

takin' it  
**EASY.**  
 keepin' it  
**BREEZY.**  
 lovin' it  
**CHEESY.**  
 SINCE 2014



**TAKE HOME  
 A SLICE OF  
 PARADISE**

- T-shirts • \$30
- Long sleeve UPF sunshirts • \$40
- Hooded long sleeve UPF sunshirts • \$45
- Hats • \$30
- 16oz tumblers • \$40
- Water bottles • \$40
- Shot glasses • \$10
- Stickers • \$3

**MERCH**

**OPEN DAILY  
 11AM-5:30PM**

**SAILBOAT PIZZERIA  
 CHRISTMAS COVE**

**TEXT OR CALL US  
 340.643.4674**

**16" SPECIALTY PIZZAS**

Our famous dough is made from scratch onboard daily, tossed and sauced in our housemade sauces, topped with the freshest ingredients and baked to perfection.

**MELE KALIKIMAKA • \$38**

A Hawaiian dream, tomato basil sauce, mozzarella, ham, bacon and pineapple  
 +Spice it up with fresh jalapeños

**GAUCHO • \$38**

The ultimate meat pizza, tomato basil sauce, mozzarella, italian sausage, bacon and ham  
 +Bulk it up with pepperoni

**TRUFFLE FUNGHI • \$36**

Porcini mushroom white sauce, mozzarella, portobello mushrooms, fresh basil and black truffle sea salt  
 +Elevate with italian sausage

**PEACHY GOAT • \$36**

Olive oil base, mozzarella, crumbled goat cheese, sliced peaches, fresh basil, balsamic glaze and honey drizzle  
 +Add bacon for a sweet and savory combo

**LITTLE ITALY • \$36**

A play on margherita, nut-free pesto, mozzarella, tomato, fresh basil and balsamic glaze  
 +Level up, add on slow cooked chicken

**BUFFALO SOLDIER • \$38**

Spicy, smoky buffalo sauce, mozzarella, slow cooked chicken, bacon and red onions  
 +Don't forget a side of ranch

**MOKO JUMBIE • \$38**

Tomato basil sauce, mozzarella, italian sausage, bacon, spinach, portobello mushrooms and red onions  
 +Switch it up, sub housemade nut-free pesto

**VEGGIN' OUT • \$36**

Tomato basil sauce, mozzarella, spinach, portobello mushrooms, tomato, red onions and fresh basil  
 +Black olive fan? Throw 'em on

**THE CLASSICS & MORE**

**CHEESE • \$26**

**SAUSAGE • \$30**

**PEPPERONI • \$30**

**+Add-Ons**

**MEAT • \$4**

+italian sausage +pepperoni +bacon  
 +ham +chicken

**VEGGIES • \$3**

+spinach +mushrooms +tomato +basil  
 +red onion +black olives +jalapeño +pineapple

**EXTRAS • \$2**

+ranch +tomato basil sauce +extra cheese  
 +parmesan +red pepper flakes

**Substitutions**

Vegan gluten free 12" crust • free swap  
 Housemade nut-free pesto • \$3

**PI STROMBOLI**

Our take on a stromboli, housemade pizza dough stuffed, rolled, baked to golden brown and served with dipping sauce  
**\$10 or 2 for \$18**

**SAUSAGE & SHROOM**

Mozzarella, italian sausage and portobello mushrooms, served with tomato basil sauce

**PEPPERONI**

Mozzarella and pepperoni, served with tomato basil sauce

**JALAPEÑO POPPER**

Mozzarella, cheddar and cream cheese filling, bacon, jalapeños and red onion, served with ranch

**VEGGIE PESTO**

Goat cheese, spinach, portobello mushrooms and red onion, served with nut-free pesto

**CAESAR SALAD • \$15**

Romaine lettuce tossed in housemade creamy caesar dressing and garlic butter croutons, topped with grated parmesan cheese.  
 +Add protein • \$4

**HOT  
 FRESH**  
 made to order

**ORDER  
 AHEAD**

- Boat and captain name
- Preferred dining time
- Raft up or delivery
- If delivery, boat description and anticipated location
- Food, drink and merch order

COCKTAILS 16OZ

**ROSÉRITA • \$14**

PIZZA PI'S SIGNATURE COCKTAIL is a rosé inspired sparkling margarita that pairs perfectly with a pizza fresh off the boat. Patrón tequila, California rosé, muddled lime and jalapeño—more flavor than spice—and topped with soda water

**CLASSIC MARGARITA • \$13**

Bringing the "ay yai yai" to the Virgin Islands. Our classic marg is made just like they do in Mexico with Patrón tequila, fresh squeezed lime juice, Contreau, and slightly sweetened  
+Like it spicy papi? Order a **Spicy Margarita • \$13.50** and we'll add fresh muddled jalapeño

**COCO CUBANO • \$13**

Get a carefree taste of Havana without the stress of an embargo. Our version of a classic mojito made with Cruzan coconut rum, fresh muddled mint & lime, and topped with soda water—no added sugar

**PAINKILLER • \$13**

In 1970, water became the second most consumed beverage in the Virgin Islands after the Painkiller was invented at the Soggy Dollar bar in the BVI. Cruzan dark rum mixed with just the right combination of pineapple and OJ, finished with a splash of coconut cream, and topped with fresh ground nutmeg  
+Like it sweet? Try a **Nilla Killa • \$13** — made with Cruzan vanilla rum

**DARK & STORMY • \$13**

The unofficial drink of boating and sailing enthusiasts globally, including pizza lovers lounging on floaties in Christmas Cove. Our Dark & Stormy is made with Cruzan dark rum, Gosling's ginger beer, fresh lime, and a dash of bitters

**RICO SUAVE • \$13**

A refreshing adult pepper-mint limeade. Tito's vodka, fresh muddled mint and jalapeño—more flavor than spice—mixed with fresh squeezed limeade

**WILD DONKEY • \$13**

No Moscow in this mule. Beefeater gin and ginger beer, with a splash of passion fruit puree

**CLASSIC MIXED DRINKS**

If you prefer a mixed drink, onboard we carry Patrón Tequila, Tito's Vodka, Cruzan Dark, Vanilla, and Coconut Rum, Beefeater Gin, Kahlua, and Bailey's

**+TURTLE POWER!**

For just \$2, add a floater to any mixed drink, frozen drink, or signature cocktail, and join us in our fight to save the sea turtles. The Virgin Islands Conservation Society receives 100% of the profit to support their mission to conserve the USVI's natural resources



**TO-GO PITCHER**

Equivalent of four cocktails, served without ice • \$50  
Roséritas • \$53

FROZEN DRINKS 16OZ

**FROSÉ • \$15**

Whether you want to keep it classy, or you're trying to get white girl wasted, look no further. California rosé, strawberry purée, and Tito's vodka

**BUSHWACKER • \$15**

Chocolate milkshake and piña colada mashup invented on St. Thomas in the 1970s. Cruzan dark rum, Tito's vodka, Kahlua, Bailey's, coconut cream, and chocolate topped with fresh ground nutmeg. +Love peanut butter—who doesn't!?  
**Paddlewacker • \$15.50** — Bushwacker with peanut butter

**PIÑA COLADA • \$13**

Here's to hoping none of us get caught in the rain. Cruzan dark rum, pineapple juice, and coconut cream - made the way it was invented by our neighbors in Puerto Rico.  
+Looking for a local version of the Caribbean classic? **Lime in d' Coco • \$14** — Piña Colada blended with whole lime

**DAIQUIRI • \$13**

Strawberry or Passionfruit—Just how they make them in Cuba. Cruzan dark rum and fresh lime juice, with your choice of fruit puree

CHILLED SHOTS 2OZ

**SHOTSKI • \$33**

Three people, three shots of the same flavor, all at once

**AMBERGRIS • \$11**

Our version of the classic lemon drop made with Tito's vodka and fresh lemon juice, mixed with coconut cream

**RUM DIARY • \$11**

Cruzan dark, vanilla, and coconut rum with a splash of grenadine

**WHAGWON!?! • \$11**

Patrón tequila with fresh lemon and lime juice, slightly sweetened

**CHOCOLATE HOLE • \$11**

Cruzan dark rum, Bailey's, and chocolate

BEER

**LEATHERBACK OF THE SEASON • \$8**

Local craft beer produced in the Virgin Islands. Flavor profile rotates according to seasonal availability of Caribbean ingredients. Ask your bartender for the current selection

**CORONA • \$8**

Served with a squeeze of fresh lime

& MORE

**KID COCKTAILS • \$9**

Virgin Painkiller  
Virgin Piña Colada  
Virgin Daiquiri—Strawberry or Passionfruit

**SODAS & JUICE**

Coke, Diet Coke, Sprite,  
Soda Water, Tonic Water • \$4  
Ginger Beer • \$5  
Bottled Water • \$4  
OJ, Pineapple Juice • \$4  
Fresh Squeezed Lemonade • \$6

