

STARTERS

CUCUMBER SALAD \$12 (GF)

Thinly sliced and marinated with shaved red onion and carrot

THAI CHILI CHICKEN WINGS \$ 22 (GF)

Crispy fried chicken wings tossed in our sweet & spicy Thai chili sauce and served with Napa cabbage slaw

PULLED PORK EGG ROLL \$ 19

Shredded roast pork with edamame and Thai chili. Wrapped and fried in a wonton skin

CLASSIC CAESAR \$19 (GF)

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

HOMEMADE MISO SOUP \$14 (GF)

Specially prepared with tofu, green onion & Nori

KRAB RANGOON \$22

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

SUSHI

NIGIRI / SASHIMI (3) \$12 (GF)

Choice of: Wild caught shrimp, tuna
wild caught salmon, krab or eel

TUNA POKE TOWER \$24 (GF optional)

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

SCALLYWAG \$19 (GF)

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

JOLLY ROGER \$19 (GF)

Krab, avocado, cucumber, and scallion sesame seeds

GOLDEN DOUBLOON (FRIED) \$24

Inside- Poached wild caught shrimp, avocado-jalapeno,
spicy sauce, soy glaze and wasabi
with a sesame seed aioli

THE ANNE BONNY \$22 (GF)

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

TREASURE CHEST \$14 (GF)

Asparagus, avocado, carrots, cucumber,
sprouts, tofu & peppers

THE PRIVATEER (FRIED) \$28

Inside- Lobster, avocado, cucumber, scallion
Outside- Spicy Krab, tropical salsa

THE BLACK BEARD \$19 (GF)

Inside- Unagi, cream cheese, scallions,
Outside- Black & red tobiko, eel sauce

SHIPWRECKED (GF)

Any sushi roll, deconstructed

ENTREES

S.S. BEAUREGARD \$65

Tuna poke tower, California roll and choice of a specialty
roll and nigiri

VEGETABLE STIR FRY \$18

Sauteed vegetable medley glazed in ginger teriyaki
sauce with choice of steamed rice or noodles with
tropical salsa

Enhance your stir fry, add:

TOFU \$8 - CHICKEN \$14 - STEAK \$16

SALMON - \$16, TUNA - \$16, SHRIMP - \$14

Landlubber \$23 (GF optional)

Burger with sweet & spicy sauce, grilled onions, siracha mayo,
bacon, cheddar, shitake mushrooms, grilled pineapple,
french fries

ASK YOUR SERVER FOR THE DAILY SPECIAL \$14

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 \$6

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 gin, 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	Prosecco Split, Treviso, Italy	\$16	\$16
NV	Luc Belaire Brut Sparkling Rose, Provence, France	\$18	\$63
2020	Pighin Pinot Grigio, Trentino, Italy	\$14	\$49
2021	Veramonte Sauvignon Blanc, Casablanca, Chili	\$13	\$46
2020	De Loach Chardonnay, Sonoma, CA	\$13	\$46
2021	Louis Jadot Chardonnay, Burgundy, France	\$15	\$53
2021	Ruffino D' Asti Moscato, Piedmont, Italy	\$13	\$46

RED WINE & ROSÈ

		GLASS	BOTTLE
2021	Minuty Rose Provence, France	\$13	\$46
2020	Kaiken, Uco Valley, Argentina	\$13	\$46
2020	6-8-9 Red Blend, Napa Valley, CA	\$16	\$56
2019	Prophecy Pinot Noir, Modesto, CA	\$14	\$49
2020	Louis Jadot Beaujolais Villages, Burgundy, France	\$14	\$49
2019	Chateau St. Michelle Merlot, Woodinville, WA	\$14	\$49
2019	Submission Cabernet Sauvignon, Napa Valley, CA	\$13	\$46

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

SOFT DRINKS \$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

Beaugard's

Drink menu

