

THE MERMAID BEACH MENU

AVAILABLE 11:30AM-3:30PM

STARTERS & SALADS

Chips & Dips \$12

Roasted Tomato Salsa,

Flash Fried Calamari \$18

Citrus Aioli - Spicy Marinara Sauce

Traditional Caesar \$16

Crisp Romaine Hearts - Shaved Parmesan -
Croutons - Creamy Caesar Dressing

Tropical Salad (V) \$16

Local Hydro Mixed Greens - Bell Peppers -
Carrots - Cucumbers - Red Cabbage - Sprouts -
Tomato - Almonds - Mandarin Oranges - Toasted
Coconut - Mango Vinaigrette

Add protein:

Chicken \$7 / Wild-Caught Mahi \$11 / Wild-Caught
Salmon \$13 / Wild-Caught Shrimp \$4 each

BEACH BITES

Build Your Own "Prime" Burger \$19

House-Made Half-Pound Patty, Char-Grilled served on a
Brioche Bun / Choice of: Cheddar - Swiss - American

Add for \$3 each: *Applewood Smoked Bacon - Mushrooms -
Onions - Jalapenos - Fried Egg*

Served with French Fries

Impossible Beyond Burger (V) \$19

Char-Grilled Vegetarian Patty - A1 Aioli - Brioche Bun /
Choice of: Cheddar - Swiss - American /
Served with French Fries

Chicken Wings \$21

Island Jerk Sauce - French Fries -
Blue Cheese or Ranch Dressing

Mermaid Flatbread \$19

Thyme-Roasted Tomatoes - Kalamata Olives - Baby
Arugula - Goat Cheese - Virgin Olive Oil

Quesadilla \$16

Monterey & Cheddar Cheeses - Grilled Corn -
Scallions - Roasted Tomato Salsa -
Guacamole - Sour Cream /

Add protein: Jerk Chicken \$22 /
Wild-Caught Grilled Gulf Shrimp \$25

Fish & Chips \$25

Local Leatherback Beer Battered Fish -
French Fries - Citrus Tartar Sauce

Conch Fritters \$16

Radish Sprouts - Cilantro Garlic Aioli

Please inform your server if you have a food allergy. Venligst
kontakt en tjener hvis du er allergiker. Consuming raw or under
cooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.

BEVERAGE MENU QR CODE



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Scallions - Roasted Tomato Salsa -
Guacamole - Sour Cream /

Add protein: Jerk Chicken \$22 /
Wild-Caught Grilled Gulf Shrimp \$25

Fish & Chips \$25

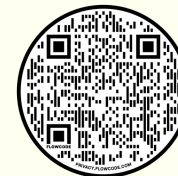
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BEVERAGE MENU QR CODE



THE MERMAID BEACH DRINKS

AVAILABLE 11:30AM-3:30PM

BEER LIST

Local Beers \$9

Leatherback Brewing Co. / St. Croix
Leatherback Lager, Leatherback IPA
Bucket \$40

Import Beers \$7

Corona, Heineken, Carib

Domestic Beers \$6

Michelob Ultra, Miller Light, Coors Light,
Bud Light, Budweiser, Truly Grapefruit,
Truly Black Cherry

Import Bucket \$30

Corona, Heineken, Carib

Domestic Bucket \$25

Michelob Ultra, Miller Light, Coors Light,
Bud Light, Budweiser, Truly Grapefruit,
Truly Black Cherry

WINE BY THE GLASS

Sparkling & White Wine

Moinetto Prosecco NV Treviso, Italy \$12

Batasiolo Moscato d'Asti \$11

Pighin Pinot Grigio 2018 Trentino, Italy \$12

Kendall-Jackson "VR" Chardonnay 2017

California \$12

Wente Chardonnay, California \$11

Red Wine & Rosè

Fleurs de Prairie Rosè 2018, Cote de Provence \$12

Wente Cabernet Sauvignon, California \$11

Wente "Sandstone" Merlot 2016

Livermore Valley, CA \$11

Kaiken "Ultra" Malbec 2016

Uco Valley, Argentina \$13

6-8-9 Red Blend 2017 Napa Valley \$15

The Burn "Borne of Fire" Cabernet 2017

Columbia Valley \$15

NON-ALCOHOLIC

Sparkling San Pellegrino (750ml) \$6

Perrier (500 ml) \$4

Fiji Water (500 ml) \$4

Sodas \$3

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

Juices \$4

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

Virgin Piña Colada (blended) \$9.50

Coconut cream & pineapple

Daiquiri (blended) \$9.50

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

Smoothie (blended) \$9.50

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

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Bud Light, Budweiser, Truly Grapefruit,
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Root Beer, Ginger Beer, Roy Rogers,
Shirley Temple

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Pineapple, Orange, Cranberry

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Coconut cream & pineapple

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Choice of strawberry, mango, passion fruit,
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THE MERMAID BEACH DRINKS

AVAILABLE 11:30AM-3:30PM

VINTAGE & NEW BUCCANEER COCKTAILS

Caribbean Sunset \$13

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

Raising Cane \$13

So refreshing! Cruzan Light & Dark Rums, orange Curaçao, pineapple juice, and lime juice, finished with crème de almond

Captain's Nest \$13

Created for the Buccaneer by Diageo
Captain Morgan Spiced Rum, orange juice, pineapple juice and Amaretto

Peachy Palmer \$13

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 \$13

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 and a cherry

BLENDED ALCOHOLIC BEVERAGES \$13.50

Lime in the Coconut

Light & Dark Rum, Cream of Coconut and Sweet & Sour Mix

Calypso Colada

Dark Rum, Coffee Liqueur, and Cream of Coconut

Bushwhacker

Dark Rum, Coffee Liqueur, Amaretto, Irish Cream and Cream of Coconut

B.B.C.

Baileys, Banana and Coconut Cream

Miami Vice

Half Strawberry Daiquiri, Half Pina Colada

Birds of Paradise

Half Mango Daiquiri, Half Strawberry Daiquiri, Light Rum, topped with a splash of Blue Curacao

Daiquiri

Lime, Banana, Mango, Strawberry with Light Rum

ChiChi

Pina Colada made with Vodka

Midori Colada

Pina Colada made with Midori

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BLENDED ALCOHOLIC BEVERAGES \$13.50

Lime in the Coconut

Light & Dark Rum, Cream of Coconut and Sweet & Sour Mix

Calypso Colada

Dark Rum, Coffee Liqueur, and Cream of Coconut

Bushwhacker

Dark Rum, Coffee Liqueur, Amaretto, Irish Cream and Cream of Coconut

B.B.C.

Baileys, Banana and Coconut Cream

Miami Vice

Half Strawberry Daiquiri, Half Pina Colada

Birds of Paradise

Half Mango Daiquiri, Half Strawberry Daiquiri, Light Rum, topped with a splash of Blue Curacao

Daiquiri

Lime, Banana, Mango, Strawberry with Light Rum

ChiChi

Pina Colada made with Vodka

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B.B.C.

Baileys, Banana and Coconut Cream

Miami Vice

Half Strawberry Daiquiri, Half Pina Colada

Birds of Paradise

Half Mango Daiquiri, Half Strawberry Daiquiri, Light Rum, topped with a splash of Blue Curacao

Daiquiri

Lime, Banana, Mango, Strawberry with Light Rum

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Pina Colada made with Vodka

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Carrots - Cucumbers - Red Cabbage - Sprouts - Tomato - Almonds -
Mandarin Oranges - Toasted Coconut - Mango Vinaigrette

Add protein:

**Chicken \$7 / Wild-Caught Mahi \$11 / Wild-Caught Salmon \$13 /
Wild-Caught Shrimp \$4 each**

BEACH BITES

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Guacamole - Sour Cream /

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Fish & Chips \$25

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