

Tommy Bahama®

RESTAURANT • BAR • STORE

CORONA DEL MAR PLAZA - ISLAND GRILLE

854 Avocado Ave.

Newport Beach, CA 92660

949-760-8686

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

The Woodlands

9595 Six Pines

The Woodlands, TX 77380

281-292-8669

Town Square - Las Vegas

6635 Las Vegas Blvd. South

Las Vegas, NV 89119

702-948-8006

Grand Boulevard

525 Grand Boulevard

Sandestin, FL 32550

850-654-1743

The Shops at Mauna Lani

68-1330 Mauna Lani Dr.

Kamuela, HI 96743

808-881-8686

St. Armands Circle

300 John Ringling Blvd.

Sarasota, FL 34236

941-388-2888

Old Naples

1220 Third Street South

Naples, FL 34102

239-643-6889

Kierland Commons

15205 N. Kierland Blvd.

Scottsdale, AZ 85254

480-505-3668

Manhattan Island

551 Fifth Ave.

New York, NY 10176

212-537-0960

The Shops at Wailea

3750 Wailea Alanui Dr.

Kihei, HI 96753

808-875-9983

Pointe Orlando

9101 International Dr.

Orlando, FL 32819

321-281-5888

The Gardens on El Paseo

73-595 El Paseo

Palm Desert, CA 92260

760-836-0188

Harbourside Place

126 Soundings Ave.

Jupiter, FL 33477

561-406-6631

Waikiki

298 Beachwalk Drive

Honolulu, HI 96815

808-923-8785

Menu subject to change without notice. Last updated February 2017

TOMMYBAHAMA.COM

APPETIZERS

- Ahi Tuna Tacos*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13**
- Burrata Bruschetta** Baby Heirloom Tomatoes, Basil Chiffonade, White Balsamic Vinaigrette **11**
- World Famous Coconut Shrimp** Papaya-Mango Chutney **16.5/11.5**
- Shrimp Summer Roll** Rice Noodles, Cucumber, Sriracha Aioli, Fresh Herbs, Peanut Sauce **12**
- Macadamia Crusted Goat Cheese** Mango Salsa, Sweet Soy, Flatbread **12.5**
- Duo of Dips** Craft Beer Cheese, Spiked Guacamole, House-Made Chips **11**
- Ahi Poke Napoleon*** Capers, Sesame, Guacamole, Flatbread **16.5**
- Filet Mignon Flatbread*** Bacon, Garlic Aioli, Honey Roasted Onions, Gruyère, Crispy Shiitakes **16**
- Seared Scallop Sliders*** Chipotle Aioli, Basil, Romas, Crispy Onions, Island Slaw **15**

SOUPS & SALADS

- Chicken Tortilla Soup** Puréed Vegetables, Tortillas, Charred Corn Salsa **7.5/5.5**
- Lump Blue Crab Bisque** Sherry, Cream, Citrus Gremolata **9.5/6.5**
- Bungalow Salad** Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **8**
- Roasted Chicken Chopped Salad** Kale, Cabbage, Almonds, Cranberries, Pepitas, Diced Red Onions, Baby Heirloom Tomatoes, Sweet Sesame Dressing **17**
- Grilled Shrimp & Noodle Salad** Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **20**
+Substitute Char-Grilled Filet Mignon **23**
- Blackened Ahi Tuna & Kale Salad*** Quinoa, Avocado, Toasted Almonds, Charred Corn Salsa, Sesame Seeds, Crispy Wontons, Sesame-Soy Vinaigrette **19**
- Lump Blue Crab & Avocado Salad** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **19.5**
- The Classic Caesar** Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons
+Shrimp **16.5** +Grilled Chicken Breast **15.5**
- Char-Grilled Filet Mignon Salad*** Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette **19.5**

SIDES • 5

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|--------------------------|---------------------------|--------------------------------|
| Grilled Asparagus | Roasted Broccolini | Russet Potato Fries |
| Warm Farro Salad | Couscous Succotash | Cauliflower-Potato Mash |

We are proud to be a restaurant partner of the Monterey Bay Aquarium Seafood Watch Program.

BURGERS & SANDWICHES

All-American Burger* American Cheese, House Made Pickles, Garlic Aioli, L|T|O, Fries **15**

Bungalow Burger* Monterey Jack, Smoked Bacon, Avocado, Pineapple Relish, Scratch Thousand Island, L|T|O, Fries **16**

Cuban Sandwich House Roasted Pork, Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries **13.5**

House Roasted Pork Sandwich Blackberry Brandy BBQ, Island Slaw, Crispy Onions, Fries **13.5**

Prime Rib French Dip Gruyère, Horseradish Aioli, Brandy Au Jus, Honey Roasted Onions, Fries **19.5**

Lobster Grilled Cheese & Roasted Tomato Bisque Sourdough, Four Cheeses **22**

Grilled Chicken Breast Sandwich Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **14**

Crispy Fish Sandwich Honey Roasted Onions, Island Tartar, Fries **15**

BUNGALOW FAVORITES

Kona Longboard Fish & Chips Fresh Catch, Island Tartar, Jerk Yucca Fries **22**

Caribbean Rubbed Mahi Mahi Couscous Succotash, Charred Corn, Sautéed Spinach **28**

Grilled Baby Back Pork Ribs Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/19.5**

Shrimp Miso Ramen Pork Belly, Bacon, Wakame, Enoki Mushrooms, Pickled Vegetables, Sweet Onions, Cilantro, Togarashi **20**

Macadamia Nut Crusted Snapper Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

Parmesan Crusted Sanibel Chicken Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **28**

Blackened Fish Tacos Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17**

Pork Belly Fried Rice* Shiitakes, Carrots, Peppers, Cilantro, Chile Vinaigrette, Sunny Side Up Egg **19.5**

ENTRÉES

Roasted Seasonal Vegetables Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **19.5**
+ Shrimp **25.5** + Grilled Chicken Breast **23**

Seared Ahi Tuna* Chili & Brown Sugar Crust, Vegetable Succotash, Wasabi-Edamame Purée **31**

Filet Mignon* Roasted Mushrooms, Maytag Blue Cheese, Cauliflower-Potato Mash **38/31.5**

Thai Shrimp & Scallops* Lemongrass, Coconut Curry Reduction, Almond Rice **28.5**

Kona Coffee Crusted Ribeye* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

DESSERTS

Peanut Butter Pie Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt **10/6.5**

Piña Colada Cake Vanilla Cake, Myers Dark Rum, Diced Pineapple,
White Chocolate Mousse, Toasted Coconut **10/6.5**

Malted Chocolate Pie Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **10/6.5**

Key Lime Pie Graham Cracker Crust, Lime Zest **9/6**

Pineapple Crème Brûlée Tahitian Vanilla Bean, Caramelized Pineapple **10**

PORT

Croft Fine Ruby 7/56

Fonseca Bin #27 9/63

Penfolds Grandfather Tawny 12/93

COFFEE & TEA

Espresso

Cappuccino

Café Latte

Mighty Leaf Hand Picked Teas

GLUTEN-SENSITIVE

Ahi Poke Napoleon* Capers, Sesame, Guacamole **16.5**

Shrimp Summer Roll Rice Noodles, Cucumber, Sriracha Aioli, Fresh Herbs, Peanut Sauce **12**

Macadamia Crusted Goat Cheese Mango Salsa, Sweet Soy **12.5**

Spiked Guacamole House-Made Chips **11**

Blackened Fish Tacos Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17**

Char-Grilled Filet Mignon Salad* Grilled Potatoes, Romas, Crispy Shiitakes, Tamarind Vinaigrette **19.5**

Lump Blue Crab & Avocado Salad Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Caper-Lime Vinaigrette **19.5**

Grilled Baby Back Pork Ribs Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/19.5**

Filet Mignon* Roasted Mushrooms, Maytag Blue Cheese, Cauliflower-Potato Mash **38/31.5**

VEGETARIAN

Duo of Dips Craft Beer Cheese, Spiked Guacamole, House-Made Chips **11**

Macadamia Crusted Goat Cheese Mango Salsa, Sweet Soy, Flatbread **12.5**

Roasted Seasonal Vegetables Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **19.5**

Margherita Flatbread House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **13**

Grilled Potato & Mushroom Salad Crispy Shiitakes, Romas, Garlic Aioli, Carrots, Tamarind Vinaigrette **15**

Roasted Vegetable Tacos Cauliflower, Carrots, Marinated Mushrooms, Charred Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **15**

Vegetable Ramen Noodle Salad Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **17**

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

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.