

STORY OF MARY'S BOON

Mary's Boon is a strange name for a hotel. Its story will nudge the imagination and bring to life the colorful nature of the West Indies, its people and those who have chosen to make the Caribbean their home. On July 1st, 1970 Mary's Boon Beach Plantation was opened by Mary Pomeroy. Mary, of English descent, was born in the Mediterranean on the island of Malta. Her father was one of the last knights of Malta, and her family line purportedly stretched back as far as William the Conqueror.

After World War II, Mary left Europe and settled on the island of Nevis. She had bought the elegant 18th century greathouse, Nisbett Plantation, which had an interesting connection to British Naval history. It had been the family home of Fanny Nisbett, wife of Lord Nelson. Under Mary's ownership, Nisbett Plantation became a guesthouse for travelers. Mary's strong views about the local government ultimately landed her in hot water. On one occasion, from the cockpit of her single engine aircraft, Broomstick, Mary rained down defamatory literature over the governor's residence in St. Kitts and then beat a hasty retreat. Shortly after this episode, Mary flew her small plane all the way to Montreal, Canada to attend a performance of the Royal Ballet and to visit her friend who was the star of the show, Prima Ballerina Margot Fonteyn. Whilst Mary was away, and in retaliation to her continued criticism of the government of St. Kitts and Nevis, her land in Nevis was seized and placed on auction. Her friend, British barrister Geoffrey Boon, purchased the Nisbett Plantation and the proceeds of the sale were used by Mary to create Mary's Boon (or Mary's Gift, one may say) on the nearby island of St. Maarten. Here Mary found the ideal location on a brilliant white beach, overlooking turquoise waters and with a perfect parking spot for her Broomstick.

Amongst the sea grapes and coconut palms and in the style of a Caribbean Plantation, Mary built the hotel as eight long, low adjoining suites with wraparound verandahs, gingerbread trim, framed by garlands of flowering hibiscus shrubs.

Some time during your visit, you may encounter Leona, Elvia, Jeanette, Carmen or Melvin. They form the core of dedicated staff who will try to make your stay happy and memorable. Leona, our head chef, works her magic in the evenings to produce unique family style dinners in a blend of West Indian and European cuisine.

Wondering what became of Mary? On one of her frequent flying trips to St. Croix in 1989, Mary and her plane went missing. She was in her 70's. Despite a massive rescue effort in which the US Coast guard, British Navy and numerous private fishing vessels and yachts from the Virgin Islands became involved, Mary was lost forever having made a deep impression on the lives of many in the Caribbean. It is said by the staff that it was the only time Mary left the island without saying goodbye!



APPETIZERS

OUR SAVORY STARTERS

ESCARGOTS

Succulent escargot delicately prepared in rich garlic butter with hot crusty bread on the side

THAI CRAB CAKES

A delicate blend of crab meat, Thai seasoning and potato, served with sweet Thai chili dipping sauce

SHRIMP COCKTAIL

Jumbo shrimp piled high atop crisp lettuce and swimming in classic Marie Rose cocktail sauce

CANTALOPE AND PARMA HAM

The perfect combination of sweet melon with premium age-cured Italian prosciutto

USD\$

NAf

9.50

17.10

10.00

18.00

10.25

18.45

9.50

17.10

SOUPS

LOBSTER BISQUE

An extravagant blend of the King of shellfish with cream, spices and a hint of pastis

FRENCH ONION SOUP

The classic favorite served with a toasted French bread and mozzarella crouton

CHILLED CUCUMBER SOUP

A light chilled soup with a delicate flavor. Alternatively have it served hot with crusty bread

10.00

18.00

8.50

15.30

7.00

12.60



APPETIZERS (Continued)

SALADS

CAESAR SALAD

A classic Italian salad of green leaves, tomato, croutons and Parmesan tossed in Caesar dressing

✍ Add chicken for only \$3.00/NAf 5.40

✍ Add shrimp for only \$4.00/NAf 7.20

GREEK SALAD

Mixed greens, tomatoes, cucumber, scallions topped with feta cheese and black olives

CHEF LEONA SALAD

Gouda cheese and bacon bits served on a bed of lettuce with home-made house dressing

GARDEN SALAD

Tomatoes, sweet peppers and onions served on a bed of lettuce with home-made house dressing

USD\$

NAf

8.00

14.40

8.00

14.40

8.00

14.40

7.00

12.60



ENTREES

CHICKEN AND CHOPS

GRILLED LEMON CHICKEN

Succulent grilled chicken breast seasoned with lemon pepper

USD\$

NAf

18.95

34.11

CHICKEN CARBONARA (with Linguine)

Grilled chicken with bacon strips in a creamy mushroom sauce and served over linguine.

18.95

34.11

CHICKEN CORDON BLEU

House speciality of chicken breast stuffed with ham and cheese and served with rice, plantain and green beans

20.95

37.71

PORK CHOPS

Pan seared chops served with caramelized onions, mashed potato and delicate pineapple flavored gravy served on the side

18.95

34.11

BEEF

BABY BACK RIBS

A whole rack of tender pork ribs coated in a honey barbeque glaze (Half rack – \$12.95/ NAf 23.40)

17.95

32.31

STEAK

Choose between 3 prime cuts of beef, grilled to your liking. Keep it simple or add a sauce

✂ Beef Tenderloin 6 oz

29.95

53.91

✂ New York Strip 12 oz

28.95

52.11

✂ Rib Eye 12 oz

27.95

50.31

Béarnaise, Creamy Peppercorn or Red Wine Sauce – Add \$2/Nafl 3.60



ENTREES

SEAFOOD

RED SNAPPER

Grilled in its own juices with a hint of seasoning

USD\$

NAf

20.95

37.71

ORANGE GLAZED SALMON

A filet of Alaskan salmon gently served with a Grand Marnier and orange reduction

20.95

37.71

TUNA *(Creole or Grilled)*

Grilled or Pan Seared tuna filet served with rice and vegetables

20.95

37.71

SHRIMP CREOLE

Jumbo shrimps smothered in a rich sauce of sweet peppers, tomatoes and shallots, served with rice, plantain and mixed carrots and christophene

22.95

41.31

LOBSTER *(Creole, Grilled or Thermidor)*

Fresh lobster from Saba served Creole style, grilled or thermidor, with rice, vegetables and garlic butter.

Market Price

PASTA

PASTA BOLOGNAISE

Choice of spaghetti or linguine with a rich meat sauce served with garlic bread

15.95

28.71

PASTA MARINARA

Spaghetti or linguine with a tomato and sweet pepper sauce and served with garlic bread

15.95

28.71

SPICY ANGEL HAIR SHRIMP

Jumbo shrimp in a spicy tomato sauce served over angel hair pasta with a slice of garlic bread

19.95

35.91

VEGETARIAN DELIGHT

Grilled mixed vegetables served over rice or pasta

15.95

28.71

LEONA'S JAMMIN' JUMBALAYA

Choice of chicken, shrimp or combo with spicy sausages, onions, sweet peppers and tomato sauce served over linguine with garlic bread

18.00

34.11



DESSERTS

APPLE PIE

A rich apple pie with traces of cinnamon and glazed with toffee. Served with vanilla ice cream or fresh cream

FRESH FRUIT AND RED WINE

A fresh fruit medley in a light red wine reduction

CHEESECAKE

Rich, sweet, citrus or creamy. Ask for our daily specials!

CHOCOLATE MOUSSE

Semi dark chocolate and double cream whipped and baked into a fluffy and satisfying dessert

PROFITEROLES

Cream filled choux pastry smothered in rich chocolate sauce

ICE CREAM

As much or as little as you like!
Chocolate or Vanilla flavor in any combination

✂ Single Scoop

✂ Double Scoop

✂ Triple Scoop

✂ Chocolate sauce +\$1.00/NAf 1.80

CRÈME CARAMEL

Light caramel custard baked and topped with whipped cream.

USD\$

8.00

9.00

9.00

10.00

21.95

4.00

5.00

6.00

8.00

NAf

14.40

16.20

16.20

18.00

39.51

7.20

9.00

10.80

14.40

