



Appetizers - Salads

Brochetta - \$185

Three slices of French bread topped with fresh tomato, mozzarella, basil and spices, toasted to perfection.

Fried Cheese Sticks (Queso Frito) - \$185

Three generous portions of a Dominican cheese, deep fried and served with a pomodor sauce.

Chicken Wings (Alas de Pollo) - \$210 - 1/2 lb. \$395 - 1 lb.

Choice of Hot & Spicy or Honey and Garlic sauces. (Add a side of French fries for \$85)

Buccaneer Hillbilly Chili (Chili con Carne) Cup - \$195 Bowl - \$375

A spicy blend of beans, beef, sausage, tomatoes, onions and secret spices.

(Add \$65 for cheese and \$30 for onions)

Chicken Flutes (Flautas de Pollo) - \$295

Three deep fried tortillas stuffed with seasoned chicken and covered with pico de gallo, cheese and sour cream.

Conch Salad (Ensalada de Lambi) - \$325

Fresh sliced conch mixed with vegetables in a vinaigrette dressing, served with baby plantains.

Shrimp Cocktail (Coctel de Camarones) - \$450

Eight chilled shrimp served with our homemade spicy red cocktail sauce.

Party Platters (Picaderas)

Dominican Style - Small - \$350, Medium - \$490, Large - \$700

Fried chicken nuggets, served with your choice of fried plantains or French fries and served with Salsa Barba Negra.

American Style - Small - \$375, Medium - \$510, Large - \$750

Sliced ham and cheese served with olives, peppers, lettuce and French bread.

Salads (Ensaladas)

All salads are served with garlic bread.

Fresh Mixed Salad (Ensalada Mixta) - Small - \$125 Large - \$195

Fresh garden vegetables served with your choice of dressings.

Caesar Salad (Ensalada Cesar) - \$300 With Grilled Chicken - \$400

Fresh Romaine lettuce, croutons, parmesan cheese and homemade Caesar dressing.

Chef's Salad (Ensalada de Chef) - \$325

Chunks of ham, cheese and diced eggs, fresh garden vegetables and your choice of dressing.

Grilled Chicken Breast Salad - \$375 or Grilled Beef Strips Salad - \$445

Tender marinated slices of chicken breast or beef strips served over a large salad with fresh vegetables. Choose any salad dressing or try our special Dominican vinaigrette dressing.



Soups (Sopas)

Blackbeards Sancocho Soup (Sopa Sancocho) Cup - \$195 Bowl - \$325

A Dominican style soup loaded with chunks of tender pork, beef and chicken, fresh vegetables, secret spices and served with Salsa Barba Negra. Add a bowl of white rice for \$60.

French Onion Soup (Sopa de Cebolla France) - \$195

Caramelized onions simmered in our homemade broth, topped with French bread and melted mozzarella cheese.

Hamburgers (Hamburgesas)

All of the hamburgers below are 6oz. and grilled just the way you want it and are served with French fries, lettuce, tomato, onions and pickles.

Hamburger (Hamburguesa) - \$275

Cheeseburger (Hamburguesa con Queso) - \$295

Bacon Cheeseburger (Hamburguesa con Tocineta y Queso) - \$325

Chicken Burger (Burguesa de Pollo) - \$325

A 6 oz. tender grilled chicken breast filet.

Grilled Sandwiches (Sandwiches a la Plancha)

Choice of White or Whole Wheat bread and served with French fries, lettuce, tomato & onions.

Grilled Cheese - \$215

Grilled Cheese with Ham - \$240

Grilled Cheese with Bacon - \$265

BLT (Bacon, Lettuce & Tomato) -\$225

Cold Sandwiches (Sandwiches Frio)

Served on fresh French bread and served with French fries, lettuce, tomato and onions.

Chicken Salad Sandwich (Ensalada de Pollo) - \$285

Tender chunks of chicken mixed with chopped onions and celery, seasoned with mayonnaise and spices.

Tuna Salad Sandwich (Ensalada de Atun) - \$315

Flaked white tuna with chopped onions, celery and seasoned with mayonnaise and spices.

Hot Sandwiches (Sandwiches Calientes)

Served on fresh French bread French fries, lettuce, tomato and onions.

Chicken Cheese Philly (El Fili de Pollo) - \$325

Tender slices of grilled chicken breast, sautéed onions and peppers, topped with melted mozzarella cheese.

Philly Cheese Steak (El Fili de Res) - \$395

Grilled Julien sliced beef with sautéed onions and peppers, topped with melted mozzarella cheese.



Entrees

All entrees are served with fresh sautéed vegetables in a light garlic and herb mix with garlic bread and your choice of French fries, baked or mashed potatoes or rice and beans. Dinner Salad add \$75.

Chicken (Pollo)

Boneless Fried Chicken Nuggets (Chicharrones de Pollo) - \$350

Tender pieces of chicken dipped in seasoned flour and deep fried to a crispy golden brown.

Grilled Chicken Breast (Pechuga de Pollo) - \$425

Your choice of plain, garlic butter, peppercorn, curry, or a red wine and mushroom sauce.

Dominican Chicken Stew (Pollo Guisado) - \$425

Tender pieces of white and dark chicken, sautéed with tomatoes, onions and peppers in a Creole sauce.

Chicken Cordon Bleu (Pollo Cordon Bleu) - \$525

Tender breast of chicken stuffed with ham and cheese, rolled up and pan fried to perfection and served with your choice of mushroom gravy or tomato sauce.

Pork (Cerdo)

Grilled Pork Chop (Chuleta de Cerdo Fresca) - \$355

Fresh pork chop grilled to perfection.

Smoked Pork Chop (Chuleta de Cerdo Ahumada) - \$375

Wood smoked pork chop grilled to perfection.

Creole Pork Chop (Chuleta Criolla) - \$425

Fresh pork chop grilled to perfection and smothered in a delicious Creole sauce.

Breaded Pork Cutlet Parmesan (Filete de Cerdo Empanada) - \$525

Breaded sliced pork filet, fried to a golden brown and topped with melted cheese and a spicy tomato sauce.

Medallions of Pork Filet (Medalliones de Filete de Cerdo) - \$475

Sautéed with your choice of peppercorn, curry, or red wine and mushroom sauce.

Beef (Carne)

Filet Mignon (Filete Minon) - \$725

8 oz. of tender filet, grilled to your taste and served with your choice of a creamy mushroom and bacon sauce, peppercorn sauce, or red wine and mushroom sauce.

Dominican Flag (Bandera Dominicana) - \$595

6 oz. of tender filet, grilled to your taste – and served with sautéed fresh peppers and onions and served with a side of Salsa Barba Negra.

Oriental Beef Tips (Filete de Res Oriental) - \$595

6 oz. of beef filet tips, grilled to your taste – and served in a teriyaki demi-glace sauce with fresh garlic, peppers and onions.



Pasta

All pasta dishes are served with your choice of spaghetti or fettuccine and served with garlic bread and a fresh garden salad.

Alfredo (Alfredo) - \$355

A light cream sauce sauteed with ham, mushrooms and onions.

Alfredo with Chicken (Alfredo con Pollo) - \$425

A light cream sauce sauteed with ham, mushrooms, onions and sliced chicken.

Bolognese (Bolognesa) - \$365

A spicy meat and fresh tomato sauce.

Garlic and Parmesan (Ajo y Parmesano) - \$310

Finely diced garlic, olive oil and parmesan cheese.

Tomato and Fresh Basil (Tomate y Albahaca Fresco) - \$325

Diced tomato and fresh basil sauteed in butter.

Carbonara (Carbonara) - \$375

Light cream sauce sauteed with diced bacon and onions.

Pasta Seafood Combo (Pasta con Mero y Camarones) - \$625

A combination of shrimp and sea bass in a spicy tomato sauce.

Pasta and Shrimp (Pasta con Camarones) - \$650

Pasta and sauteed shrimp served with your choice of cream, tomato, or a garlic butter sauce.

Seafood

All seafood entrees are served with fresh sautéed vegetables in a light garlic and herb mix, garlic bread and your choice of French fries, baked or mashed potatoes or rice and beans. Dinner Salad add \$75.

Sea Bass Filet (Filete de Mero) - \$425

A generous portion of a white flaky fish prepared with your choice of a garlic and butter or Creole sauce.

Combination Seafood and Rice (Arroz con Mariscos Mixtos) - \$675

Sea bass and shrimp sauteed with fresh vegetables and mixed together with our saffron rice and spices.

Conch Creole (Lambi Criolla) - \$595

Fresh conch sauteed in a Creole sauce.

Surf & Turf (Mar y Tierra) - \$550

A combination of filet of sea bass, prepared with your choice of a garlic and butter or Creole sauce and filet mignon grilled to your taste.

Sauteed Shrimp (Camarones Salteados) - \$795

Sauteed with your choice of a garlic and butter or Creole sauce.



Mexican Entrees

Chicken or Beef Tex - Mex Fajitas Chicken - \$375 Beef - \$475

Marinated beef or chicken strips, sauteed with seasoned garden vegetables and a special herb mix, served with 4 warmed tortillas, sour cream, refried beans and Salsa Barba Negra.

Chicken or Beef Burrito (Burrito) Chicken - \$350 Beef - \$395

Large flour tortilla stuffed with seasoned chicken or beef, onions, peppers, lettuce, refried beans, pico de gallo, mozzarella cheese and served with Mexican style rice.

Chicken or Beef Chimichangas (Burritos Frito) Chicken - \$350 Beef - \$395

Prepared and served the same as above except that it is deep fried to a crispy golden brown.

Chicken or Beef Enchiladas (Enchilladas) Chicken - \$350 Beef - \$395

Three tortillas stuffed with seasoned chicken or beef and onions, topped with tomato sauce, mozzarella cheese and sour cream and served with refried beans and Mexican style rice.

Chicken Flutes (Flautas de Pollo) - \$475

Five deep fried rolled tortillas, stuffed with seasoned chicken and covered with pico de gallo, cheese and sour cream and served with Mexican style rice.

Cheese, Chicken or Beef Quesadillas Plain - \$295 Chicken - \$350 Beef - \$395

Two large tortillas, stuffed with chicken or beef with cheese, or cheese only, topped with pico de gallo and sour cream and served with refried beans, and Mexican style rice.

Mexican Chicken (Pollo Mexicano) - \$395

Julliene strips of tender chicken, fresh peppers and onions sauteed in a spicy tomato sauce, served with Mexican style rice.

Blackbeard's Fried Rice (Arroz Locrio Barba Negra) - \$375

Tender chunks of chicken and pork mixed with rice and vegetables, sauteed in a special olive oil, vinegar, soy sauce, and salsa Barba Negra for a unique flavor and served with a fresh mixed salad.

Side Orders

Fresh Mixed Salad	\$75	Regular or Cajun Fries	\$85
Sautéed Vegetables	\$85	Fried Plantains	\$85
Rice & Beans	\$95	Bowl of White Rice	\$60
Garlic Bread (3 slices)	\$95	Mashed Potatoes	\$95
		(with grated cheese add \$30)	

Desserts

Ice Cream (Vanilla or Chocolate) - \$175 Chocolate Sauce - \$45

Small Fruit Plate - \$125

If you have any problems with your food please let your waitress know immediately, if you have any problems with your service please notify management.