

APPETIZERS

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13**

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

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **12.5**

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

DUO OF DIPS Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **16**

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw **14.5**

COCONUT CRUSTED CRAB CAKES Lump Blue Crab, Thai Chili Sauce **16**

SOUPS & STARTER SALADS

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

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

BUNGALOW SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Mango, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **8.5**

THE CLASSIC CAESAR Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons **9**

SIDES • 6

GRILLED ASPARAGUS

WARM FARRO SALAD

CHARRED BABY BOK CHOY

ROASTED BROCCOLINI

RUSSET POTATO FRIES

MISO CARROTS

CAULIFLOWER-POTATO MASH

ALMOND RICE

JERK YUCCA FRIES

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.

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

ENTRÉES

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **28.5**

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

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **21.5**

MISO GLAZED ORGANIC KING SALMON* Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette **30**

ROASTED VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**
+ Shrimp **25.5** + Grilled Chicken Breast **23**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

TOMMY BAHAMA CLASSICS

MACADAMIA NUT CRUSTED SNAPPER Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

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 **27.5**

ALL-AMERICAN BURGER* American Cheese, House Made Pickles, Garlic Aioli, L|T|O, Fries **16.5**

BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **19.5**

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

GRILLED CHICKEN BREAST SANDWICH Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **15.5**

THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Almond Rice **28.5**

*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

GUACAMOLE House-Made Chips **11.5**

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

BLACKENED MAHI MAHI TACOS Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **19.5**

GRILLED CHICKEN & MANGO SALAD Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **18**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **21.5**

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

MISO GLAZED ORGANIC KING SALMON* Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette **30**

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FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **28.5**

VEGETARIAN

DUO OF DIPS Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **12.5**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**

ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **14**

Tommy Bahama®

RESTAURANT • BAR • STORE

LEGACY WEST

7501 Windrose Ave.

Plano, TX 75024

321-281-5888

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
214-501-3600

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Scottsdale, AZ 85254
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Jupiter, FL 33477
561-406-6631

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525 Grand Boulevard
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Sarasota, FL 34236
941-388-2888

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The Woodlands, TX 77380
281-292-8669

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

Corona del Mar Plaza
854 Avocado Ave.
Newport Beach, CA 92660
949-760-8686

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

Menu subject to change without notice. Last updated February 2019

TOMMYBAHAMA.COM