



## **The Buccaneer, Historic Hotel in St. Croix, Opens New Restaurant It's the Perfect Place to Contemplate the Island's Pirate History**

Christiansted, St. Croix, U.S. Virgin Islands (February 12, 2019) – [The Buccaneer](#) may be the oldest family-run resort in the Caribbean and one of the most celebrated properties in the U.S. Virgin Islands, but that doesn't mean it rests on its laurels. Instead, The Buccaneer is always up to something new, introducing clever ways for its guests to relax on their vacations while gaining an understanding of St. Croix's unique history. The latest addition to the 340-acre property is Beaugard's on the Beach, a casual beachfront restaurant.

Beaugard's is named for the bay on which it sits and is just steps from the sparkling water and the island's stunning coral reefs. That means it offers gorgeous views from its bar, dining and lounge areas ... especially as the sun sets. The restaurant features a thatched roof and mahogany table tops, giving it a comfortable and casual but incredibly chic appearance as well as a relaxed, intimate atmosphere.

Beyond the unbeatable views and vibe, though, Beaugard's is about food. Lunch is a casual affair, with small bites, salads, sandwiches and – at this resort known for its family-friendly approach to vacations – a kid's menu for guests 12 and under. Highlights of the lunch menu include the Crispy Mahi Mahi Fish Bites, which are served with a sweet coconut pepper sauce; Spiny Lobster Salad Sliders; Caribbean Jerk Chicken Salad, which is accompanied by a mango vinaigrette; and an array of burgers.

Of course, for some guests an island getaway isn't complete without a suitably fun and fruity drink. Besides a champagne bar, Beaugard's offers signature cocktails. "Mutiny on Beaugard's Bay" is made with local Mutiny vodka, fresh-squeezed lime juice, fresh-squeezed grapefruit juice and Aperol. Another early favorite is the "Rikki Tikki Tavi," a margarita made of tamarind puree, tequila and fresh citrus juices and named for the title character of Rudyard Kipling's story about a brave little mongoose. (Yes, you can find mongooses all over St. Croix. They were brought to the island in the

1800s to help eliminate the rat population that enjoyed living on sugar plantations such as the estate on which The Buccaneer sits today. The rats are gone now, but the mongooses stuck around.)

On the subject of colorful characters who arrived on the island and decided to settle in for a bit ... Beaugard Bay is full of pirate history, which is something to mull over as you're enjoying the view and a drink at this new restaurant. Jean Martel began his career as a privateer during the War of Spanish Succession and became a full-fledged pirate when that war ended. By September 1716 he and his crew were taking over ships near Jamaica. When Martel came to St. Croix for supplies, Jamaican officials got a tip that he was in the Virgin Islands, and a warship captained by Francis Hume entered Christiansted harbor to hunt him down.

Martel tried to escape but ran aground off Beaugard Bay, right where Beaugard's restaurant sits today. Martel and some of his men were able to escape on one sloop, but other crew members were forced to hide on the island as Hume took over the pirate's remaining ships. Hume's crew got the ships, but there's no record that they ever recovered Martel's gold. For centuries the rumor has been that Martel's men managed to bury it on the island.

In The Buccaneer's earliest days, right after it was opened by Douglas and Rachel Armstrong in 1947, guests used to spend their days searching for Martel's gold along the beach. They never managed to find it, nor did the construction crews that built Beaugard's. But that doesn't mean that modern-day guests, who now enjoy the hospitality of the third generation of the Armstrong family, can't give it a try. It's a lovely way to while away an afternoon under the palm trees.

For more information about The Buccaneer, please visit [www.TheBuccaneer.com](http://www.TheBuccaneer.com).

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