

BEAUREGARD'S

ON THE BEACH

Beauregard's on the Beach restaurant history

The restaurant was constructed and opened for operation in 2018 as the island's most popular sushi and cocktail restaurant.

While the restaurant is relatively new, the history of our Grotto beach area dates back hundreds of years.

Buccaneer is the French word for pirate, and we have our own pirate story to match the name.

Jean Martel began his career as a privateer during the War of Spanish Succession but turned to piracy after the Treaty of Utrecht ended the war.

By September 1716 he was actively patrolling off of Jamaica, taking several ships with his 8-gun, 80-man sloop. He soon traded up to larger ships, keeping the best for his growing fleet.

He forced several captured sailors to serve on his ships but let most of his captives go.

At one point he swapped with the master of a captured ship, taking his vessel but giving him a prize ship in trade and setting him free.

With his new 22-gun, 100-man flagship and four other vessels he put into St. Croix in late 1716 to resupply and careen. Jamaican officials were tipped off to his location and dispatched the warship HMS Scarborough under Captain Francis Hume to hunt him down.

Hume found Martel's flotilla in what is today Christiansted harbor in January 1717. After sinking one of the pirate sloops and demolishing the shore batteries they'd set up, Hume anchored offshore.

Martel tried making a run for it in his flagship but ran aground off of Beauregard Bay where the Grotto pool and Beauregard's restaurant are now located.

Martel ordered the ship burned and fled in a captured sloop, in which he and a few of his crew made their getaway. The remainder of his crew hid on the island as

Hume looted and hauled away the remaining ships.

There was no record of Hume and his crew finding Martel's gold and some thought that the crew remaining on island had buried it.

In our early days guests enjoyed the search for Martel's gold as a seaside pastime. The rooms east of the Mermaid are named Doubloons in honor of the private booty that was perhaps hidden somewhere on property.

The Buccaneer's history reflects the romance and adventure that played out in the waters surrounding the resort.

WEDNESDAY TO SUNDAY

12 NOO TILL 6 PM

STARTERS

EDAMAME 12 (GF)

pan-fried with salt and olive oil

GINGER GARDEN SALAD 19 (GF)

field greens, citrus-ginger vinaigrette, cucumber, tomato, onion, daikon, carrots, sesame seeds, wonton strips

HOMEMADE MISO SOUP 14 (GF)

specially prepared with tofu, green onion, nori, sprinkled with furikake

KRAB RANGOON 22

krab, cream cheese and scallions fried in crispy wontons with tropical cabbage slaw and thai chili dipping sauce

SIGNATURE TACOS

CHIPOTLE CHICKEN 10

chicken breast marinated in bbq sauce, red and nappa cabbage slaw, julienned carrots, pickled red onion

AHI TUNA 12

jerk seasoned seared tuna, red and nappa cabbage slaw, jalapenos, wasabi-aioli-lime sauce, pickled daikon and tempura fried avocado

CRISPY TOFU 10

tempura fried tofu, roasted corn, black beans, pickled daikon, cilantro and wasabi sprouts, sriracha sour cream

GRILLED SHRIMP 12

chili lime blackened grilled shrimp, roasted corn, shredded romaine lettuce, cilantro, zesty lime sauce, queso fresco

SHORT RIB 10

marinated and braised with chili, garnished with cabbage, cilantro, red onion, lime and queso fresco

SUSHI

NIGIRI/SASHIMI (3) 12 (GF)

choice of wild-caught salmon or tuna

SALMON SASHIMI (3) 14 (GF)

avocado, scallions, ginger and cucumber

TUNA POKE BOWL 24 (GF OPTIONAL)

marinated tuna, avocado, tropical salsa, wakame, edamame, cucumber, rice

SALMON POKE BOWL 24 (GF OPTIONAL)

marinated salmon, avocado, yuzu juice, pineapple, cucumber, radish, sprouts, garlic, onions, sriracha aioli, yuzu ponzo

NOBU SALMON ROLL 24 (GF OPTIONAL)

marinated salmon, avocado, yuzu juice, pineapple, cucumber, radish, sprouts, garlic, onions, sriracha aioli, yuzu ponzo

SPICY TUNA ROLL 24

inside- spicy tuna, avocado, asparagus

outside- caribbean spiced and seared tuna, sesame seed

soy glaze, wasabi aioli, jalapeno and sriracha

CALIFORNIA ROLL 19 (GF)

crab, avocado, cucumber, scallion and sesame seeds

SMOKED SALMON ROLL 22 (GF OPTIONAL)

inside- fresh salmon, scallions, cream cheese, avocado

outside- smoked salmon, ponzu sauce

VOLCANO ROLL (FRIED) 24

maryland crab, spicy tuna, cucumber, citrus aioli, ponzu, sriracha mayo, tobiko

BEAUREGARD SAMPLER, MP

your choice of nigiri, sashimi, and sushi rolls served on our Beauregard boat

SAKE

FOR GOODNESS SAKE

cucumber and ginger infused saketini with angostura bitters topped with a splash of soda 14.00

G JOY

Junmai ginjo genshu, rich style sake that is big and bold with fruit aromas, dense body featuring melon, cherry and pepper finish

300 ML 38.00

G FIFTY

Junmai ginjo genshu, medium dry, silky texture, notes of nectarine, grape, and pear with a balanced finish

300 ML 45.00

SPARKLING & WHITE WINE

	Glass	Bottle
Prosecco split, Treviso, Italy	\$16	\$16
Luc Belaire Brut Sparkling Rose, Provence, France	\$18	\$63
Pighin Pinot Grigio, Trentino, Italy	\$14	\$49
Veramonte Sauvignon Blanc, Casablanca, Chile	\$13	\$46
Wente Morning Fog Chardonnay, Central Coast, CA	\$13	\$46
Louis Jadot, Chardonnay, Burgundy, France	\$15	\$53
Ruffino D' Asti, Moscato, Piedmont, Italy	\$13	\$46

	Glass	Bottle
Minuty Rose, Provence, France	\$13	\$46
Kaiken, Uco Valley, Argentina	\$13	\$46
6-8-9 Red Blend, Napa Valley, CA	\$16	\$56
Prophecy Pinot Noir, Modesto, CA	\$14	\$49
Louis Jadot Beaujolais Villages, Burgundy, France	\$14	\$49
Chateau St. Michelle Merlot, Woodinville, WA	\$14	\$49
Submission Cabernet Sauvignon, Napa Valley, CA	\$13	\$46

BEERS

LOCAL DRAFT BEER 16 oz. 11

Leatherback Brewing Co. (St. Croix), Leatherback Lager, Leatherback IPA

IMPORTED BEER \$7 / BUCKET 30

Corona, Stella Artois, Heineken, Red Stripe, Presidente

DOMESTIC BEER \$6 / BUCKET 25

Michelob Ultra, Miller Light, Coors Light, Bud Light

HARD SELTZER 6

Truly - Assorted flavors