

Tommy Bahama®

RESTAURANT | BAR | STORE

SHAREABLES

WORLD FAMOUS COCONUT SHRIMP 	18 13
Papaya-Mango Chutney, Island Slaw	
✓ HUMMUS & WHIPPED FETA	16
Olive-Cucumber Relish, EVOO, Sherried Honey Figs, Grilled Flatbread	
✓ WARM GOAT CHEESE DIP	14
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	
SEARED SCALLOP SLIDERS	19
Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	
✓  CHAR-GRILLED ARTICHOKE	17
Herbs de Provence, Truffle Aioli	
COCONUT-CRUSTED CRAB CAKES	23
Lump Blue Crab, Chipotle Remoulade, Island Slaw	
✓  DUO OF DIPS	13
Fire-Roasted Salsa, Guacamole, House-Made Chips	
AHI TUNA TACOS*	15
Wonton Shell, Island Slaw, Wasabi-Avocado Crème	
✓ ASPARAGUS FRIES	14
Cajun Crust, Truffle Aioli	

SOUPS, SALADS AND BOWL

 CHICKEN TORTILLA SOUP	b 8 c 6
Roasted Corn Salsa, Lime Sour Cream	
LUMP BLUE CRAB BISQUE	b 10 c 8
Sherry, Cream, Crushed Herb Croutons	
 GRILLED CHICKEN & MANGO SALAD 	20
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	
 LUMP BLUE CRAB & AVOCADO SALAD	25
Shredded Romaine, Feta, Red Onions, Vine-Ripe Tomatoes, Lime-Caper Vinaigrette	
CHAR-GRILLED FILET MIGNON SALAD*	25
Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	
BABY GEM CAESAR	
Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Sourdough Croutons	
+ Grilled Chicken	20
+ Grilled Shrimp	22
+ Grilled Filet	25
 MISO KING SALMON BOWL	23
Furikake, Cashews, Rice Vermicelli, Baby Bok Choy, Roasted Mushrooms, Fresh Herbs, Pickled Vegetables, Campari Tomatoes, Island Slaw, Mango Salsa, Tamarind Vinaigrette	

SIDES — 9

GRILLED ASPARAGUS — GRILLED ORGANIC BROCCOLI
YUKON GOLD MASH — ALMOND RICE
ISLAND SLAW — RUSSET POTATO FRIES

ENTRÉES

PARMESAN-CRUSTED SANIBEL CHICKEN 	30
Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Grilled Organic Broccoli	
GRILLED BABY BACK PORK RIBS	33 24
Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash	
 KONA-COFFEE-CRUSTED RIBEYE* 	48
Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter	
 FILET MIGNON*	49
Roasted Mushrooms, Yukon Gold Mash, Lemon Arugula, Sherry Demi-Glace	
HERB CRUSTED MAHI MAHI	31
Roasted Mushrooms, Sautéed Peppers, Baby Bok Choy & Pineapple, Scallions, Tamarind Sauce, Rice Vermicelli	
THAI SHRIMP & SCALLOPS	34
Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	
 MISO KING SALMON	33
Furikake, Roasted Sherry-Demi Mushrooms, Almond Rice, Charred Baby Bok Choy, Garlic Chili Crunch	
COCONUT-CRUSTED CRAB CAKES	34
Lump Blue Crab, Chipotle Remoulade, Grilled Organic Broccoli, Yukon Gold Mash	
MACADAMIA-NUT-CRUSTED SNAPPER 	35
Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	
CREOLE SHRIMP & CRAB PASTA	32
Tagliatelle, Andouille, Lump Blue Crab, Organic Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	
✓ SPAGHETTI SQUASH BOWL	26
Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini	
+ Grilled Chicken	30
+ Grilled Shrimp	32
+ Grilled Filet	35

HAND-HELDS

ALL-AMERICAN BURGER*	19
American Cheese, House-Made Dill Pickles, Garlic Aioli, L T O, Fries	
TRUFFLE BURGER*	23
Grafton Truffle White Cheddar Cheese, Sherry-Demi Mushrooms, Cipollini Onions, Truffle Aioli, Arugula, Fries	
CUBAN SANDWICH	17
House-Roasted Pork, Black Forest Ham, Gruyère, House-Made Dill Pickles, Sriracha Mustard, Spicy Aioli, Fries	
CHICKEN POBLANO QUESADILLA	16
Oaxaca Cheese, Roasted Poblano Rajas, Lime Sour Cream, Mango Salsa, Jalapeño-Avocado Salsa, House-Made Chips & Fire Roasted Salsa	
JERK CHICKEN SANDWICH	18
Jack Cheese, Papaya-Pineapple Salsa, Honey-Habanero Yogurt Slaw, Fries	
BLACKENED MAHI MAHI TACOS 	21
Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream	
FILET MIGNON TACOS	23
Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole	

ALL TACOS - CHOICE OF: CHIPS & SALSA OR SOFT PLANTAINS

 Although our kitchen is not gluten-free, our culinary team has prepared these items using gluten-free recipes.

✓ Vegetarian Dishes

Please notify our staff of any severe or life-threatening food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



THE TOMMY BAHAMA TEN

FAN-FAVORITE DISHES & COCKTAILS TO CELEBRATE
TOMMY BAHAMA'S 30TH ANNIVERSARY

COCKTAILS

CLASSIC MOJITO	13
Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Q Soda	
QUIET GARDNER	13.5
Bacardi Superior, Strawberry, Grapefruit, Lime, Q Soda	
MAI TAI 	15
Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	
FROZEN MAI TAI	15
Tommy's Icy Twist on a Classic Cocktail	
PIPE DREAM	15
Bacardi Reserva Ocho, Amontillado Sherry, Coconut, Pineapple, Lemon	
BAHIA SANGRIA	12 39
Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons	
CUCUMBER SMASH	14.5
Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber	
TOMMY G&T	14.5
Tommy Bahama Island Gin, Pink Peppercorns, Lime, Lemon, Q Tonic	
BAJA MARGARITA	15
Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	
MANGO NADA	15
Milagro Reposado, Cointreau, Mango, Tajin Syrup, Lime	
RASPBERRY JALAPEÑO PALOMA	14
Milagro Silver, Raspberry, Lime Sugar Cane Syrup	
RYE NOW, PLAY LATER	16
Tommy Bahama Rye, Rich Simple Syrup, Orange & Angostura Bitters	
BOSA NOVA	15
Knob Creek, Aperol, Pineapple, Lemon, Orange Marmalade	
PINEAPPLE PARADISIO MARTINI	16
Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple	
GRAPEFRUIT BASIL MARTINI 	16.5
Grey Goose, Fresh Basil, Grapefruit	
PINE FOR MORE	15.5
Don Q Reserva 7yr, Giffard Caribbean Pineapple, Orgeat, Lime	
COCONUT CLOUD MARTINI	16
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	
GREY GOOSE MARTINI	17
Extra Dry Vermouth, Blue-Cheese-Stuffed Olive	
ESPRESSO MARTINI	16
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	

ZERO-PROOF

BLUE MY MIND	8
Muddled Blueberries, Passion Fruit, Scratch Lemonade	
FAUX-JITO	8
Muddled Mint, Lime, Lemon-Lime Soda	
SICILIAN PEACH	8
Fever Tree Sicilian Lemonade, Coconut Cream, Peach, Jalapeño	
YUZU SPARKLER	8
Green Tea, Sugar Cane Syrup, Fever Tree Lime & Yuzu	
GIESEN 0% SAUVIGNON BLANC	10 38
Marlborough, New Zealand	

WHITE

FAUSTINO ART COLLECTION ROSÉ RIOJA, SPAIN	10 38
CHÂTEAU D' AQUERIA ROSÉ TAVEL, FRANCE	13 50
LANGLOIS CHÂTEAU SANCERRE LOIRE VALLEY, FRANCE	59
CUVAISON SAUVIGNON BLANC CARNEROS, CALIFORNIA	13 50
GIESEN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	10 38
PAZO CILLEIRO ALBARIÑO RIAS BIASAS, SPAIN	11 42
ALTO VENTO PINOT GRIGIO DELLE VENZIE, ITALY	10 38
PONZI PINOT GRIS WILLAMETTE VALLEY, OREGON	13 50
BEX RIESLING NAHE, GERMANY	10 38
CONUNDRUM WHITE BLEND CALIFORNIA	10 38
STONECAP MOUNTAIN SELECTION CHARDONNAY COLUMBIA VALLEY, WASHINGTON	10 38
RAEBURN CHARDONNAY SONOMA COUNTY, CALIFORNIA	13 50
STAG'S LEAP HANDS OF TIME CHARDONNAY NAPA VALLEY, CALIFORNIA	16 62
RAMEY WINE CELLARS CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	21 82
FAR NIENTE POST & BEAM CHARDONNAY NAPA VALLEY, CALIFORNIA	89
CAKEBREAD CHARDONNAY NAPA VALLEY, CALIFORNIA	95

RED

ARGYLE PINOT NOIR WILLAMETTE VALLEY, OREGON	15 58
DUSK TO DAWN PINOT NOIR SONOMA COAST, CALIFORNIA	13 50
BELLE GLOS BALADE PINOT NOIR SANTA MARIA & SANTA BARBARA, CALIFORNIA	17 66
MURIEL RESERVA TEMPRANILLO RIOJA, SPAIN	11 42
CLINE SEVEN RANCLANDS MERLOT SONOMA COAST, CALIFORNIA	11 42
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	98
TOMMASI "POGGIO AL TUFO" SUPER TUSCAN MAREMMA, TUSCANY	11 42
DUCKHORN DECOY LIMITED RED BLEND NAPA VALLEY, CALIFORNIA	18 70
CAYMUS SUISUN WALKING FOOL RED BLEND SUISUN VALLEY, CALIFORNIA	79
PIATTELLI RESERVE MALBEC CAFAYATE, ARGENTINA	10 38
TALL SAGE CABERNET SAUVIGNON COLUMBIA VALLEY, WASHINGTON	10 38
DAOU CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	15 58
TREANA CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	17 66
AUSTIN HOPE CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	20 78
PAUL HOBBS CROSSBARN CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	24 94
BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	105
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	140

SPARKLING & CHAMPAGNE

MASCHIO PROSECCO VENETO, ITALY	10 38
LE GRAND COURTAGE BLANC DE BLANCS FRANCE	11 42
DOMAINE CARNEROS BRUT ROSÉ CARNEROS, CALIFORNIA	75
PALMER & CO. BRUT RESERVE REIMS, FRANCE	HALF BOTTLE 62 FULL BOTTLE 98
VEUVE CLICQUOT REIMS, FRANCE	120

ISLAND TIME HAPPY HOUR

Every Day in the Bar | 3–6PM | Food & Drink Specials