2022 | <i>Ruffino Moscato D'Asti</i> | <i>Italy</i> | 14 | 56 |
| 2019 | <i>Martinelli Bella Vigna Chardonnay</i> | <i>California</i> | 17 | 68 |

ROSE & RED WINE

| | | | GLASS | BOTTLE |
|------|------------------------------------------|-------------------------|-------|--------|
| 2022 | <i>Minuty Rose</i> | <i>Cote de Provence</i> | 14 | 56 |
| 2020 | <i>Meiomi Pinot Noir</i> | <i>Oregon</i> | 15 | 59 |
| 2019 | <i>Chateau St. Michelle Merlot</i> | <i>Washington</i> | 14 | 56 |
| 2021 | <i>Kaiken Estate Malbec</i> | <i>Argentina</i> | 13 | 52 |
| 2020 | <i>Submission Cabernet Sauvignon</i> | <i>California</i> | 15 | 59 |
| 2022 | <i>Louis Jadot Beaujolais-Villages</i> | <i>France</i> | 15 | 59 |
| 2021 | <i>Martinelli Bella Vigna Pinot Noir</i> | <i>California</i> | 17 | 68 |

CHAMPAGNE & SPARKLING WINE

| | | | | |
|------|----------------------------------|-------------|------------|-----|
| 2012 | Moet & Chandon Dom Perignon Brut | Epernay | France | 395 |
| NV | Moet & Chandon Ice Brut | Epernay | France | 135 |
| NV | Moet & Chandon Imperial Brut | Epernay | France | 130 |
| NV | Perrier Jouet Brut, 0.375 | Epernay | France | 77 |
| NV | Taittinger Brut La Francaise | Reims | France | 169 |
| NV | Veuve Clicquot, Brut | Reims | France | 135 |
| NV | Luc Belaire, Rose | Burgundy | France | 81 |
| NV | Schramsberg Rose, Brut | Napa Valley | California | 95 |
| NV | Domaine Chandon, Brut | Napa Valley | California | 71 |
| NV | Mionetto Prosecco | Treviso | Italy | 57 |

INTERESTING WHITES

| | | | | |
|------|-----------------------------------|-------------------|------------|----|
| 2020 | Chateau Sancerre, Sauvignon Blanc | Loire | France | 72 |
| 2021 | Vouvray Marc Bredif, Chenin Blanc | Loire | France | 69 |
| 2020 | Louis Latour Ardeche, Chardonnay | Burgundy | France | 48 |
| 2015 | Chateau Liot, 0.375 | Sauternes | France | 47 |
| 2020 | S.A. Prum Essence, Riesling | Mosel | Germany | 56 |
| 2015 | Cristom, Pinot Gris | Willamette Valley | Oregon | 86 |
| 2020 | Pine Ridge, White Blend | Napa Valley | California | 56 |
| 2012 | Montes, Gewurztraminer, 0.375 | Casablanca Valley | Chile | 38 |

ROSE WINES

| | | | | |
|------|------------------------------|------------------|-------------|----|
| 2020 | Miraval, Rose Blend | Cote De Provence | France | 69 |
| 2020 | Whispering Angel, Rose Blend | Cote De Provence | France | 65 |
| 2020 | Matua | Marlborough | New Zealand | 58 |

INTERESTING REDS

| | | | | |
|------|-------------------------------------|------------------|------------|-----|
| 2016 | Ruffino "Riserva Ducale Oro" | Pontassieve | Italy | 83 |
| 2005 | Ca'Marcanda | Toscana | Italy | 96 |
| 2015 | Justin Justification, Red Blend | Paso Robles | California | 149 |
| 2015 | Justin Justification, Red Blend 1.5 | Paso Robles | California | 259 |
| 2015 | Justin Isosceles, Red Blend 1.5 | Paso Robles | California | 315 |
| 2014 | Justin Savant, Red Blend | Paso Robles | California | 115 |
| 2016 | Peter Lehmann Clancy's Red Blend | Barossa | Australia | 59 |
| 2019 | Root : 1, Reserva | Colchagua Valley | Chile | 41 |
| 2019 | Purple Angel Montes, Red Blend | Colchagua Valley | Chile | 151 |
| 2016 | Chateau Giscours, Red Blend | Margaux | France | 235 |
| 2015 | Chateau Cantemerle, Red Blend | Haut-Medoc | France | 175 |
| 2018 | Chateau D'Arsac, Red Blend | Margaux | France | 120 |
| 2018 | Chateau Puy-Blanquet, Red Blend | St. Emilion | France | 75 |
| 2019 | Cotes du Rhone, E. Guigal | Rhone | France | 45 |

SAVORY CREATIONS

WEDNESDAY TO SUNDAY
5 PM TO 8:30 PM

LOBSTER BISQUE 24
cognac infused, chili-garlic oil

CEVICHE OF THE DAY 22
citrus and cilantro marinated, bell pepper, onion, corn, plantain chips (gf)

CHEESE BOARD 26
imported cheese, candid walnuts, granny smith apples, olives, seasonal jam
and artisan bread

TOMATO BRUSCHETTA 20
tomato, garlic, basil, parmesan, balsamic glaze, seasoned crostini

GARLIC & LEMON HUMMUS 25
delicious creamy hummus served with olive tapenade and cherry tomatoes (veg) (v)

TERRACE GREENS 24
mixed greens, tomato, cucumber, pickled onion, feta cheese, toasted almonds
mango vinaigrette, (gf),(v)

CEASAR SALAD 21
romaine lettuce, shaved parmesan, croutons, house-made ceasar dressing, (gf),(v)

FLATBREAD 22
garlic cream sauce, mozzarella, smoked gouda, mushroom duxelles, basil, parmesan, truffle oil

FRIED CALAMARI 22
crispy fried, marinara sauce, lemon

LAMB LOLLIPOPS 32
herb & garlic olive oil (gf)

MEATBALLS 24
wagyu beef meatballs, marinara sauce, parmesan, basil

WAGYU PRIME BURGER 28
brioche bun, lettuce, tomato, onion, choice of cheddar, swiss, or american cheese
enhance your burger, applewood smoked bacon or mushrooms - 3

BEYOND BURGER 22
char-grilled vegetarian patty, lettuce, tomato, onion, pickle choice of cheddar, swiss, or american cheese (V)
enhance your burger, applewood smoked bacon or mushrooms - 3

20% 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.

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*