

Tommy Bahama® MARLIN BAR

SHAREABLES

✓ GUACAMOLE & FIRE ROASTED SALSA _____	12
House-Made Chips	
✓ STREET CORN DIP _____	13
Jack & Cotija Cheese, Sriracha Aioli, House-Made Chips	
WORLD FAMOUS COCONUT SHRIMP _____	18
Papaya-Mango Chutney	
AHI TUNA TACOS* _____	17
Wonton Shell, Island Slaw, Wasabi-Avocado Crème	
✓ MARGHERITA FLATBREAD _____	16
Mozzarella, Ricotta, Tomato Sauce, Cilantro Pesto, Basil	
STEAK FLATBREAD _____	20
Mozzarella & Jack Cheese, Portabello Mushrooms, Honey Onions, Baby Arugula, Garlic Aioli	
CHICKEN & PESTO FLATBREAD _____	18
Mozzarella & Jack Cheese, Bacon, Diced Tomatoes, Garlic Aioli	

ENTRÉES

BLACKENED MAHI MAHI TACOS _____	19
Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa	
ALL-AMERICAN BURGER* _____	Single 16 Double 21
American Cheese, Dill Pickles, Tommy Spread, L T O, Fries	
BACON SMOKEHOUSE BURGER* _____	Single 17 Double 22
White Cheddar, Crispy Onions, Garlic Aioli, BBQ Sauce, Fries	
JERK CHICKEN SANDWICH _____	18
Jack Cheese Crispy Onions, Garlic Aioli, Jerk Sauce, Fries	
Ⓞ GRILLED CHICKEN & MANGO SALAD _____	19
Baby Greens, Toasted Almonds & Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette	
✓ AVOCADO TACO SALAD _____	+ Chicken 20 + Shrimp 21
Black Beans, Corn Salsa, Tomato Relish, Crispy Tortillas, Queso Fresco, Chipotle Aioli, Lime Vinaigrette	
Ⓞ BLACKENED SHRIMP CHOPPED SALAD _____	21
Shredded Romaine, Feta, Vine-Ripe Tomatoes, Egg, Pecanwood Bacon, Avocado, Roasted Corn Salsa, Herb Buttermilk Dressing	
AHI POKE BOWL* _____	24
Sushi Rice, Furikake, Wakame Salad, Sriracha Aioli, Island Slaw, Pickled Cucumber & Onion, Avocado, Edamame, Soy Glaze, Crispy Wontons	
KALE & BRUSSEL CAESAR _____	+ Chicken 19 + Shrimp 20
Garlic Herb Croutons, Parmesan	
CRISPY LEMON CHICKEN _____	26
Celery & Pine Nut Salad, Lemon Caper Butter	
FAJITAS _____	+ Chicken 26 + Shrimp 27 + Steak* 31
Grilled Peppers & Onions, Portabello Mushrooms, Charred Tomatoes, Queso Fresco Served with: Flour Tortillas, Guacamole, Fire Roasted Salsa, Sour Cream	

DESSERTS

KEY LIME PIE Graham Cracker Crust, Lime Zest _____	7
STRAWBERRY & CREAM CROFFLE Strawberry Compote _____	7
SNICKER CROFFLE Chocolate Ricotta Mousse, Brown Sugar Caramel, Chopped Peanuts _____	7

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

ALL SHAREABLES _____	4 OFF
ALL-AMERICAN BURGER* SINGLE _____	10
BLACKENED MAHI MAHI TACO _____	6
SPECIALITY COCKTAILS _____	4 OFF
WINES BY THE GLASS _____	4 OFF
WELL DRINKS _____	8
SELECT DRAFT BEERS _____	6

✓ VEGETARIAN Ⓞ GLUTEN FREE

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

20% Gratuity added to parties of 7 or more

26FVMB5

COCKTAILS

CLASSIC MOJITO	15
Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Fever Tree Soda	
MAI TAI	16
Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	
FROZEN MAI TAI	16
Tommy's Icy Twist on a Classic Cocktail	
FROZEN PIÑA COLADA	16
Bacardi, Pineapple, Coconut, Dark Rum Float	
BAHIA SANGRIA	13
Brandy, Red Wine, Pomegranate, Orange, Green Apple	
PEA CURIOUS	15
Mr Pickles Gin, Giffard Lichi-Li, Lemon, Pea Flower Syrup	
CUCUMBER SMASH	15
Hendrick's, St-Germain Elderflower, Lime, Cucumber, Fever Tree Soda	
APEROL SPRITZ	15
Prosecco, Aperol, Fever Tree Soda	
TOMMY MARGARITA	16
El Tequileño Blanco, Cointreau, Agave, Lime	
BAJA MARGARITA	18
Lalo Blanco, Cointreau, Grand Marnier, Scratch Sour, Lime	
BLOOD ORANGE MARGARITA	16
Hornitos Reposado, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour, Lime	
GRAPEFRUIT BASIL MARTINI	17
Grey Goose, Fresh Basil, Grapefruit	
COCONUT CLOUD MARTINI	17
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	
ESPRESSO MARTINI	17
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	

ZERO PROOF

ISLAND TEA	8
Mango Black Tea, Pineapple, Orgeat, Mint	
FAUX-JITO	8
Mint, Lime, Lemon-Lime Soda	

WHITE & ROSÉ

MARTIN RAY ROSÉ OF PINOT NOIR Russian River, California	12 43
ALTO VENTO PINOT GRIGIO Delle Venezie, Italy	11 39
SPY VALLEY SATELLITE SAUVIGNON BLANC Marlborough, New Zealand	12 43
MÉTIER SAUVIGNON BLANC Columbia Valley, Washington	13 47
EMERGENCE CHARDONNAY California	11 39
SEA SUN CHARDONNAY California	13 47

RED

ARGYLE PINOT NOIR Willamette Valley, Oregon	15 55
ANGELINE PINOT NOIR Russian River Valley, California	12 43
DAOU PESSIMIST RED BLEND Paso Robles, California	13 47
LAZY ARROW CABERNET SAUVIGNON California	11 39
LIBERTY SCHOOL RESERVE CABERNET SAUVIGNON Paso Robles, California	14 51

SPARKLING

MIONETTO AVANTGARDE PROSECCO Italy	11 50
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SUMMER THURSDAYS WITH EL TEQUILEÑO

June 4th, July 9th & August 6th || 6pm

25 per person

EL TEQUILEÑO AMBASSADOR TO TALK ABOUT TEQUILAS

EL TEQUILEÑO BLANCO, AÑEJO & REPOSADO TASTING COCKTAILS

HOUSE-MADE CHIPS & SALSA

reservations are limited - ask your server for details

EVERY THURSDAY WITH EL TEQUILEÑO

June, July & August

Island Time Happy Hour || 3pm to Close

\$8 El Tequileño Tommy Margarita || All Day

