

# 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

## BLUE HAWAIIAN MOCKTAIL 10

*Orange juice, pineapple juice, coconut water, coconut creme, topped with fresh lemon juice and soda water, garnished with pineapple and orange.*

## GUAVA FRESCA MOCKTAIL 10

*Fresh Guava Juice, simple syrup, sparkling water, fresh lime juice, garnished with lemon and home-grown rosemary.*

## PASSION FRUIT DAIQUIRI 17

*Estate Diamond & Cruzan Light Rum, homemade passion puree, simple syrup, fresh lime juice, garnished with lime.*

## CAIPIRINHA 18

*Estate Diamond & Cruzan Light Rum, sugar cane juice, fresh lime muddled with orange, topped off with St. Germain.*

## BOOTHBY 18

*Created by William "Cocktail Bill" Boothby for The Palace Hotel San Francisco in the early 1900's. This cocktail is simply a Manhattan topped with champagne. Bulleit Rye, sweet vermouth, enriched with the flavors of Angostura bitters, topped with brut champagne, garnished with cherry*

## KINGSTON NEGRONI 15

*Jamaican spiced rum, sweet & dry vermouth, simple syrup, garnished with orange peel.*

## MEXICAN COSMOPOLITAN 18

*Patron Silver, cointreau, cranberry, fresh lemon juice, garnished with lemon.*

## PASSION WHISKY SOUR 17

*Bulleit bourbon, home made passion puree, fresh lemon juice, simple syrup, garnished with lemon.*

## TEQUILA OLD FASHIONED 18

*Don Julio Anejo Tequila, agave nectar, Angostura bitters, stirred and served over single ice, garnished with orange.*

## JUNGLE BIRD 18

*Made with St. Croix's own black strap rum, campari, simple syrup, fresh lime juice, pineapple juice, garnished with lime.*

## HIBISCUS POMEGRANATE MARTINI 17

*Hibiscus Passion Mutiny, pama liqueur, fresh lemon juice, simple syrup, garnished with lemon peel.*

# BUCCANEER PLAYS THE CLASSICS

## CARIBBEAN SUNSET 17

*Our number one beach cocktail! Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine*

## STARWBERY MARGARITA 18

*Milagro Tequila, Triple sec liqueur, lime juice, and a splash of simple syrup, served with fresh strawberry puree, garnished with fresh strawberry.*

## RUM & COCONUT WATER MARTINI 17

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

## SPRING AND TONIC 17

*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, served in a wine glass.*

## THE CRUZAN PAIN KILLER 18

*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*

## MUTINY ISLAND MULE 17

*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.*

## 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)

**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*