

# Beauregard's

On the Beach

## STARTERS

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

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

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

Specially prepared with tofu, green onion & Nori

## SUSHI

### **NIGIRI \$ 12** (GF)

Choice of: Wild caught shrimp (3), tuna or wild caught salmon

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

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

### **SPICY TUNA ROLL \$ 19** (GF optional)

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

### **CALIFORNIA ROLL \$ 19** (GF optional)

Krab, avocado, cucumber, and scallion sesame seeds

### **TEMPURA SHRIMP ROLL (FRIED) \$ 24**

Inside- Poached wild caught shrimp, avocado, jalapeno, spicy sauce, soy sauce

### **WILD CAUGHT SALMON ROLL \$ 22** (GF optional)

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

### **VEGETABLE ROLL \$14** (GF optional)

Asparagus, avocado, carrots, cucumber, sprouts & cream cheese

## 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**

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 vodka, 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 Moinetto Prosecco Treviso, Italy	\$14	\$49
2021 Ruffino Moscato d'Asti	\$12	\$42
2020 Pighin Pinot Grigio Trentino, Italy	\$13	\$45
2021 Wente Chardonnay, CA	\$12	\$42
2021 Veramonte Sauvignon Blanc, Chile	\$12	\$42
2020 Chateau de Sancerre, France	\$15	\$53
2019 Kendall-Jackson "VR" Chardonnay, CA	\$13	\$45
2017 S.A. Prum, Essence Riesling, Germany	\$14	\$49

### **RED WINE & ROSÉ**

	GLASS	BOTTLE
2021 Fleurs de Prairie Rosé, France	\$13	\$45
2019 Wente Cabernet Sauvignon, CA	\$12	\$42
2020 Wente "Sandstone" Merlot, CA	\$12	\$42
2019 Kaiken "Ultra" Malbec, Argentina	\$14	\$49
2019 6-8-9 Red Blend, CA	\$16	\$56
2019 Prophecy Pinot Noir, CA	\$14	\$49
2019 Beaujolais Villages Louis Latour, France	\$13	\$45

## 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

### **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

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