

## COCKTAILS

<b>CLASSIC MOJITO</b> Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda	15	<b>BLOOD ORANGE MARGARITA</b> Sauza, Solerno Blood Orange Liqueur, Blood Orange, Lime, Scratch Sour	16
<b>MAI TAI</b> Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	16	<b>RASPBERRY JALAPEÑO PALOMA</b> Milagro Silver, Raspberry, Lime, Sugar Cane Syrup, Fever Tree Grapefruit Soda	16
<b>FROZEN MAI TAI</b> Tommy's Icy Twist on a Classic Cocktail	16	<b>MISS SUNSHINE</b> Lemon Infused Grey Goose, Coconut, Salted Honey, Pineapple, Lemon	17
<b>BAHIA SANGRIA</b> Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons	13   42	<b>GRAPEFRUIT BASIL MARTINI</b> Grey Goose, Fresh Basil, Grapefruit	17
<b>CUCUMBER SMASH</b> Hendrick's, St-Germain Elderflower, Lime, Cucumber, Fever Tree Soda	15	<b>COCONUT CLOUD MARTINI</b> Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	17
<b>HAPPILY APEROL</b> Italicus, Aperol, Prosecco, Fever Tree Soda	15	<b>GREY GOOSE MARTINI</b> Extra Dry Vermouth, Blue-Cheese-Stuffed Olives	18
<b>TOMMY MARGARITA</b> El Tequileno Blanco, Cointreau, Agave, Lime	16	<b>ESPRESSO MARTINI</b> St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	17
<b>BAJA MARGARITA</b> Lalo Blanco, Cointreau, Grand Marnier, Scratch Sour, Lime	18		

## ZERO-PROOF

<b>PUCKER UP</b> Giffard Pamplemousse, Orgeat, Cinnamon Syrup, Lime, Fever Tree Soda	11	<b>AGUA FRESCA PINA</b> Notas de Agave, Pineapple, Jalapeño, Mint	11
<b>GINGER'S ISLAND</b> Giffard Ginger, Lemon, Ginger-Green Tea Syrup,	11	<b>GIESEN 0% SAUVIGNON BLANC</b> Marlborough, New Zealand	13   47

## WHITE & SPARKLING BY THE GLASS

<b>MIONETTO BRUT PROSECCO</b> Treviso, Italy	13	<b>ARGYLE BLOOMHOUSE PINOT NOIR</b> Willamette Valley, Oregon	15
<b>GLORIA FERRER BLANC DE NOIRS SPARKLING ROSÉ</b> CA	14	<b>CALERA BY DUCKHORN PINOT NOIR</b> Central Coast, California	14
<b>MICHAEL DAVID ROSÉ</b> Lodi, California	13	<b>CLINE "FOG SWEEP" PINOT NOIR</b> Sonoma Coast, California	17
<b>MARTIN RAY SAUVIGNON BLANC</b> Russian River Valley, CA	13	<b>TROUBLE MAKER BY AUSTIN HOPE RED BLEND</b> Paso Robles, California	15
<b>DOG POINT SAUVIGNON BLANC</b> Marlborough, New Zealand	15	<b>FINCA DECERO MALBEC</b> Agrelo-Mendoza, Argentina	14
<b>ESPERTO BY LIVIO FELLUGA PINOT GRIGIO</b> Italy	13	<b>BALLARD LANE CABERNET SAUVIGNON</b> California	13
<b>PONZI PINOT GRIS</b> Willamette Valley, Oregon	14	<b>DAOU CABERNET SAUVIGNON</b> Paso Robles, California	15
<b>CAYMUS CONUNDRUM WHITE BLEND</b> California	13	<b>AUSTIN HOPE CABERNET SAUVIGNON</b> Paso Robles, CA	20
<b>BALLARD LANE CHARDONNAY</b> California	13	<b>MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON</b> Napa Valley, California	23
<b>RAEBURN CHARDONNAY</b> Sonoma County, California	15		
<b>BUEHLER CHARDONNAY</b> Russian River Valley, California	17		
<b>MACROSTIE CHARDONNAY</b> Sonoma County, California	19		

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

### FOOD

<b>ALL STARTERS</b>	4 OFF	<b>SPECIALITY COCKTAILS</b>	4 OFF
<b>THE BAR BURGER SLIDER</b> American Cheese, TB Sauce, Onion Jam	5	<b>WINE BY THE GLASS</b>	4 OFF
<b>BLACKENED MAHI MAHI TACO</b>	6	<b>WELL DRINKS</b>	8
		<b>SELECT DRAFT BEER</b>	6

### DRINKS

## STARTERS

<b>WORLD FAMOUS COCONUT SHRIMP</b> Papaya-Mango Chutney, Island Slaw	20	<b>LOBSTER SPRING ROLLS</b> Kurobuta Pork, Shrimp, Apricot Thai Chili Sauce, Green Leaf, Mint, Basil, Pickled Daikon & Carrots	23
<b>GOAT CHEESE DIP</b> Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	18	<b>SCALLOP SLIDERS*</b> Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	21
<b>LUMP BLUE CRAB CAKES</b> Coconut Crusted, Lemon Tarragon Aioli, Island Slaw	26	<b>GUACAMOLE &amp; FIRE ROASTED SALSA</b> House-Made Chips	16
<b>AHI TUNA TACOS*</b> Wonton Shell, Island Slaw, Wasabi-Avocado Crème	19	<b>CHICKEN TORTILLA SOUP</b> Roasted Corn Salsa, Lime Sour Cream	11
<b>LUMP BLUE CRAB BISQUE</b> Sherry, Cream, Crushed Herb Croutons	14		

## SALADS

<b>CHICKEN &amp; MANGO SALAD</b> Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	25	<b>LUMP BLUE CRAB &amp; AVOCADO SALAD</b> Whole Leaf Baby Gem, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette	29
<b>FILET MIGNON SALAD*</b> Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	30	<b>BABY GEM CAESAR</b> Whole Leaf Baby Gem, Grana Padano, Parmesan Croutons + Grilled Chicken <b>25</b>   + Grilled Shrimp <b>26</b>   + Grilled Filet* <b>30</b>	

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

<b>PARMESAN-CRUSTED SANIBEL CHICKEN</b> Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Broccoli	34	<b>BABY BACK PORK RIBS</b> Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash	40   30
<b>KONA-COFFEE-CRUSTED RIBEYE*</b> Yukon Gold Mash, Lemon Arugula, Garlic Butter	52	<b>FILET MIGNON*</b> Roasted Mushroom Green Peppercorn Au Poivre, Garlic Butter, Yukon Gold Mash, Lemon Arugula	56
<b>CHILEAN SEA BASS*</b> Baby Bok Choy, King Trumpet Mushrooms, Sushi Rice, Miso Butter	49	<b>THAI SHRIMP &amp; SCALLOPS*</b> Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots, Almond Rice	38
<b>LUMP BLUE CRAB CAKES</b> Coconut Crusted, Lemon Tarragon Aioli, Grilled Asparagus, Island Slaw	39	<b>MACADAMIA-NUT-CRUSTED FRESH CATCH*</b> Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	MP
<b>CREOLE SHRIMP &amp; CRAB PASTA</b> Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	37	<b>SPAGHETTI SQUASH "PASTA"</b> Mushroom Bolognese, Grana Padano, Torn Basil, Pumpkin Seed Gremolata, Sourdough Crostini + Grilled Chicken <b>33</b>   + Grilled Shrimp <b>34</b>   + Grilled Filet* <b>39</b>	29
<b>HAND-HELDS</b>		<b>ALL-AMERICAN BURGER*</b> American Cheese, House-Made Dill Pickles, Garlic Aioli, L T O, Fries	23
		<b>BLACKENED MAHI MAHI TACOS</b> Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa	23
		<b>WAGYU FRENCH DIP</b> Miso Kombu Bone Broth, Sweet & Sour Onions, Horseradish Cream, Fries	30
		<b>CRISPY CHICKEN SANDWICH</b> Buttermilk Marinade, Honey-Chile Glaze, Pickled Daikon & Carrots, Herb Slaw, Fries	22

20% Gratuity added to parties of 7 or more

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## WHITE

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

## SPARKLING & CHAMPAGNE

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

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## RED

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

*Tommy Bahama*®

RESTAURANTS

LUNCH