

Tommy Bahama®

RESTAURANT | BAR | STORE

SHAREABLES

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney 17/12

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw 16

V MACADAMIA-CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread 13

LOADED HURRICANE TOTS Pulled Pork, Furikake, Soy Glaze, Sriracha Aioli 12.5

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème 14

V DUO OF DIPS Fire-Roasted Salsa, Guacamole, House-Made Chips 12

SIDES TO SHARE • 8

GRILLED ASPARAGUS ROASTED BROCCOLINI CAULIFLOWER-POTATO MASH
ALMOND RICE CRISPY TOTS ISLAND SLAW RUSSET POTATO FRIES

SOUPS • SALADS

CHICKEN TORTILLA SOUP Roasted Corn Salsa, Lime Sour Cream 7.5/5.5

GF LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Herb Croutons 9.5/7.5

GRILLED CHICKEN & MANGO SALAD Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette 18.5

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette 22

MISO ÔRA KING SALMON BOWL* Red Quinoa, Farro, Avocado, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette 21

HAND-HELDS

ALL-AMERICAN BURGER* American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O, Fries 17

CUBAN SANDWICH House-Roasted Pork, Black Forest Ham, Gruyère, House-Made Dill Pickles, Sriracha Mustard, Spicy Aioli, Fries 16

GRILLED CHICKEN BREAST SANDWICH Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Fries 16

TACOS

BLACKENED MAHI MAHI Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream 20

FILET MIGNON Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole 20

ALL TACOS - CHOICE OF: Chips & Salsa or Soft Plantains

LAND

PARMESAN-CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Sauce, Cauliflower-Potato Mash, Broccolini 29

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash 31/22

KONA-COFFEE-CRUSTED RIBEYE* Cauliflower-Potato Mash, GF Grilled Asparagus, Garlic Butter 39

FILET MIGNON* Trumpet Mushrooms, Blue Cheese, GF Cauliflower-Potato Mash, Lemon Arugula 41

SEA

TAMARIND-PINEAPPLE GLAZED MAHI MAHI Marinated Trumpet Mushrooms, GF Sautéed Peppers, Shallots & Jalapeños, Almond Rice 29.5

THAI SHRIMP & SCALLOPS Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice 30.5

MISO ÔRA KING SALMON* Caramelized Shiitake Mushrooms, GF Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette 30

MACADAMIA-NUT-CRUSTED SNAPPER Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc 31

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw, Grilled Asparagus 29.5

WE'RE MOVING, BUT NOT TOO FAR!

SAME ISLAND HOSPITALITY....BRAND NEW DIGS!

WE LOOK FORWARD TO SEEING YOU AT OUR NEW

MARLIN BAR

JUST SOUTH OF THE PARK

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

V • 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.

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MARTINIS

- PINEAPPLE PARADISIO Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple 14
- GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Grapefruit 14.5
- KEYLIME Van Gogh, Licor 43, Kēkē Beach Liqueur, Lime, Graham Cracker 14
- COCONUT CLOUD Don Q Cristal, Stoli Vanil, Cruzan Coconut, Cream of Coconut 14
- GREY GOOSE Extra Dry Vermouth, Blue-Cheese-Stuffed Olive 15

SPECIALTY COCKTAILS

- BAJA MARGARITA Sauza Conmemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime 12.5
- BAHIA SANGRIA Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons 11/37
- BLOOD ORANGE MARGARITA Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour 13
- CUCUMBER SMASH Hendrick’s, St-Germain Elderflower, Lime, Muddled Cucumber 13
- MANGO HABANERO MARGARITA Milagro Silver, Mango Purée, Orange Curaçao, Scratch Sour, Sliced Habanero 13

ISLAND RUM

- CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Q Soda 12
- PINEAPPLE COCONUT MOJITO Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda 12.5
- MAI TAI Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float 13
- FROZEN MAI TAI Tommy’s Icy Twist on a Classic Cocktail 13/17
- PAINKILLER #2 Pusser’s, Cream of Coconut, Pineapple, Orange, Nutmeg 12
- DARK & STORMY Gosling’s Black Seal, Ginger Beer 11
- HANDCRAFTED PIÑA COLADA Bacardi, Muddled Pineapple, Coconut, Gosling’s Black Seal Float 12.5

ZERO-PROOF

- BLUE MY MIND Muddled Blueberries, Passion Fruit, Scratch Lemonade 7
- FAUX-JITO Muddled Mint, Lime, Lemon-Lime Soda 7
- PAIN CHILLER Pineapple, Orange, Cream of Coconut, Nutmeg 7
- HAWAIIAN FIZZ Pineapple, Lime, Coconut Cream, Q Soda 7
- GIESEN 0% SAUVIGNON BLANC Marlborough, New Zealand 8

WHITE

- FAUSTINO VII ROSÉ Rioja, Spain 9/34
- CHÂTEAU D’AQUERIA ROSÉ Tavel, France 12/46
- CAVALIERE D’ORO PINOT GRIGIO Delle Venzie, Italy 9/34
- BEX RIESLING Nahe, Germany 9/34
- GUSTAVE LORENTZ PINOT GRIS Alsace, France 12/46
- LANGLOIS CHÂTEAU SANCERRE Loire Valley, France 12/46
- CUVAISON SAUVIGNON BLANC Carneros, California 11/42
- GIESEN SAUVIGNON BLANC Marlborough, New Zealand 9/34
- CONUNDRUM WHITE BLEND BY CAYMUS California 10/38
- TUNNEL OF ELMS CHARDONNAY California 9/34
- RAEBURN CHARDONNAY Russian River Valley, California 13/49
- PATZ & HALL CHARDONNAY Sonoma Coast, California 18/69
- NICKEL & NICKEL TRUCHARD VINEYARD CHARDONNAY Carneros, California 21/81
- CAKEBREAD CHARDONNAY Napa Valley, California 85

SPARKLING & CHAMPAGNE

- MASCHIO PROSECCO Veneto, Italy 8/30
- LE GRAND COURTAGE BLANC DE BLANCS France 11/42
- DOMAINE CARNEROS BRUT ROSÉ Carneros, California 73
- MÖET & CHANDON IMPÉRIAL Épernay, France 98
- VEUVE CLICQUOT Reims, France 110

RED

- ARGYLE PINOT NOIR Willamette Valley, Oregon 14/53
- DUSK TO DAWN PINOT NOIR Russian River Valley, California 12/46
- BELLE GLOS BALADE PINOT NOIR Santa Maria & Santa Barbara, California 17/65
- CLINE CELLARS ESTATE MERLOT Sonoma Coast, California 10/38
- SWANSON MERLOT Napa Valley, California 64
- MURIEL RESERVA TEMPRANILLO Rioja, Spain 10/38
- TOMMASI “POGGIO AL TUFO” SUPER TUSCAN Maremma, Tuscany 11/42
- DUCKHORN PARADUXX RED BLEND Napa Valley, California 18/69
- CROCUS L’ATELIER MALBEC BY PAUL HOBBS Cahors, France 11/42
- STAGS’ LEAP PETITE SIRAH Napa Valley, California 74
- MONTPELLIER CABERNET SAUVIGNON California 9/34
- TREANA CABERNET SAUVIGNON Paso Robles, California 14/53
- DAOU CABERNET SAUVIGNON Paso Robles, California 17/65
- AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California 19/73
- PAUL HOBBS CROSSBARN CABERNET SAUVIGNON Napa Valley, California 24/93
- BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON Napa Valley, California 98
- CAYMUS CABERNET SAUVIGNON Napa Valley, California 125



Island Time Happy Hour

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