

Tommy Bahama®

RESTAURANTS

DINNER

COCKTAILS

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

ZERO-PROOF

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

WHITE & SPARKLING BY THE GLASS

MIONETTO BRUT PROSECCO Treviso, Italy	13
GLORIA FERRER BLANC DE NOIRS SPARKLING ROSÉ CA	14
MICHAEL DAVID ROSÉ Lodi, California	13
MARTIN RAY SAUVIGNON BLANC Russian River Valley, CA	13
DOG POINT SAUVIGNON BLANC Marlborough, New Zealand	15
ESPERTO BY LIVIO FELLUGA PINOT GRIGIO Italy	13
PONZI PINOT GRIS Willamette Valley, Oregon	14
CAYMUS CONUNDRUM WHITE BLEND California	14
BALLARD LANE CHADONNAY California	13
RAEBURN CHARDONNAY Sonoma County, California	14
BUEHLER CHARDONNAY Russian River Valley, California	17
GARY FARRELL CHARDONNAY Russian River Valley, California	20

RED BY THE GLASS

ARGYLE BLOOMHOUSE PINOT NOIR Willamette Valley, Oregon	15
CALERA BY DUCKHORN PINOT NOIR Central Coast, California	14
CLINE "FOG SWEEP" PINOT NOIR Sonoma Coast, California	17
TROUBLE MAKER BY AUSTIN HOPE RED BLEND Paso Robles, California	15
FINCA DECERO MALBEC Agrelo-Mendoza, Argentina	14
BALLARD LANE CABERNET SAUVIGNON California	13
DAOU CABERNET SAUVIGNON Paso Robles, California	15
AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, CA	20
MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON Napa Valley, California	23

ISLAND TIME HAPPY HOUR

Every Day in the Bar | 2-5pm

FOOD

ALL STARTERS	4 OFF
THE BAR BURGER SLIDER American Cheese, TB Sauce, Onion Jam	5
PORK BELLY SLIDER Sriracha Mustard, Pickled Vegetables	5
BLACKENED MAHI MAHI TACO	6

DRINKS

SPECIALITY COCKTAILS	4 OFF
WINE BY THE GLASS	4 OFF
WELL DRINKS	8
SELECT DRAFT BEER	6

STARTERS

WORLD FAMOUS COCONUT SHRIMP

Papaya-Mango Chutney, Island Slaw

LOBSTER SPRING ROLLS

Kurobuta Pork, Shrimp, Apricot Thai Chili Sauce, Baby Gem, Pickled Daikon & Carrots

🍷 GOAT CHEESE DIP

Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini

SCALLOP SLIDERS*

Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw

LUMP BLUE CRAB CAKES

Coconut Crusted, Lemon Tarragon Aioli, Island Slaw

🍷🌶️ GUACAMOLE & FIRE ROASTED SALSA

House-Made Chips

AHI TUNA TACOS*

Wonton Shell, Island Slaw, Wasabi-Avocado Crème

SOUPS & SALADS

🌶️ CHICKEN TORTILLA SOUP

Roasted Corn Salsa, Lime Sour Cream

LUMP BLUE CRAB BISQUE

Sherry, Cream, Crushed Herb Croutons

🌶️ BUNGALOW SALAD

Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette

BABY GEM CAESAR

Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Parmesan Croutons

SIDES

🍷🌶️ GRILLED ASPARAGUS

🍷🌶️ GRILLED BROCCOLI

🍷🌶️ YUKON GOLD MASH

🍷🌶️ ALMOND RICE

🍷 RUSSET POTATO FRIES

🍷 VEGETARIAN 🌶️ GLUTEN FREE 🍷 GLUTEN FREE UPON REQUEST

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

ENTRÉES

PARMESAN-CRUSTED SANIBEL CHICKEN

Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Grilled Broccoli

BABY BACK PORK RIBS

Jerk Rub, White Peach BBQ, Island Slaw, Yukon Gold Mash

ALL-AMERICAN BURGER*

American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O, Fries

🌶️ 14 OZ KONA-COFFEE-CRUSTED RIBEYE*

Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter

🌶️ 8 OZ FILET MIGNON*

Roasted Mushrooms, Garlic Butter, Yukon Gold Mash, Lemon Arugula

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

🌶️ LUMP BLUE CRAB & AVOCADO SALAD

Whole Leaf Baby Gem Romaine Heart, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette

THAI SHRIMP & SCALLOPS*

Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots, Almond Rice

BLACKENED MAHI MAHI (2) TACOS

Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa

LUMP BLUE CRAB CAKES

Coconut Crusted, Lemon Tarragon Aioli, Grilled Asparagus, Island Slaw

MACADAMIA-NUT-CRUSTED FRESH CATCH*

Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc

CREOLE SHRIMP & CRAB PASTA

Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini

🍷 SPAGHETTI SQUASH BOWL

Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

+ Grilled Chicken **33** | + Grilled Shrimp **34** | + Grilled Filet* **38**

*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.



WHITE

MICHAEL DAVID ROSÉ LODI, CALIFORNIA	13 47
DOMAINES OTT “BY OTT” ROSÉ PROVENCE, FRANCE	58
HUBERT BROCHARD SANCERRE LOIRE VALLEY, FRANCE	74
MARTIN RAY SAUVIGNON BLANC RUSSIAN RIVER VALLEY, CALIFORNIA	13 47
DOG POINT SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	15 55
ESPERTO BY LIVIO FELLUGA PINOT GRIGIO DELLE VENEZIE, ITALY	13 47
PONZI PINOT GRIS WILLAMETTE VALLEY, OREGON	14 51
MARIETTA “NADI” RIESLING CIENEGA VALLEY, CALIFORNIA	56
CONUNDRUM WHITE BLEND CALIFORNIA	13 47
BALLARD LANE CHARDONNAY CALIFORNIA	13 47
RAEBURN CHARDONNAY SONOMA COUNTY, CALIFORNIA	14 51
BUEHLER CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	17 63
RAMEY WINE CELLARS CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	92
GARY FARRELL CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	20 75
CAKEBREAD CHARDONNAY NAPA VALLEY, CALIFORNIA	98
CHATEAU MONTELENA CHARDONNAY NAPA VALLEY, CALIFORNIA	125

SPARKLING & CHAMPAGNE

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

RED

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