

Room Service Dinner Menu

Wednesday to Sunday 5:00pm - 8:30pm.
PLEASE DIAL EXT. 722 TO PLACE YOUR ORDER.
A 20% service charge plus a \$5 delivery fee will be added to your check.

Appetizers

SOUP OF THE DAY MP

please ask your server for our daily selection

LOBSTER BISQUE 24

cognac infused, chili-garlic oil

SEARED TUNA 21

togarashi and sesame crusted, wasabi aioli, citrus soy glaze, (gf)

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

Salads

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)

enhance your salad add: chicken 8 - wild-caught mahi 12 - wild-caught shrimp 4 each

"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.

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.

Entrees

1855 ANGUS RIB EYE 56

14oz herb-rubbed, peppercorn cream sauce, parmesan garlic mashed potatoes, broccolini

CRISPY THAI CHICKEN 36

sweet & spicy crispy free range chicken breast, stir fried vegetables, linguine, teriyaki sauce

JERK SHRIMP PASTA 42

wild-caught shrimp, parmesan cream sauce, roasted peppers, spinach, linguine

GRILLED AUSTRALIAN LAMB RACK 58

red wine & rosemary sauce, garlic mashed potatoes (gf)

PAN SEARED DUCK BREAST 42

grand marnier sauce, orange & fennel relish, garlic mashed potatoes (gf)

OVEN ROASTED CHICKEN 37

half free-range chicken, lemon caper sauce, garlic mashed potatoes (gf)

PORK TENDERLOIN 44

sweet soy ginger glaze, jasmine rice, grilled bok choy, pickled onions, seame seeds, charred jalapeno & pineapple salsa

PAN SEARED WILD-CAUGHT SALMON 42

chili-lime glaze, cucumber & herb relish, jasmine rice (gf)

LOCAL CATCH OF THE DAY 44

jasmine rice, broccolini (gf)

WAGYU PRIME BURGER 28

brioche bun, lettuce, tomato, onion, choice of cheddar, swiss, or american cheese

BEYOND BURGER (V) 22

char-grilled vegetarian patty, lettuce, tomato, onion, pickle choice of cheddar, swiss, or american cheese

enhance your burger
applewood smoked bacon - mushrooms - 3 each
Onions - jalapenos 2 each

Desserts

KEY LIME CREAM TOWER 16

a frozen key lime bavarian on a graham crust topped with merengue and toasted coconut

CHOCOLATE MOUSSE 16

creamy fluffy dark chocolate mousse cake

ISLAND RUM CAKE 16

vanilla genoise cake with butter rum syrup

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.

Cocktails

CARIBBEAN SUNSET 14

Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine

CAPTAIN'S NEST 14

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

SPRING & 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

CLASSIC RUM & COCONUT WATER MARTINI 16

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

RAISING CANE 14

So Refreshing! Cruzan Light & Dark Rums, Orange Curacao, Pineapple Juice, and Lime juice, Grenadine, finished with Creme De Almond

STRAWBERRY MARGARITA 16

Milagro Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with freshy made strawberry puree

PEACHY PALMER 14

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

Sparkling & White Wine

			GLASS	BOTTLE
NV	La Marca, Prosecco, Split	Treviso, Italy	\$ 17	\$ 17
2021	Submission, Chardonnay	California	\$ 14	\$ 56
2021	Prophecy, Sauvignon Blance	California	\$ 14	\$ 56
2022	Delle Venezie, Pinot Grigio	Italy	\$ 15	\$ 59
2021	Luis Jadot, Chardonnay	France	\$ 18	\$ 72
2022	Ruffino Moscato D'Asti	Italy	\$ 14	\$ 56

Rose and Red Wine

			GLASS	BOTTLE
2022	Minuty Rose	Cote de Provence	\$ 14	\$ 56
2020	Prophecy Pinot Noir	Oregon	\$ 14	\$ 56
2019	Chateau St. Michelle Merlot	Washington	\$ 14	\$ 56
2021	Kaiken Estate Malbec	Argentina	\$ 13	\$ 52
2020	Submission Cabernet Sauvignon	California	\$ 15	\$ 59
2022	Louis Jadot Beaujolais-Villages	France	\$ 15	\$ 59

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