

# Tommy Bahama®

RESTAURANT • BAR • STORE

## ST. ARMANDS CIRCLE

300 John Ringling Blvd.

Sarasota, FL 34236

941-388-2888

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

### The Gardens on El Paseo

73-595 El Paseo

Palm Desert, CA 92260

760-836-0188

### Town Square - Las Vegas

6635 Las Vegas Blvd. South

Las Vegas, NV 89119

702-948-8006

### Grand Boulevard

525 Grand Boulevard

Sandestin, FL 32550

850-654-1743

### 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

### The Shops at Wailea

3750 Wailea Alanui Dr.

Kihei, HI 96753

808-875-99

### Kierland Commons

15205 N. Kierland Blvd.

Scottsdale, AZ 85254

480-505-3668

### Manhattan Island

551 Fifth Ave.

New York, NY 10176

212-537-0960

### Waikiki

298 Beachwalk Dr.

Honolulu, HI 96815

808-923-8785

### Pointe Orlando

9101 International Dr.

Orlando, FL 32819

321-281-5888

### Corona del Mar Plaza - Island Grille

854 Avocado Ave.

Newport Beach, CA 92660

949-760-8686

### Harbourside Place

126 Soundings Ave.

Jupiter, FL 33477

561-406-6631

### The Woodlands

9595 Six Pines Dr.

The Woodlands, TX 77380

221-292-8669

Menu subject to change without notice. Last updated January 2017

TOMMYBAHAMA.COM

# APPETIZERS

**Ahi Tuna Tacos\*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème **12.5**

**Mango BBQ Chicken Lollipops** Macadamia Nuts, Jerk Remoulade **9.5**

**World Famous Coconut Shrimp** Papaya-Mango Chutney **16.5/11.5**

**Shrimp Summer Roll** Rice Noodles, Cucumber, Sriracha Aioli, Fresh Herbs, Peanut Sauce **12**

**Macadamia Crusted Goat Cheese** Mango Salsa, Sweet Soy, Flatbread **12.5**

**Duo of Dips** Craft Beer Cheese, Spiked Guacamole, House-Made Chips **11**

**Ahi Poke Napoleon\*** Capers, Sesame, Guacamole, Flatbread **16.5**

**Filet Mignon Flatbread\*** Bacon, Garlic Aioli, Honey Roasted Onions, Gruyère, Crispy Shiitakes **15**

**Seared Scallop Sliders\*** Chipotle Aioli, Basil, Romas, Crispy Onions, Island Slaw **14.5**

**Coconut Crusted Crab Cakes** Lump Blue Crab, Thai Chili Sauce **14.5/8**

# SOUPS & SALADS

**Chicken Tortilla Soup** Puréed Vegetables, Tortillas, Charred Corn Salsa **7.5/5.5**

**Lump Blue Crab Bisque** Sherry, Cream, Citrus Gremolata **9.5/6.5**

**Bungalow Salad** Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **8**

**The Classic Caesar** Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons **8**

**Lump Blue Crab & Avocado Salad** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **19**

**Char-Grilled Filet Mignon Salad\*** Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette **19.5**

# SIDES . 5

**Grilled Asparagus**  
**Warm Farro Salad**  
**Almond Rice**

**Roasted Broccolini**  
**Cauliflower-Potato Mash**  
**Jerk Yucca Fries**

**Quinoa Succotash**  
**Russet Potato Fries**  
**Island Slaw**

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

## BUNGALOW FAVORITES

**Smokehouse Bacon Burger\*** Sharp Cheddar, BBQ Ketchup, Garlic Aioli, L|T|O, Fries **15.5**

**Grilled Chicken Breast Sandwich** Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **13.5**

**Caribbean Rubbed Mahi Mahi** Quinoa Succotash, Meyer Lemon Vinaigrette **27.5**

**Grilled Baby Back Pork Ribs** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Fries **29.5/19.5**

**Blackened Fish Tacos** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **16.5**

**Thai Shrimp & Scallops\*** Lemongrass, Coconut Curry Reduction, Almond Rice **27.5**

**Seared Ahi Tuna\*** Chili & Brown Sugar Crust, Vegetable Succotash, Wasabi-Edamame Purée **31**

**Shrimp Miso Ramen** Pork Belly, Bacon, Wakame, Enoki Mushrooms, Pickled Vegetables, Sweet Onions, Cilantro, Togarashi **19**

**Kona Coffee Crusted Ribeye\*** Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

**Pork Belly Fried Rice\*** Shiitakes, Carrots, Peppers, Cilantro, Chile Vinaigrette, Sunny Side Up Egg **18**

## ENTRÉES

**Roasted Seasonal Vegetables** Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **18**  
+ Shrimp **25.5** + Grilled Chicken Breast **23**

**Crab Stuffed Shrimp** Sautéed Spinach, Almond Rice, Thai Chili Sauce **29.5**

**Macadamia Nut Crusted Snapper** Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

**Parmesan Crusted Sanibel Chicken** Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **27.5**

**Filet Mignon\*** Roasted Mushrooms, Maytag Blue Cheese, Cauliflower-Potato Mash **38/31.5**

**Kona Longboard Fish & Chips** Fresh Catch, Island Tartar, Jerk Yucca Fries **22**

## DESSERTS

**Peanut Butter Pie** Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt **10/6.5**

**Piña Colada Cake** Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut **10/6.5**

**Malted Chocolate Pie** Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **10/6.5**

**Key Lime Pie** Graham Cracker Crust, Lime Zest **9/6**

**Pineapple Crème Brûlée** Tahitian Vanilla Bean, Caramelized Pineapple **9.5**

## GLUTEN-SENSITIVE

**Ahi Poke Napoleon\*** Capers, Sesame, Guacamole **16.5**

**Shrimp Summer Roll** Rice Noodles, Cucumber, Sriracha Aioli, Fresh Herbs, Peanut Sauce **12**

**Macadamia Crusted Goat Cheese** Mango Salsa, Sweet Soy **12.5**

**Spiked Guacamole** House-Made Chips **11**

**Blackened Fish Tacos** Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **16.5**

**Char-Grilled Filet Mignon Salad\*** Grilled Potatoes, Romas, Crispy Shiitakes, Tamarind Vinaigrette **19.5**

**Lump Blue Crab & Avocado Salad** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Caper-Lime Vinaigrette **19**

**Grilled Baby Back Pork Ribs** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/19.5**

**Caribbean Rubbed Mahi-Mahi** Quinoa Succotash, Meyer Lemon Vinaigrette **27.5**

**Kona Coffee Crusted Ribeye\*** Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

## VEGETARIAN

**Duo of Dips** Craft Beer Cheese, Spiked Guacamole, House-Made Chips **11**

**Macadamia Crusted Goat Cheese** Mango Salsa, Sweet Soy, Flatbread **12.5**

**Roasted Seasonal Vegetables** Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **18**

**Margherita Flatbread** House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **12**

**Grilled Potato & Mushroom Salad** Crispy Shiitakes, Romas, Garlic Aioli, Tamarind Vinaigrette **15**

**Roasted Vegetable Tacos** Cauliflower, Carrots, Marinated Mushrooms, Charred Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **14**

**Vegetable & Noodle Salad** Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **16**

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

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.