

APPETIZERS

"NASHVILLE" HOT CHICKEN SLIDERS King's Hawaiian Bread, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, House-Made Pickles **12**

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney **16.5/11.5**

GRILLED MISO AVOCADO TOAST Heirloom Cherry Tomatoes, Jicama, Red Mustard Greens, Pumpkin Seed Gremolata **14**

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **12**

SANTA BARBARA HOT SMOKED SALMON Grilled Sourdough, Mt. Tam Triple Cream, Red Mustard Greens, Capers, Red Onions, Heirloom Cherry Tomatoes **19**

CHAR-GRILLED ARTICHOKE (SEASONAL) Herbs de Provence, Lemon Tarragon Aioli **15**

AHI POKE "NACHOS" Seaweed Salad, Sweet Onions, Avocado, Tobiko, Wonton Chips **16.5**

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **17**

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw **15**

SOUPS & SALADS

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa, Lime Sour Cream **7.5/5.5**

LUMP BLUE CRAB BISQUE Sherry, Cream, Herb Crushed Croutons **9.5/6.5**

BABY ICEBERG WEDGE Red Mustard Greens, Shaved Red Onions, Heirloom Cherry Tomatoes, Roasted Jerk Bacon, Point Reyes Blue Cheese Crumbles, Avocado Green Goddess **11**

BLOOMSDALE SPINACH SALAD Candied Walnuts, Shaved Red Onions, Grilled Asian Pears, Laura Chenel's Chevre, Warm Bacon Vinaigrette **10**

ROASTED BEET SALAD Local Baby Greens, Candied Walnuts, Mandarin Oranges, Local Honey, Laura Chenel's Chevre, Citrus Miso Vinaigrette **11**

SIDES • 6

GRILLED ASPARAGUS
ALMOND RICE

ROASTED CARROTS
RUSSET POTATO FRIES

CHARRED BABY BOK CHOY
CAULIFLOWER-POTATO MASH

ENTRÉES

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **29.5**

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette **21**

SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Garlic Broth, Roasted Corn Salsa, Bloomsdale Spinach, Parmigiano-Reggiano, Pumpkin Seed Gremolata **21.5**

MUSHROOM BACON BURGER* Gruyère, Garlic Aioli, Wild Arugula, Fries **18.5**

MISO GLAZED ORGANIC KING SALMON* Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette **31**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **22**

ZA'ATAR & HERB CRUSTED AHI TUNA* Beluga Lentils, Chile Oil, Roasted Carrots and Romanesco, Avocado Green Goodness **31**

TOMMY BAHAMA CLASSICS

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

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **28**

BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **20**

FILET MIGNON* Sherry Demi-Glace, Roasted Mushrooms, Point Reyes Blue Cheese, Cauliflower-Potato Mash **38**

THAI SHRIMP & SCALLOP BOWL* Almond Rice, Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots **29.5**

Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your individual dietary needs. 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.

GLUTEN-SENSITIVE

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce 12

CHAR-GRILLED ARTICHOKE (SEASONAL) Herbs de Provence, Lemon Tarragon Aioli, 15

BLACKENED MAHI MAHI TACOS Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains 20

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette 22

SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Garlic Broth, Roasted Corn Salsa, Bloomsdale Spinach, Parmigiano-Reggiano, Pumpkin Seed Gremolata 21.5

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Grilled Potatoes 29.5/20

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter 36

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil 29.5

FILET MIGNON* Sherry Demi-Glace, Roasted Mushrooms, Point Reyes Blue Cheese, Cauliflower-Potato Mash 38

VEGETARIAN

GRILLED MISO AVOCADO TOAST Heirloom Cherry Tomatoes, Jicama, Red Mustard Greens, Pumpkin Seed Gremolata 14

ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms 15

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce 12

CHAR-GRILLED ARTICHOKE (SEASONAL) Herbs de Provence, Lemon Tarragon Aioli, 15

SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Garlic Broth, Roasted Corn Salsa, Bloomsdale Spinach, Parmigiano-Reggiano, Pumpkin Seed Gremolata 21.5

Tommy Bahama®

RESTAURANT • BAR • STORE

CORONA DEL MAR PLAZA

854 Avocado Avenue
Newport Beach, CA 92660
949-760-8785

Tommy Bahama is the perfect location for any special event. It's a celebration of the island lifestyle — a place that is always full of warm smiles, gentle laughter and relaxed conversation; a place to wind down and recharge; a place where special celebrations are a nightly occurrence and it's easy to make life one long weekend.

Laguna Beach
400 South Coast Highway
Laguna Beach, CA 92651
949-376-6886

Town Square - Las Vegas
6635 Las Vegas Blvd. South
Las Vegas, NV 89119
702-948-8006

The Shops at Mauna Lani
68-1330 Mauna Lani Dr.
Kamuela, HI 96743
808-881-8686

Old Naples
1220 Third Street South
Naples, FL 34102
239-643-6889

Manhattan Island
551 Fifth Ave.
New York, NY 10176
212-537-0960

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501 Windrose Ave.
Plano, TX 75024
214-501-3600

Harbourside Place
126 Soundings Ave.
Jupiter, FL 33477
561-406-6631

The Woodlands
9595 Six Pines
The Woodlands, TX 77380
281-292-8669

Grand Boulevard
525 Grand Boulevard
Sandestin, FL 32550
850-654-1743

St. Armands Circle
300 John Ringling Blvd.
Sarasota, FL 34236
941-388-2888

Kierland Commons
15205 N. Kierland Blvd.
Scottsdale, AZ 85254
480-505-3668

The Shops at Wailea
3750 Wailea Alanui Dr.
Kihei, HI 96753
808-875-9983

The Gardens on El Paseo
73-595 El Paseo
Palm Desert, CA 92260
760-836-0188

Waikiki
298 Beachwalk Drive
Honolulu, HI 96815
808-923-8785

Menu subject to change without notice. Last updated May 2019

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