

COCKTAILS

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda	15	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	16
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, Cucumber, Fever Tree Soda	15	COCONUT CLOUD MARTINI Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	17
HAPPILY APEROL Italicus, Aperol, Prosecco, Fever Tree Soda	15	GREY GOOSE MARTINI Extra Dry Vermouth, Blue-Cheese-Stuffed Olives	18
TOMMY MARGARITA El Tequileno Blanco, Cointreau, Agave, Lime	16	ESPRESSO MARTINI St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	17
BAJA MARGARITA Lalo Blanco, Cointreau, Grand Marnier, Scratch Sour, Lime	18		

ZERO-PROOF

PUCKER UP Giffard Pamplemousse, Orgeat, Cinnamon Syrup, Lime, Fever Tree Soda	11	AGUA FRESCA PINA Notas de Agave, Pineapple, Jalapeño, 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	ARGYLE BLOOMHOUSE PINOT NOIR Willamette Valley, Oregon	15
GLORIA FERRER BLANC DE NOIRS SPARKLING ROSÉ CA	14	CALERA BY DUCKHORN PINOT NOIR Central Coast, California	14
MICHAEL DAVID ROSÉ Lodi, California	13	CLINE "FOG SWEEP" PINOT NOIR Sonoma Coast, California	17
MARTIN RAY SAUVIGNON BLANC Russian River Valley, CA	13	TROUBLE MAKER BY AUSTIN HOPE RED BLEND Paso Robles, California	15
DOG POINT SAUVIGNON BLANC Marlborough, New Zealand	15	FINCA DECERO MALBEC Agrelo-Mendoza, Argentina	14
ESPERTO BY LIVIO FELLUGA PINOT GRIGIO Italy	13	BALLARD LANE CABERNET SAUVIGNON California	13
PONZI PINOT GRIS Willamette Valley, Oregon	14	DAOU CABERNET SAUVIGNON Paso Robles, California	15
CAYMUS CONUNDRUM WHITE BLEND California	13	AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, CA	20
BALLARD LANE CHARDONNAY California	13	MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON Napa Valley, California	23
RAEBURN CHARDONNAY Sonoma County, California	15		
BUEHLER CHARDONNAY Russian River Valley, California	17		
MACROSTIE CHARDONNAY Sonoma Coast, California	19		

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

FOOD

ALL STARTERS	4 OFF	SPECIALITY COCKTAILS	4 OFF
THE BAR BURGER SLIDER American Cheese, TB Sauce, Onion Jam	5	WINE BY THE GLASS	4 OFF
BLACKENED MAHI MAHI TACO	6	WELL DRINKS	8
		SELECT DRAFT BEER	6

DRINKS

STARTERS

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw	19	PARMESAN-CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Broccoli	33
LOBSTER SPRING ROLLS Kurobuta Pork, Shrimp, Apricot Thai Chili Sauce, Green Leaf, Mint, Basil, Pickled Daikon & Carrots	23	BABY BACK PORK RIBS Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash	38 27
GOAT CHEESE DIP Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	17	KONA-COFFEE-CRUSTED RIBEYE* Yukon Gold Mash, Lemon Arugula, Garlic Butter	51
SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	20	FILET MIGNON* Roasted Mushroom Green Peppercorn Au Poivre, Garlic Butter, Yukon Gold Mash, Lemon Arugula	55
LUMP BLUE CRAB CAKES Coconut Crusted, Lemon Tarragon Aioli, Island Slaw	25	CHILEAN SEA BASS* Baby Bok Choy, King Trumpet Mushrooms, Sushi Rice, Miso Butter	48
GUACAMOLE & FIRE ROASTED SALSA House-Made Chips	15	THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots, Almond Rice	37
AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème	18	LUMP BLUE CRAB CAKES Coconut Crusted, Lemon Tarragon Aioli, Grilled Asparagus, Island Slaw	38
CHICKEN TORTILLA SOUP Roasted Corn Salsa, Lime Sour Cream	10	MACADAMIA-NUT-CRUSTED FRESH CATCH* Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	MP
LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Herb Croutons	13	CREOLE SHRIMP & CRAB PASTA Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	36

SALADS

CHICKEN & MANGO SALAD Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	24	SPAGHETTI SQUASH "PASTA" Mushroom Bolognese, Grana Padano, Torn Basil, Pumpkin Seed Gremolata, Sourdough Crostini + Grilled Chicken 32 + Grilled Shrimp 33 + Grilled Filet* 37	27
LUMP BLUE CRAB & AVOCADO SALAD Whole Leaf Baby Gem, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette	28	HAND-HELDS	
FILET MIGNON SALAD* Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	29	ALL-AMERICAN BURGER* American Cheese, House-Made Dill Pickles, Garlic Aioli, L T O, Fries	22
AHI TUNA POKE BOWL* Sushi Rice, Furikake, Wakame Salad, Sriracha Aioli, Island Slaw, Avocado, Pickled Cucumber & Onion, Edamame, Soy Glaze, Crispy Wontons	26	BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa	22
BABY GEM CAESAR Whole Leaf Baby Gem, Grana Padano, Parmesan Croutons + Grilled Chicken 23 + Grilled Shrimp 24 + Grilled Filet* 29		WAGYU FRENCH DIP Miso Kombu Bone Broth, Sweet & Sour Onions, Horseradish Cream, Fries	29
		CRISPY CHICKEN SANDWICH Buttermilk Marinade, Honey-Chile Glaze, Pickled Daikon & Carrots, Herb Slaw, Fries	21

VEGETARIAN GLUTEN FREE

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

*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.

ENTRÉES

PARMESAN-CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Broccoli	33
BABY BACK PORK RIBS Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash	38 27
KONA-COFFEE-CRUSTED RIBEYE* Yukon Gold Mash, Lemon Arugula, Garlic Butter	51
FILET MIGNON* Roasted Mushroom Green Peppercorn Au Poivre, Garlic Butter, Yukon Gold Mash, Lemon Arugula	55
CHILEAN SEA BASS* Baby Bok Choy, King Trumpet Mushrooms, Sushi Rice, Miso Butter	48
THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots, Almond Rice	37
LUMP BLUE CRAB CAKES Coconut Crusted, Lemon Tarragon Aioli, Grilled Asparagus, Island Slaw	38
MACADAMIA-NUT-CRUSTED FRESH CATCH* Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	MP
CREOLE SHRIMP & CRAB PASTA Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	36
SPAGHETTI SQUASH "PASTA" Mushroom Bolognese, Grana Padano, Torn Basil, Pumpkin Seed Gremolata, Sourdough Crostini + Grilled Chicken 32 + Grilled Shrimp 33 + Grilled Filet* 37	27
HAND-HELDS	
ALL-AMERICAN BURGER* American Cheese, House-Made Dill Pickles, Garlic Aioli, L T O, Fries	22
BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa	22
WAGYU FRENCH DIP Miso Kombu Bone Broth, Sweet & Sour Onions, Horseradish Cream, Fries	29
CRISPY CHICKEN SANDWICH Buttermilk Marinade, Honey-Chile Glaze, Pickled Daikon & Carrots, Herb Slaw, Fries	21

20% Gratuity added to parties of 7 or more

26PDSAS3L

WHITE

MICHAEL DAVID ROSÉ LODI, CALIFORNIA	13 47
DOMAINES OTT "BY OTT" ROSÉ PROVENCE, FRANCE	58
SAGER & VERDIER SANCERRE LOIRE VALLEY, FRANCE	76
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	15 55
BUEHLER CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	17 63
RAMEY WINE CELLARS CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	92
MACROSTIE CHARDONNAY SONOMA COAST, CALIFORNIA	19 71
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 SWEEP" 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
INKBLOT 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

Tommy Bahama[®]

RESTAURANTS

LUNCH