



## Appetizers

### **Brochetta - \$200**

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

### **Fried Cheese Sticks (Queso Frito) - \$200**

Three generous portions of a Dominican Cheese, deep fried and served with a Pomodoro sauce.

### **Chicken Wings (Alas de Pollo) 1 lb. - \$450**

Choice of Hot & Spicy, BBQ or Honey and Garlic Sauces.

### **Blackbeards Buccaneer Chili (Chile Famoso con Carne) Bowl - \$275**

A spicy blend of beans, beef, sausage, tomatoes, onions and secret spices.  
(Add \$50 for cheese)

### **Conch Salad (Ensalada de Lambi) - \$365**

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

### **Shrimp Cocktail (Coctel de Camarones) - \$650**

Dominican Style Shrimp Cocktail with a Spicy, Sweet and Sour Sauce.

### **Dominican Party Platter (Picadera Dominicana) - Medium - \$600 Large - \$800**

Fried Chicken Nuggets, served with your choice of fried Plantains or French fries.  
and served with Salsa Barba Negra.

### **American Party Platter (Picaderia Americana) - Medium - \$600 Large - \$800**

Sliced Ham and Cheese served with Olives, Lettuce and French bread.

### **Nachos - \$300**

Corn Tortillas made with all or your choices of Melted Cheese, Onions, Avocado, Sour Cream & Salsa Barba Negra

## Salads (Ensaladas)

### **Mixed Salad with Tuna or Chicken (Ensalada Mixta con Atun o Pollo) - \$500**

Fresh Garden salad with Choice of Tuna Salad or Grilled Chicken and Choice of Dressing

### **Caesar Salad with Chicken or Shrimp (Ensalada Cesar con Pollo o Camarones)**

Plain - \$400      Chicken - \$550      Shrimp - \$750

Fresh Romaine Lettuce, Croutons, Parmesan Cheese and Homemade Caesar Dressing.

## Soups (Sopas)

### **Blackbeards Sancocho Soup (Sopa Sancocho) - Bowl - \$450**

The National Dish of the Dominican Republic made with Beef, Pork, Chicken, Corn on the Cob and Plantains. How could you come to DR and not try it? Served with a Bowl of White Rice.

### **French Onion Soup (Sopa de Cebolla France) - \$265**

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



## Hamburgers (Hamburguesas)

(Burgers come with Lettuce, Tomato, Pickle, Onion and French fries on a Sesame seed Bun)

### **Hamburger (Hamburguesa) - \$325**

Our 6oz. Special Blended Meat Patty grilled any way you want it.

### **Cheeseburger (Hamburguesa con Queso) - \$375**

Same as above with Cheese.

### **Blackbeards Hamburger (Hamburguesa Barba Negra) - \$450**

Our 6oz. Special Blended Meat Patty served with Cheese, Bacon, Grilled Onions.

### **Chicken Burger (Burguesa de Pollo) - \$500**

Tender Chicken Breast Filet with your choice of grilled or fried with Cheese.

## Sandwiches

(All Sandwiches are Served with French fries)

### Grilled Sandwiches (Sandwiches a la Plancha)

#### **Bacon, Lettuce and Tomato (Tocino, Lechuga y Tomate) - \$350**

Classic BLT with your choice of White or Whole Wheat bread.

#### **Cheese Sandwich (Sandwich de Queso) - \$350**

Grilled Cheese Sandwich with Tomato, your choice of Ham or Bacon and your choice of White or Whole Wheat Bread.

### Cold Sandwiches (Sandwiches Frio)

(Served on fresh French bread)

#### **Chicken or Tuna Salad Sandwich (Ensalada de Pollo o Atun) - \$450**

Tender Chunks of Chicken or Flaked White Tuna Mixed with Chopped Onions and Celery, seasoned with Mayonnaise and Spices.

### Hot Sandwiches (Sandwiches Calientes)

(Served on fresh French bread)

#### **Chicken Cheese Philly (El Fili de Pollo) - \$450**

Grilled Chicken Breast, Sautéed Onions and Peppers, Topped with Cheese on a French bread.

#### **Philly Cheese Steak (El Fili de Res) - \$450**

Grilled Sliced Beef with Sautéed Onions and Peppers, Topped with Cheese on a French bread.

#### **Hot Dog with Chili (Perrito Calor con Chili) - \$300**

Hot Dog Served with Blackbeards Buccaneer Chili, Melted Cheese and Onions.



## Entrees

All entrees are served with Fresh Sautéed Vegetables in a Garlic and Herb mix, Garlic Bread and your choice of French fries, fried Plantains, Baked or Mashed Potatoes or Rice and Beans. Dinner Salad add \$200.

### Chicken (Pollo)

#### **Boneless Fried Chicken Nuggets (Chicharrones de Pollo) - \$550**

Hand Breaded Tender pieces of Chicken, shallow fried and served with a Spicy Aioli Sauce and Lime

#### **Grilled Chicken Breast (Pechuga de Pollo) - \$600**

Your choice of Plain, Garlic Butter, Peppercorn, Curry, or a Red Wine and Mushroom Sauce.

#### **Dominican Chicken Stew (Pollo Guisado) - \$550**

Tender Pieces of White and Dark Chicken, Sautéed with Tomatoes, Onions and Peppers in a Creole Sauce and served with White Rice and Plantains

**Chicken Cordon Bleu (Pollo Cordon Bleu) - \$650** Tender Chicken Breast of Stuffed with Ham and Cheese and served with a Mushroom Wine Sauce.

#### **Chicken Flutes (Flautas de Pollo) - \$660**

Five Deep Fried Rolled Tortillas Stuffed with Seasoned Chicken and covered with Pico de Gallo, Cheese, Sour Cream and served with Mexican Rice.

#### **Chicken or Beef Burrito - Chicken - \$570    Beef - \$750**

Large Flour Tortilla Stuffed with Seasoned Chicken or Beef, Peppers, Onions, Lettuce, Refried Beans, Pico de Gallo, Mozzarella Cheese and served with Mexican Style Rice.

#### **Chicken or Beef Tex-Mex Fajitas - Chicken - \$570    Beef - \$750**

Marinated Beef or Chicken Strips, Sautéed with Seasoned Garden Vegetables with a Special Herb Mix and served with 4 Warmed Tortillas, Sour Cream, Refried Beans and Salsa.

## Pasta

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

#### **Alfredo with Chicken (Alfredo con Pollo) - \$650**

A light Cream sauce sauteed with Ham, Mushrooms, Onions and sliced Chicken.

#### **Bolognese (Bolognesa) - \$650**

Pasta tossed in a Spicy Meatsauce with Tomatoes, Fresh Herbs and Parmesan Cheese.

#### **Carbonara with Chicken or Shrimp (Carbonara con Pollo o Camarones)**

with Chicken - \$650            with Shrimp - \$900

Pasta tossed in a Garlic and Bacon sauce with Fresh Herbs and a touch of Light Cream.

#### **Aglio with Chicken or Shrimp (Aglio con Pollo o Camarones)**

with Chicken - \$650            with Shrimp - \$900

Pasta tossed in a Garlic and Wine sauce with Fresh Herbs.



## Pork (Cerdo) Beef (Res) & Seafood (Mariscos)

**Smoked or Fresh Pork Chop (Chuleta de Cerdo Ahumada o Fresco) - \$500**  
Locally Sourced Pork Chops Marinated and Grilled with your choice of Creole or a Mushroom Wine Sauce and Grilled Onions.

**Breaded Pork Cutlet Parmesan (Filete de Cerdo Empanada) - \$550**  
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) - \$550**  
Sautéed with your choice of Peppercorn, Curry, or Red Wine and Mushroom sauce.

**Filet Mignon (Filete Mignon) - \$850**  
8 oz. of Tender Filet, Grilled to Your Taste and served with your choice of Creamy Mushroom and Bacon sauce, Peppercorn sauce or Red Wine and Mushroom sauce.

**Surf and Turf (Mar y Tierra) - \$1050**  
Marinated Beef Tenderloin, Grilled to Your Taste with Shrimp and Topped with Sautéed Peppers and Onions. Your D.R. Surf & Turf!!!

**Sea Bass Filet (Filete de Mero) - \$650**  
A generous portion of a White Flaky fish prepared with your choice of a Garlic and Butter sauce or Creole sauce.

**Dominican Fish (Pescado Frito) - \$900**  
Whole Red Snapper Seasoned and Fried

**Sautéed Shrimp (Camarones Salteados) - \$900**  
Shrimp sautéed in Garlic and Butter with Tomatoes and Fresh Herbs.

**Combination Seafood and Rice (Arroz con Mariscos) – 900**  
Sea Bass and Shrimp sautéed with Fresh Vegetables and mixed together with our Saffron Rice and Spices.

**Blackbeard's Fried Rice (Arroz Locrio Barba Negra) - \$550**  
Tender chunks of Chicken and Pork mixed with Rice and Vegetables sautéed in a special Olive Oil, Vinegar, Soy Sauce and Salsa Barba Negra.

### Side Orders

All Side Orders are \$200

Mashed Potatoes   Rice and Beans   French Fries   Garlic Vegetables   Fried Plantains

### Desserts (Postres)

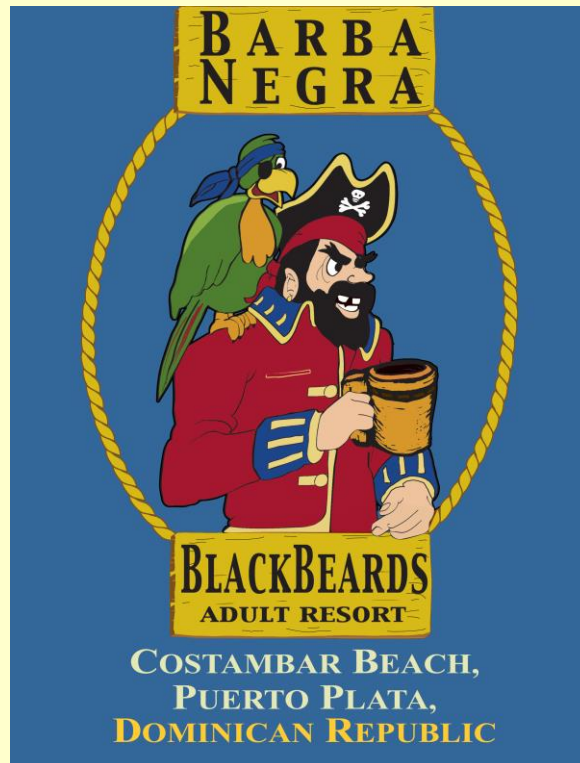
Vanilla and Chocolate Ice Cream - \$200

Fresh Fruit Plate - \$135

**Relax and Enjoy,,,,Captains Orders!!**

# WELCOME TO BLACKBEARDS ADULT RESORT

THE PREMIER ADULTS ONLY RESORT DESTINATION IN THE DOMINICAN  
REPUBLIC



For your convenience, we are open during the following hours

## DRUNKEN PARROT BAR

8 AM TILL MIDNIGHT 7 DAYS A WEEK

## RESTAURANT

BREAKFAST - 8AM - NOON      MAIN MENU - NOON – 10:30PM

## CROW'S NEST BAR

THURSDAY - SATURDAY (THEME NIGHT PARTIES) 8PM - 11PM??

All of Blackbeard's food is prepared with the freshest ingredients possible. Our dishes are made to order to insure freshness and quality. This is not "fast food", it is "good food". Relax and enjoy.

Free.....Fresh Made Coffee 24/7.....

That's right! Just help yourself anytime you want. Complimentary fixins are in the fridge below the coffee urn.

(Coffee is Free Only to Hotel Guests and Dining Clients)

We're not just a great place to eat and drink! You can also enjoy a game of billiards, dancing in the disco on the weekends or seeing the sights on one of our exciting tours.

We're willing to "Walk the Plank" for you. Just tell us how we can improve our food and services - we listen!

All prices do not include the 18% Gov't tax and the 10% Service charge that will be added to your bill.



## From the Bar

### Juices/ Others (Jugos /Otras)

Orange, Cranberry, Passion Fruit RD\$100 Clamato RD\$150  
Apple, Pineapple, Fruit Punch or Tomato RD\$115  
Milk RD\$100 Water RD\$75 Hot Chocolat RD\$125 Tea RD\$90  
Sodas – Coke, Sprite & Seltzer (10 oz.) RD\$100  
Ginger Ale RD\$150 Red Bull – Regular/Sugar Free RD\$195  
Gatorade RD\$135  
Coffee RD\$100 Tea RD\$100

### BEERS

Presidente Small - \$200 / Grande - \$280 Bohemia Grande - \$210  
Coors Light / Budweiser / Smirnoff Ice Apple & Original - \$250  
Modelo / Corona / Heineken - \$275

### Mixed Drinks

(All House Drinks are \$200 / Group Service – Small Rum & 2 Sodas - \$700)

Rums – Brugal/ Barcelo / 151 / Barcelo Imperial / Bacardi Silver  
Brugal Extra Viejo / Brugal XV - \$250  
Brugal Leyendo / Brugal Doble Reserva - \$250

Vodkas – Smirnoff / Absolut / Stolichnaya - \$250 Tito / Grey Goose - \$325

Gin – Beefeaters / Tanqueray - \$250

Tequila – Jose Cuervo - \$250 Patrón Silver / Don Julio - \$350

Whiskey & Scotch – Jameson / Johnny Walker Red / Dewar's - \$250  
Johnny Walker Black / Chivas Regal / Crown Royal / Jack Daniels - \$300

Brandy – Hennessey - \$450 Remy Martin - \$600

Liqueurs – Sambuca / Baileys / Kalua / Tia Maria / Compari - \$250  
Amaretto / Anis / Banana Liqueur /Crème de Menthe / Triple Sec - \$150  
Cointreau / Drambuie / Licor 43 / Jägermeister - \$300 Gran Mariner - \$350

### Specialty Drinks

Banana Mama / Margarita / Pina Colada / Tequila Sunrise / Bloody Mary  
White or Black Russian / Sex on The Beach / Long Island Ice Tea - \$350  
Rum Punch / Calpirinha - \$300 Mamajuana - \$150  
Add \$50 for Brand Name Liquors

### Specialty Coffees

Irish (Jameson) /Mexican (Kalua) /Jamaican (Rum)/ Pirate (Brandy) - \$300

Full Bottle Prices Available Upon Request