

Tommy Bahama®

RESTAURANT | BAR | STORE

SHAREABLES

- GF **AHI TUNA POKE*** Wasabi Sesame Aioli, Wakame, Tobiko, Guacamole, Taro Chips 24
- BRUSSELS** Roasted Shallots, Thai Chili Lime Vinaigrette, Togarashi, Tempura Crunch, Grana Padano 14
- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney 22/17
- V **HUMMUS & WHIPPED FETA** Olive-Cucumber Relish, Meyer Lemon EVOO, Sherried Honey Figs, Grilled Flatbread 17
- V **SHISHITOS & CORN** Garlic Aioli, Grana Padano, Shiitakes 14
- V **GRILLED ARTICHOKE FLATBREAD** Roasted Shallots, Baby Spinach, Aleppo Chilies, Parmesan Cream 18
- GF V **GUACAMOLE & FIRE ROASTED SALSA** House-Made Tortilla Chips 15
- GF V **CARAMELIZED CAULIFLOWER** Hummus, Cilantro Zhoug, Toasted Coconut, Almonds, Cashews, Rum Golden Raisins 14

SOUPS • BOWLS • SALADS

- SEASONAL SOUP**
Please ask your Server for Details 12
- LUMP BLUE CRAB BISQUE**
Sherry, Cream, Crushed Herb Croutons 13
- AHI TUNA BOWL***
Red Quinoa, Farro, Baby Lettuce, Island Slaw, Avocado, Roasted Corn Salsa, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette 26
- GF **GRILLED CHICKEN & MANGO SALAD**
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette 22
- GF **BLACKENED SHRIMP CHOPPED SALAD**
Shredded Romaine, Feta, Vine-Ripe Tomatoes, Egg, Avocado, Pecanwood Bacon, Roasted Corn Salsa, Herb Buttermilk Dressing 23

HAND-HELDS

- BLACKENED MAHI MAHI TACOS**
Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Served with Chips & Fire Roasted Salsa
• 2 Tacos 18 | 3 Tacos 24
- 212 BURGER***
Short Rib Brisket, Vermont Cheddar, Roasted Shallots, Garlic Aioli, Sesame Artisan Bun, Vine-Ripe Tomatoes, Lettuce, Fries 24
- GRILLED CHICKEN BREAST SANDWICH**
Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Fries 20
- FRESH MARKET FISH SANDWICH**
Seasonal Ingredients, Please Ask Your Server for Details MP
• Sub Lemon Parmesan Fries + 2

ENTRÉES

- SEARED AHI TUNA***
Sticky Rice, Shishito & Corn Succotash, Shiitakes, Wasabi-Sesame Aioli, Orange Sweet Soy Reduction 42
- GF **KONA COFFEE CRUSTED RIBEYE***
Cauliflower-Potato Mash, Lemon Arugula, Garlic Butter 48
- MACADAMIA-NUT-CRUSTED FRESH CATCH**
Hawaiian Red Sea Salt, Sticky Rice, Charred Baby Bok Choy, Wasabi Soy Beurre Blanc 42

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

V • Vegetarian Dishes

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

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



Printed on recycled paper using soy based inks.

22NY1

Tommy Bahama®

RESTAURANT | BAR | STORE

MARTINIS

PINEAPPLE PARADISIO Bacardi Pineapple, St-Germain Elderflower, Crème de Banana, Scratch Sour, Pineapple 18

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Grapefruit 18.5

THE HUDSON Hudson Bright Lights Big Bourbon, Carpano Antica, Heering Cherry, St Elizabeth Allspice Dram 18

COCONUT CLOUD Don Q Cristal, 360 Vanilla, Cruzan Coconut, Cream of Coconut 17.5

GREY GOOSE Extra Dry Vermouth, Blue Cheese Stuffed Olive 19

SPECIALTY COCKTAILS

BAJA MARGARITA Sauza Conmemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime 15

BAHIA SANGRIA Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons 13/40

BLOOD ORANGE MARGARITA Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour 15

CUCUMBER SMASH Hendrick’s, Muddled Cucumber, St-Germain Elderflower, Q Soda 15

RASPBERRY JALAPEÑO PALOMA Milagro Silver, Raspberry, Lime, Cane Syrup 15

MIDTOWN FIG Tommy Bahama Bourbon, Caramelized Fig Syrup, Carpano Antica 15.5

CHIPOTLE COYOTE Milagro Silver, Lime, Raspberry Syrup, Chipotle Spice 15

ISLAND ORCHARD Tommy Bahama Gin, Fuji Apple Juice, Lemon, Yellow Chartreuse, Walnut Syrup, Angostura Bitters 15

TIKI

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Q Soda 14

PINEAPPLE COCONUT MOJITO Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda 14.5

MANHATTAN'S BEST MAI TAI Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float 15

FROZEN MAI TAI Tommy's Icy Twist on a Classic Cocktail 15

DRAGONFRUIT CRUSH Flor de Caña 7 year, Kiwi Purée, Lime, Giffard Pamplemousse, Dragonfruit 15

HOT SEAT Hendrick's, Giffard Apricot Liqueur, Cinnamon Syrup, Lime, Passion Fruit Purée 14

ZERO-PROOF

ISLAND TEA Mango Black Tea, Pineapple, Orgeat, Mint 9

FAUX-JITO Muddled Mint, Lime, Lemon-Lime Soda 9

PAIN CHILLER Pineapple, Orange, Cream of Coconut, Nutmeg 9

HAWAIIAN FIZZ Pineapple, Lime, Coconut Cream, Q Soda 9

GIESEN 0% SAUVIGNON BLANC Marlborough, New Zealand 9

WHITE

FAUSTINO ART COLLECTION ROSÉ Rioja, Spain 10 | 38

CHÂTEAU D’AQUERIA ROSÉ Tâvel, France 14 | 53

TOMMASI LE ROSSE PINOT GRIGIO Veneto, Italy 11 | 42

GUSTAVE LORENTZ PINOT GRIS Alsace, France 14 | 53

BEX RIESLING Nahe, Germany 10 | 38

LANGLOIS-CHÂTEAU SANCERRE Loire Valley, France 15 | 57

CUVAISON SAUVIGNON BLANC Carneros, California 13 | 49

GIESEN SAUVIGNON BLANC Marlborough, New Zealand 11 | 42

CONUNDRUM WHITE BLEND BY CAYMUS California 12 | 45

STONECAP CHARDONNAY Columbia Valley, Washington 12 | 45

RAEBURN CHARDONNAY Russian River Valley, California 15 | 57

STAG’S LEAP HANDS OF TIME CHARDONNAY
Russian River Valley, California 16 | 61

RAMEY WINE CELLARS CHARDONNAY
Russian River Valley, California 22 | 85

CAKEBREAD CHARDONNAY Napa Valley, California 92

NICKEL & NICKEL TRUCHARD VINEYARD CHARDONNAY
Carneros, California 97

SPARKLING & CHAMPAGNE

MASCHIO PROSECCO Veneto, Italy 9 | 32

LE GRAND COURTÂGE BLANC DE BLANCS France 12 | 45

DOMAINE CARNEROS BRUT ROSÉ Carneros, California 92

MÖET & CHANDON IMPÉRIAL Épernay, France 110

VEUVE CLICQUOT Reims, France 127

RED

ARGYLE PINOT NOIR Willamette Valley, Oregon 17 | 65

DUSK TO DAWN PINOT NOIR Russian River Valley, California 15 | 57

BELLE GLOS BALADE PINOT NOIR Santa Maria, Santa Barbara, California 19 | 73

MURIEL RESERVA TEMPRANILLO Rioja, Spain 13 | 49

TOMMASI “POGGIO AL TUFO” SUPER TUSCAN Maremma, Tuscany 14 | 53

CLINE SEVEN RANCLANDS MERLOT Sonoma Coast, California 13 | 49

DUCKHORN PARADUXX RED BLEND Napa Valley, California 22 | 85

PIATTELLI PREMIUM RESERVE MALBEC Mendoza, Argentina 12 | 46

STAGS’ LEAP PETITE SIRAH Napa Valley, California 79

TALL SAGE CABERNET SAUVIGNON Columbia Valley, Washington 12 | 45

TREANA CABERNET SAUVIGNON Paso Robles, California 15 | 57

DAOU CABERNET SAUVIGNON Paso Robles, California 18 | 69

AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California 96

PAUL HOBBS CROSSBARN CABERNET SAUVIGNON
Napa Valley, California 23 | 89

BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON
Napa Valley, California 105

CAYMUS CABERNET SAUVIGNON Napa Valley, California 155

ISLAND TIME HAPPY HOUR

EVERYDAY IN THE BAR | 3-6PM

FOOD & DRINK SPECIALS