







RESTAURANT | BAR | STORE

## GROUP & EVENT DINING

**TOMMY BAHAMA** is the perfect location for any event. Every day is a celebration of the Island Life at our restaurants, where friends and family come together over island-inspired food and drinks to toast the moments that make life special.

From an intimate luncheon or dinner, to a lavish cocktail hour, a warm and inviting reception awaits you and your guests at Tommy Bahama. Relax, recline, and indulge in the moment! We are here to help provide the best possible experience.

### WE OFFER A VARIETY OF SERVICES AND FEATURES:

- Specially designed menus
- Trained staff and event professionals
- Private & semi-private space
- Audio & visual equipment
- Floral design
- Live music
- Private shopping events & gift bags
- Corporate gifts & incentives

**Enjoy your time in paradise.**

**Mahalo!**



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## SUNSET ISLAND FOOD STATION

### HORS D'OEUVRES (Tray Passed)

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

✓ **MINI MACADAMIA NUT CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy

### ISLAND FOOD STATION

✓ ☞ **FIRE ROASTED SALSA & GUACAMOLE** House-Made Chips

✓ **ROASTED MUSHROOM FLATBREAD** Mozzarella & Jack Cheese, White Truffle, Honey Onions, Baby Arugula, Garlic Aioli

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

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

**CRISPY CHICKEN SLIDERS** Buttermilk Marinade, Honey-Chile Glaze, Pickled Daikon & Carrots, Herb Slaw

### DESSERTS

**KEY LIME TARTS**

**PIÑA COLADA CAKE BITES**

**2 HOURS**

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

✓ Vegetarian Dishes

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.



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## TRAY PASSED & DISPLAY ITEMS

ADD TO ANY MENU | 20 PIECE MINIMUM

### SEAFOOD

SHRIMP COCKTAIL

AHI POKE\*

MINI COCONUT CRUSTED CRAB CAKE

JUMBO CRAB COCKTAIL

KING CRAB LEGS

### BITES

WORLD FAMOUS COCONUT SHRIMP

MINI BLACKENED MAHI MAHI TACO

MINI FILET MIGNON TACO\*

### BOARDS

CHEESE & CHARCUTERIE BOARD

Italian Inspired Selection of Cheeses & Savory Meats,  
Mixed Olives, Nuts, Seasonal Sliced Fruit,  
Olive-Cucumber Relish, Sherried Honey Fig Spread,  
Grilled Flatbread

CRUDITÉ

Seasonal Selection of Vegetables and Dips

### SLIDER BAR

SEARED SCALLOP SLIDER\*

FILET MIGNON SLIDER\*

ALL-AMERICAN CHEESEBURGER SLIDER\*

CRAB CAKE SLIDER

CRISPY CHICKEN SLIDER

PORK BELLY SLIDER

### VEGETARIAN

MINI MACADAMIA NUT CRUSTED  
GOAT CHEESE

CHIPS & HOUSE GUACAMOLE (SERVES 6)

MARGHERITA FLATBREAD (SERVES 6)

MUSHROOM TINGA QUESADILLA (SERVES 6)

ROASTED MUSHROOM FLATBREAD  
(SERVES 6)

### DESSERT BITES

PIÑA COLADA BITE

KEY LIME TARTLET

MALTED CHOCOLATE PIE BITE

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## ANTIGUA LUNCH MENU

### APPETIZERS (Served Family Style)

🌱🌾 FIRE ROASTED SALSA & GUACAMOLE House-Made Chips

### LUNCH ENTRÉES (Choice of)

**AHI TUNA COBB\*** Mixed Greens, Soba Noodles, Pork Belly, Campari Tomatoes, Snap Peas, Shoyu Egg, Avocado, Pickled Daikon & Carrots, Tamarind Vinaigrette

**212 BURGER\*** Short Rib Brisket, Vermont Cheddar, Roasted Shallots, Sesame Artisan Bun, Garlic Aioli, Vine-Ripe Tomatoes, Lettuce, Fries

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

🌱 **SPAGHETTI SQUASH BOWL** Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

### DESSERTS (Choice of)

**PIÑA COLADA CAKE** Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

**KEY LIME PIE** Macadamia Nut Shortbread Crust, Lime Zest

Available Before 3:00PM

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## MANHATTAN LUNCH MENU

### APPETIZERS (Served Family Style)

✓ **ROASTED MUSHROOM FLATBREAD** Mozzarella & Jack Cheese, White Truffle, Honey Onions, Baby Arugula, Garlic Aioli

**WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Salsa, Island Slaw

### LUNCH ENTRÉES (Choice of)

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

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

**CHILEAN SEA BASS\*** Guajillo-Roasted Tomato Risotto, Jalapeño-Avocado Salsa, Baby Spinach, Citrus Olive Relish

✓ **SPAGHETTI SQUASH BOWL** Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

### DESSERTS (Choice of)

**PIÑA COLADA CAKE** Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

**KEY LIME PIE** Macadamia Nut Shortbread Crust, Lime Zest

Available Before 3:00PM

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## ST. KITTS DINNER MENU

### SOUP/SALAD (Choice of)

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

**VG SIMPLE SALAD** Mixed Greens, Goat Cheese, Campari Tomatoes, Shaved Shallots, Lemon-Basil Vinaigrette

### DINNER ENTRÉES (Choice of)

**G 14OZ KONA COFFEE CRUSTED RIBEYE\*** Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter

**MOJO BRICK CHICKEN** Sweet Potato Fingerlings, Roasted Carrots, Brussel Sprout Leaves, Miso Honey Brown Butter, Aji Amarillo Tangerine Vinaigrette

**G SEARED AHI TUNA\*** Sushi Rice, Shishito & Corn Succotash, Shiitakes, Wasabi Sesame Aioli, Orange Sweet Soy Reduction

**V SPAGHETTI SQUASH BOWL** Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

### DESSERTS (Choice of)

**PIÑA COLADA CAKE** Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

**KEY LIME PIE** Macadamia Nut Shortbread Crust, Lime Zest

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## TORTOLA DINNER MENU

### SOUP/SALAD (Choice of)

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

**BABY GEM CAESAR** Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Sourdough Croutons

### ENTRÉES (Choice of)

**MOJO BRICK CHICKEN** Sweet Potato Fingerlings, Roasted Carrots, Brussel Sprout Leaves, Miso Honey Brown Butter, Aji Amarillo Tangerine Vinaigrette

**Ⓞ 8OZ FILET MIGNON\*** Roasted Mushrooms, Yukon Gold Mash, Lemon Arugula, Garlic Butter

**MACADAMIA NUT CRUSTED FRESH CATCH** Hawaiian Sea Salt, Grilled Asparagus, Sushi Rice, Wasabi Soy Beurre Blanc

**🍃 SPAGHETTI SQUASH BOWL** Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

### DESSERTS (Choice of)

**PIÑA COLADA CAKE** Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

**MALTED CHOCOLATE PIE** Chocolate Cookie Crust, Chocolate Mousse, English Toffee Crumble

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## BEVERAGE PACKAGES

### THE WAHOO

IMPORTED & DOMESTIC BOTTLED BEERS | HOUSE RED & WHITE WINES  
FRESH JUICES

2 HOURS | ADDITIONAL HOURS \$10 PER GUEST

### THE SAILFISH

FEATURING OUR SIGNATURE ISLAND DRINKS Mai Tai, Baja Margarita  
SELECT DRAFT & BOTTLED BEERS | SELECT RED & WHITE WINES  
WELL COCKTAILS  
FRESH JUICES

2 HOURS | ADDITIONAL HOURS \$12 PER GUEST

### THE MARLIN

FEATURING OUR SIGNATURE ISLAND DRINKS Mai Tai, Grapefruit Basil Martini,  
Coconut Cloud Martini, Baja Margarita  
CRAFT BEER, IMPORTED & DOMESTIC BOTTLED BEERS | PREMIUM RED & WHITE WINES  
PREMIUM COCKTAILS  
FRESH JUICES

2 HOURS | ADDITIONAL HOURS \$14 PER GUEST

### THE GET-A-WAY

HOSTED OPEN BAR BASED ON CONSUMPTION