## COCKTAILS

**CLASSIC MOJITO** 15
Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda

**MAI TAI** 16
Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float

**FROZEN MAI TAI** 16
Tommy's Icy Twist on a Classic Cocktail

**BAHIA SANGRIA** 13 | 42
Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons

**CUCUMBER SMASH** 15
Hendrick's, St-Germain Elderflower, Lime, Cucumber, Fever Tree Soda

**HAPPILY APEROL** 15
Italicus, Aperol, Prosecco, Fever Tree Soda

**TOMMY MARGARITA** 16
El Tequileno Blanco, Cointreau, Agave, Lime

**BAJA MARGARITA** 18
Lalo Blanco, Cointreau, Grand Marnier, Scratch Sour, Lime

**BLOOD ORANGE MARGARITA** 16
Sauza, Solerno Blood Orange Liqueur, Blood Orange, Lime Scratch Sour

**RASPBERRY JALAPEÑO PALOMA** 16
Milagro Silver, Raspberry, Lime, Sugar Cane Syrup, Fever Tree Grapefruit Soda

**MISS SUNSHINE** 17
Lemon Infused Grey Goose, Coconut, Salted Honey, Pineapple, Lemon

**GRAPEFRUIT BASIL MARTINI** 17
Grey Goose, Fresh Basil, Grapefruit

**COCONUT CLOUD MARTINI** 17
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut

**GREY GOOSE MARTINI** 18
Extra Dry Vermouth, Blue-Cheese-Stuffed Olives

**ESPRESSO MARTINI** 17
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso

## ZERO-PROOF

**PUCKER UP** 11
Giffard Pamplemousse, Orgeat, Cinnamon Syrup, Lime, Fever Tree Soda

**GINGER'S ISLAND** 11
Giffard Ginger, Lemon, Ginger-Green Tea Syrup,

**AGUA FRESCA PINA** 11
Notas de Agave, Pineapple, Jalapeño, Mint

**GIESEN 0% SAUVIGNON BLANC** 13 | 47
Marlborough, New Zealand

## WHITE & SPARKLING BY THE GLASS

**MIONETTO BRUT PROSECCO** Treviso, Italy 13

**GLORIA FERRER BLANC DE NOIRS SPARKLING ROSÉ** CA 14

**MICHAEL DAVID ROSÉ** Lodi, California 13

**MARTIN RAY SAUVIGNON BLANC** Russian River Valley, CA 13

**DOG POINT SAUVIGNON BLANC** Marlborough, New Zealand 15

**ESPERTO BY LIVIO FELLUGA PINOT GRIGIO** Italy 13

**PONZI PINOT GRIS** Willamette Valley, Oregon 14

**CAYMUS CONUNDRUM WHITE BLEND** California 13

**BALLARD LANE CHARDONNAY** California 13

**RAEBURN CHARDONNAY** Sonoma County, California 15

**BUEHLER CHARDONNAY** Russian River Valley, California 17

**MACROSTIE CHARDONNAY** Sonoma Coast, California 19

## RED BY THE GLASS

**ARGYLE BLOOMHOUSE PINOT NOIR** Willamette Valley, Oregon 15

**CALERA BY DUCKHORN PINOT NOIR** Central Coast, California 14

**CLINE "FOG SWEPT" PINOT NOIR** Sonoma Coast, California 17

**TROUBLE MAKER BY AUSTIN HOPE RED BLEND** 15
Paso Robles, California

**FINCA DECERO MALBEC** Agrelo-Mendoza, Argentina 14

**BALLARD LANE CABERNET SAUVIGNON** California 13

**DAOU CABERNET SAUVIGNON** Paso Robles, California 15

**AUSTIN HOPE CABERNET SAUVIGNON** Paso Robles, CA 20

**MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON** 23
Napa Valley, California

## ISLAND TIME HAPPY HOUR | Every Day in the Bar, 3-5pm

### FOOD

**ALL STARTERS** 4 OFF
**THE BAR BURGER SLIDER** American Cheese, TB Sauce, Onion Jam 5
**BLACKENED MAHI MAHI TACO** 6

### DRINKS

**SPECIALITY COCKTAILS** 4 OFF
**WINE BY THE GLASS** 4 OFF
**WELL DRINKS** 8
**SELECT DRAFT BEER** 6

## STARTERS

**WORLD FAMOUS COCONUT SHRIMP** 19
Papaya-Mango Chutney, Island Slaw

**LOBSTER SPRING ROLLS** 22
Kurobuta Pork, Shrimp, Apricot Thai Chili Sauce, Green Leaf, Mint, Basil, Pickled Daikon & Carrots

**Ⓥ GOAT CHEESE DIP** 16
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini

**SCALLOP SLIDERS*** 20
Chipotle Aïoli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw

**LUMP BLUE CRAB CAKES** 25
Coconut Crusted, Lemon Tarragon Aïoli, Island Slaw

**Ⓥ Ⓖ GUACAMOLE & FIRE ROASTED SALSA** 14
House-Made Chips

**AHI TUNA TACOS*** 17
Wonton Shell, Island Slaw, Wasabi-Avocado Crème

## SOUPS & SALADS

**Ⓖ CHICKEN TORTILLA SOUP** 9
Roasted Corn Salsa, Lime Sour Cream

**LUMP BLUE CRAB BISQUE** 13
Sherry, Cream, Crushed Herb Croutons

**Ⓖ BUNGALOW SALAD** 12
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette

**BABY GEM CAESAR** 12
Whole Leaf Baby Gem, Grana Padano, Parmesan Croutons

## SIDES

**Ⓥ Ⓖ GRILLED ASPARAGUS** Lemon-Garlic Oil, Grana Padano 12

**Ⓥ Ⓖ BROCCOLI** Lemon-Garlic Oil, Grana Padano 12

**Ⓥ Ⓖ YUKON GOLD MASH** 10

**Ⓥ Ⓖ ALMOND RICE** 10

**Ⓥ RUSSET POTATO FRIES** 9

Ⓥ VEGETARIAN Ⓖ GLUTEN FREE

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

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

## ENTRÉES

**PARMESAN-CRUSTED SANIBEL CHICKEN** 32
Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Broccoli

**BABY BACK PORK RIBS** 38 | 27
Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash

**ALL-AMERICAN BURGER*** 23
American Cheese, House-Made Dill Pickles, Garlic Aïoli, L|T|O, Fries

**Ⓖ KONA-COFFEE-CRUSTED RIBEYE*** 51
Yukon Gold Mash, Lemon Arugula, Garlic Butter

**Ⓖ FILET MIGNON*** 55
Roasted Mushroom Green Peppercorn Au Poivre, Garlic Butter, Yukon Gold Mash, Lemon Arugula

**FILET MIGNON SALAD*** 31
Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aïoli, Tamarind Vinaigrette

**Ⓖ CHILEAN SEA BASS*** 47
Baby Bok Choy, King Trumpet Mushrooms, Sushi Rice, Miso Butter

**Ⓖ LUMP BLUE CRAB & AVOCADO SALAD** 30
Whole Leaf Baby Gem, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette

**THAI SHRIMP & SCALLOPS*** 35
Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots, Almond Rice

**BLACKENED MAHI MAHI TACOS** 23
Tomato Relish, Chipotle Aïoli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa

**LUMP BLUE CRAB CAKES** 37
Coconut Crusted, Lemon Tarragon Aïoli, Grilled Asparagus, Island Slaw

**WAGYU FRENCH DIP** 31
Miso Kombu Bone Broth, Sweet & Sour Onions, Horseradish Cream, Fries

**MACADAMIA-NUT-CRUSTED FRESH CATCH*** MP
Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc

**CREOLE SHRIMP & CRAB PASTA** 35
Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini

**Ⓥ SPAGHETTI SQUASH "PASTA"** 27
Mushroom Bolognese, Grana Padano, Torn Basil, Pumpkin Seed Gremolata, Sourdough Crostini
+ Grilled Chicken 31 | + Grilled Shrimp 32 | + Grilled Filet* 37

**20% Gratuity added to parties of 7 or more**

26JP3D

## WHITE

| | |
|---|---|
| **MICHAEL DAVID ROSÉ**<br>LODI, CALIFORNIA | 13 \| 47 |
| **DOMAINES OTT "BY OTT" ROSÉ**<br>PROVENCE, FRANCE | 58 |
| **SAGER & VERDIER SANCERRE**<br>LOIRE VALLEY, FRANCE | 76 |
| **MARTIN RAY SAUVIGNON BLANC**<br>RUSSIAN RIVER VALLEY, CALIFORNIA | 13 \| 47 |
| **DOG POINT SAUVIGNON BLANC**<br>MARLBOROUGH, NEW ZEALAND | 15 \| 55 |
| **ESPERTO BY LIVIO FELLUGA PINOT GRIGIO**<br>DELLE VENEZIE, ITALY | 13 \| 47 |
| **PONZI PINOT GRIS**<br>WILLAMETTE VALLEY, OREGON | 14 \| 51 |
| **MARIETTA "NADI" RIESLING**<br>CIENEGA VALLEY, CALIFORNIA | 56 |
| **CONUNDRUM WHITE BLEND**<br>CALIFORNIA | 13 \| 47 |
| **BALLARD LANE CHARDONNAY**<br>CALIFORNIA | 13 \| 47 |
| **RAEBURN CHARDONNAY**<br>SONOMA COUNTY, CALIFORNIA | 15 \| 55 |
| **BUEHLER CHARDONNAY**<br>RUSSIAN RIVER VALLEY, CALIFORNIA | 17 \| 63 |
| **RAMEY WINE CELLARS CHARDONNAY**<br>RUSSIAN RIVER VALLEY, CALIFORNIA | 92 |
| **MACROSTIE CHARDONNAY**<br>SONOMA COAST, CALIFORNIA | 19 \| 71 |
| **CAKEBREAD CHARDONNAY**<br>NAPA VALLEY, CALIFORNIA | 98 |
| **CHATEAU MONTELENA CHARDONNAY** | 125 |

## RED

| | |
|---|---|
| **ARGYLE BLOOM HOUSE PINOT NOIR**<br>WILLAMETTE VALLEY, OREGON | 15 \| 55 |
| **CALERA BY DUCKHORN PINOT NOIR**<br>CENTRAL COAST, CALIFORNIA | 14 \| 51 |
| **CLINE "FOG SWEPT" PINOT NOIR**<br>SONOMA COAST, CALIFORNIA | 17 \| 63 |
| **E. GUIGAL COTES DE RHONE**<br>RHONE VALLEY, FRANCE | 51 |
| **RECIPROCITY MERLOT**<br>PASO ROBLES, CALIFORNIA | 50 |
| **DUCKHORN MERLOT**<br>NAPA VALLEY, CALIFORNIA | 98 |
| **INKBLOT BY MICHAEL DAVID CABERNET FRANC**<br>LODI, CALIFORNIA | 60 |
| **TROUBLE MAKER BY AUSTIN HOPE RED BLEND**<br>PASO ROBLES, CALIFORNIA | 15 \| 55 |
| **CAYMUS SUISUN WALKING FOOL RED BLEND**<br>SUISUN VALLEY, CALIFORNIA | 80 |
| **FINCA DECERO MALBEC**<br>AGRELO-MENDOZA, ARGENTINA | 14 \| 51 |
| **BALLARD LANE CABERNET SAUVIGNON**<br>CALIFORNIA | 13 \| 47 |
| **DAOU CABERNET SAUVIGNON**<br>PASO ROBLES, CALIFORNIA | 15 \| 55 |
| **AUSTIN HOPE CABERNET SAUVIGNON**<br>PASO ROBLES, CALIFORNIA | 20 \| 75 1L |
| **MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON**<br>NAPA VALLEY, CALIFORNIA | 23 \| 87 |
| **BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON**<br>NAPA VALLEY, CALIFORNIA | 105 |
| **CHATEAU MONTELENA CABERNET SAUVIGNON**<br>NAPA VALLEY, CALIFORNIA | 135 |
| **CAYMUS CABERNET SAUVIGNON**<br>NAPA VALLEY, CALIFORNIA | 147 |

## SPARKLING & CHAMPAGNE

| | |
|---|---|
| **MIONETTO BRUT PROSECCO**<br>TREVISO, ITALY | 13 \| 47 |
| **GLORIA FERRER BLANC DE NOIRS ROSÉ**<br>CARNEROS, CALIFORNIA | 14 \| 51 |
| **IRON HORSE "WEDDING CUVEE"**<br>RUSSIAN RIVER VALLEY, CALIFORNIA | 98 |
| **VEUVE CLICQUOT**<br>REIMS, FRANCE | 120 |
| **BOLLINGER "SPECIAL CUVEE"**<br>CHAMPAGNE, FRANCE | 140 |



Tommy Bahama®

RESTAURANTS

# DINNER