

Tommy Bahama®

RESTAURANT | BAR | STORE

SHAREABLES

- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney 17/12
- V HUMMUS & WHIPPED FETA** Olive-Cucumber Relish, Meyer Lemon EVOO, Sherried Honey Figs, Grilled Flatbread 15
- V MACADAMIA-CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread 13
- BRUSSELS** Roasted Shallots, Thai Chili Lime Vinaigrette, Togarashi, Tempura Crunch, Grana Padano 12
- GF V CARAMELIZED CAULIFLOWER** Hummus, Cilantro Zhoug, Toasted Coconut, Almonds, Cashews, Rum Golden Raisins 12
- AHI TUNA TACOS*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème 14
- GF V DUO OF DIPS** Fire-Roasted Salsa, Guacamole, House-Made Chips 12

SIDES TO SHARE • 8

GRILLED ASPARAGUS ROASTED BROCCOLINI CAULIFLOWER-POTATO MASH
ALMOND RICE ISLAND SLAW RUSSET POTATO FRIES

SOUPS • SALADS

- GF CHICKEN TORTILLA SOUP** Roasted Corn Salsa, Lime Sour Cream 7.5/5.5
- LUMP BLUE CRAB BISQUE** Sherry, Cream, Crushed Herb Croutons 9.5/7.5
- GF GRILLED CHICKEN & MANGO SALAD** Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette 18.5
- CHAR-GRILLED FILET MIGNON SALAD*** Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette 24
- GF BLACKENED SHRIMP CHOPPED SALAD** Shredded Romaine, Feta, Vine-Ripe Tomatoes, Egg, Pecanwood Bacon, Avocado, Roasted Corn Salsa, Herb Buttermilk Dressing 20
- MISO ÔRA KING SALMON BOWL*** Red Quinoa, Farro, Avocado, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette 22

HAND-HELDS

- ALL-AMERICAN BURGER*** American Cheese, House-Made Dill Pickles, Garlic Aioli, L[T]O, Fries 17
- CUBAN SANDWICH** House-Roasted Pork, Black Forest Ham, Gruyère, House-Made Dill Pickles, Sriracha Mustard, Spicy Aioli, Fries 16
- GRILLED CHICKEN BREAST SANDWICH** Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Fries 16

TACOS

- BLACKENED MAHI MAHI** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream 20
- JERK CHICKEN** Jerk Spice, Mango Salsa, Island Slaw, Avocado, Lime Sour Cream 17
- FILET MIGNON*** Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole 21
- ALL TACOS - CHOICE OF:** Chips & Salsa or Soft Plantains

LAND

- PARMESAN-CRUSTED SANIBEL CHICKEN** Herb Cheese, Red Pepper Sauce, Cauliflower-Potato Mash, Broccolini 29
- GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash 31/22
- GF KONA-COFFEE-CRUSTED RIBEYE*** Cauliflower-Potato Mash, Grilled Asparagus, Garlic Butter 44
- G FILET MIGNON*** Trumpet Mushrooms, Blue Cheese, Cauliflower-Potato Mash, Lemon Arugula 46

SEA

- GF TAMARIND-PINEAPPLE GLAZED MAHI MAHI** Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños, Almond Rice 29.5
- THAI SHRIMP & SCALLOPS** Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice 33
- GF MISO ÔRA KING SALMON*** Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette 32
- MACADAMIA-NUT-CRUSTED SNAPPER** Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc 33
- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney, Island Slaw, Grilled Asparagus 29.5

- GF** • Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.
- V** • Vegetarian Dishes

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.



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MARTINIS

PINEAPPLE PARADISIO Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple 15

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Grapefruit 15.5

KEY LIME Van Gogh, Licor 43, Kēkē Beach Liqueur, Lime, Graham Cracker 15

COCONUT CLOUD Don Q Cristal, 360 Vanilla, Cruzan Coconut, Cream of Coconut 15

GREY GOOSE Extra Dry Vermouth, Blue-Cheese-Stuffed Olive 16

SPECIALTY COCKTAILS

BAJA MARGARITA Sauza Conmemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime 13.5

BAHIA SANGRIA Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons 11.5/38

BLOOD ORANGE MARGARITA Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour 13.5

CUCUMBER SMASH Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber 13.5

RASPBERRY JALAPEÑO PALOMA Milagro Silver, Raspberry, Lime, Cane Syrup 13.5

ISLAND RUM

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Q Soda 12.5

PINEAPPLE COCONUT MOJITO Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda 13

MAI TAI Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float 13.5

FROZEN MAI TAI Tommy's Icy Twist on a Classic Cocktail 13.5/17.5

TOMMY RELAXER Tommy Bahama #2 Rum, Coconut Cream, Pineapple, Orange, Nutmeg 12.5

HANDCRAFTED PIÑA COLADA Bacardi, Muddled Pineapple, Coconut, Gosling's Black Seal Float 13

ZERO-PROOF

BLUE MY MIND Muddled Blueberries, Passion Fruit, Scratch Lemonade 7.5

FAUX-JITO Muddled Mint, Lime, Lemon-Lime Soda 7.5

PAIN CHILLER Pineapple, Orange, Cream of Coconut, Nutmeg 7.5

HAWAIIAN FIZZ Pineapple, Lime, Coconut Cream, Q Soda 7.5

GIESEN 0% SAUVIGNON BLANC Marlborough, New Zealand 8

WHITE

FAUSTINO ART COLLECTION ROSÉ Rioja, Spain 9/34

CHÂTEAU D' AQUERIA ROSÉ Tavel, France 12/46

CAVALIERE D'ORO PINOT GRIGIO Delle Venzie, Italy 10/38

BEX RIESLING Nahe, Germany 9/34

GUSTAVE LORENTZ PINOT GRIS Alsace, France 12/46

LANGLOIS CHÂTEAU SANCERRE Loire Valley, France 15/57

CUVAISON SAUVIGNON BLANC Carneros, California 12/46

GIESEN SAUVIGNON BLANC Marlborough, New Zealand 10/38

CONUNDRUM WHITE BLEND BY CAYMUS California 10/38

STONECAP CHARDONNAY Columbia Valley, Washington 10/38

RAEBURN CHARDONNAY Russian River Valley, California 13/49

STAG'S LEAP HANDS OF TIME CHARDONNAY Napa Valley, California 16/61

RAMEY WINE CELLARS CHARDONNAY Russian River Valley, California 21/81

NICKEL & NICKEL TRUCHARD VINEYARD CHARDONNAY Carneros, California 89

CAKEBREAD CHARDONNAY Napa Valley, California 92

SPARKLING & CHAMPAGNE

MASCHIO PROSECCO Veneto, Italy 9/34

LE GRAND COURTAGE BLANC DE BLANCS France 11/42

DOMAINE CARNEROS BRUT ROSÉ Carneros, California 73

MÔET & CHANDON IMPÉRIAL Épernay, France 105

VEUVE CLICQUOT Reims, France 120

RED

ARGYLE PINOT NOIR Willamette Valley, Oregon 14/53

DUSK TO DAWN PINOT NOIR Russian River Valley, California 13/49

BELLE GLOS BALADE PINOT NOIR Santa Maria & Santa Barbara, California 17/65

CLINE SEVEN RANCHLANDS MERLOT Sonoma Coast, California 11/42

MURIEL RESERVA TEMPRANILLO Rioja, Spain 11/42

TOMMASI "POGGIO AL TUFO" SUPER TUSCAN Maremma, Tuscany 11/42

DUCKHORN PARADUXX RED BLEND Napa Valley, California 19/72

PIATTELLI RESERVE MALBEC Cafayate, Argentina 10/38

STAGS' LEAP PETITE SIRAH Napa Valley, California 73

TALL SAGE CABERNET SAUVIGNON Columbia Valley, Washington 10/38

DAOU CABERNET SAUVIGNON Paso Robles, California 15/57

TREANA CABERNET SAUVIGNON Paso Robles, California 17/65

AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California 20/76

PAUL HOBBS CROSSBARN CABERNET SAUVIGNON Napa Valley, California 25/96

BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON Napa Valley, California 105

CAYMUS CABERNET SAUVIGNON Napa Valley, California 135



Island Time Happy Hour

Every Day in the Bar | 3 to 5PM | Food & Drink Specials