

## **VOYAGE STARTERS & SALADS:**

<b>Seared Rare Blackened Ahi</b> <i>Wakame salad, Pickled Ginger, Wasabi, Ginger Soy</i> .....	\$14.95
<b>Spicy Bloody Mary Shrimp Cocktail or Classic Shrimp Cocktail</b> <i>Shrimp in spicy tomato juice, chilies, red onion, cilantro, lime</i> .....	\$12.95
<b>Avocado: Captains Treasure" (When available)</b> <i>Avocado filled with shrimp salad</i> .....	\$13.95
<b>Caribbean Seafood Tempura</b> <i>Seafood marinated in lemon vinegar, onions, Madam Jeanette peppers</i> .....	\$12.95
<b>Ceviche a la Buccaneer</b> <i>Fresh catch of the day, lemon and lime juice, cilantro, Madam Janette peppers</i> .....	\$12.95
<b>Oyster Rockefeller ½ dozen (When available)</b> <i>Cooked Oysters topped with spinach, parmesan cheese, and hollandaise sauce</i> .....	\$17.95
<b>The Famous Buccaneer Escargot Bourguignon</b> <i>Garlic, shallots, red wine, demi and fresh herbs</i> .....	\$12.95
<b>Fried Calamari</b> <i>Tartar Sauce, Marinara, Lemon</i> .....	\$12.95
<b>Fruits of the Seven Seas</b> <i>Assorted Seafood, Garlic, cream, parmesan cheese, glazed hollandaise</i> .....	\$12.95
<b>Steamed Manilla Clams</b> <i>Fish Fume, Mire Poix, Basil pesto, garlic, lemon, butter</i> .....	\$14.95
<b>Mushroom on Deck: "Land Ahoy"</b> <i>Baked mushrooms, Parmesan Alfredo served on garlic bread, melted mozzarella and gouda cheese</i> .....	\$12.95
<b>Coconut Shrimp</b> <i>Wakame Salad, sweet garlic chili sauce</i> .....	\$14.95
<b>Portobello Fries</b> <i>Battered Portobello mushrooms served with sweet thai chili sauce</i> .....	\$9.95
<b>Fresh Mixed Garden Salad</b> <i>Romaine, tomatoes, carrots, onions and garlic croutons and choice of dressing</i> .....	\$5.50
<b>Caesar Salad</b> .....	\$6.75 with Shrimp or Grouper \$17.95 Chicken \$14.95



## **SET SAIL ENTREES:**

<b>1 Pound Split Alaskan King Crab</b> <i>Steamed King Crab (Already split for easy consumption) Fresh lemon herb butter</i> .....	\$49.95
<b>Garlic Shrimp</b> <i>Fresh garlic, white wine with scampi butter and cream</i> .....	\$27.95
<b>Shrimp a la "Madam Janette"</b> <i>Sautéed in light cream with garlic and Madam Janette hot peppers</i> .....	\$27.95
<b>Shrimp Provencal</b> <i>Sautéed Shrimp with tomatoes, garlic, onions scampi butter and parsley</i> .....	\$27.95
<b>Shrimp and Scallop Scampi</b> <i>Sautéed Shrimp and Scallops, garlic, shallots, white wine, scampi butter, parsley on a bed of rice</i> .....	\$29.95
<b>Captains Bouillabaisse: (Tomato or Clear Fish Broth)</b> <i>Hearty Saffron Soup, Alaskan King Crab, Shrimp, Mussels, Scallops and assorted seafood and herbs</i> .....	\$29.95
<b>Fresh Lemon Herb Garlic Grouper</b> <i>Grouper, scampi butter, fresh herbs, lemon and parsley white wine</i> .....	\$26.50
<b>Chilean Sea Bass</b> <i>Basil pesto mashed potato, balsamic glaze</i> .....	\$34.95
<b>Baked Swordfish with Sun Dried Tomato Crust</b> <i>Swordfish topped with sun dried tomato pesto and basil mashed potatoes</i> .....	\$28.95
<b>Norwegian Salmon</b> <i>Salmon served grilled, Cajun, sautéed, baked or poached</i> .....	\$26.50
<b>Red Snapper Filet or Whole Red Snapper</b> <i>Served with Sauce Creole</i> .....	\$26.50
<b>Seafood Platter</b> <i>A fantastic combination of seafood: New Zealand Green lip mussels stuffed with shrimp and topped with lobster sauce, garlic shrimp, grouper, topped with scallops</i> .....	\$29.95
<b>Seduction of the Sea</b> <i>Shrimp, grouper, calamari, scallops, mussels topped with lemon herb butter, Served with Fettuchini Alfredo</i> .....	\$29.95
<b>Broiled Lobster Tail</b> (8 oz. - 10 oz.) <i>Broiled with garlic butter and fresh herbs, melted butter and lemon</i> .....	\$Market Price
<b>Lobster Thermidor</b> <i>Lobster Tail chopped with garlic, mushrooms, lobster sauce with cognac topped with hollandaise</i> .....	\$Market Price
<b>Buccaneer Surf and Turf</b> <i>The best of petite Filet Mignon and a 6 oz. Lobster Tail</i> .....	\$49.95
<b>Seafood Paella Arubana</b> <i>Native Aruban rice dish with fish broth, saffron, assorted seafood</i> .....	\$19.95
<b>Fresh Fish and Chips</b> <i>Balashi Beer Battered Fish served with fresh herb tartar sauce, lemon and fries</i> .....	\$19.95

## **PIRATES DELIGHTS: STEAKS, LAMB AND POULTRY:**

<b>Twin Tenderloin "Buccaneer"</b> <i>Two Juice filet mignon topped with mushrooms, melted mozzarella and gouda cheese and demi--glace</i> .....	\$29.95
<b>Land and Sea Platter</b> <i>A perfect combination of Filet Mignon, grouper and shrimp</i> .....	\$29.95
<b>Half Roasted Duck</b> <i>Served with sweet and sour</i> .....	\$29.95
<b>T--Bone Steak (16 oz.)</b> <i>Juicy T-Bone topped with caramelized onions</i> .....	\$34.95
<b>Black Pepper Steak</b> <i>Pan Seared Filet with cracked black pepper and brandy demi--glace</i> .....	\$28.95
<b>Filet Mignon</b> <i>A tender and juicy Filet Mignon with Béarnaise sauce</i> .....	\$28.95
<b>Rack of Lamb</b> <i>A large rack of lamb coated with Dijon mustard, bread crumbs and fresh herbs baked to perfection</i> .....	\$39.95

*Buccaneer offers a variety of Soups, Mediterranean Pasta Delights and Desserts • Menu and prices subject to change*