

Tommy Bahama[®]

RESTAURANTS

DINNER

COCKTAILS

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda	13	BLOOD ORANGE MARGARITA Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour, Lime	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	15
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, Muddled Cucumber, Fever Tree Soda	15	COCONUT CLOUD MARTINI Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	17
HAPPILY APEROL Italicus, Aperol, Ginger Syrup, Prosecco, Fever Tree Soda	15	GREY GOOSE MARTINI Extra Dry Vermouth, Blue-Cheese-Stuffed Olives	18
BAJA MARGARITA Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	16	ESPRESSO MARTINI St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	17

ZERO-PROOF

PUCKER UP Giffard Pamplemousse, Orgeat, Cinnamon Syrup, Lime, Fever Tree Soda	11	AGUA FRESCA PINA Notas de Agave, Pineapple, 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	3 oz 6 oz 7 13
GLORIA FERRER BLANC DE NOIRS SPARKLING ROSÉ	7 13
MICHAEL DAVID ROSÉ Lodi, California	7 13
MARTIN RAY SAUVIGNON BLANC Russian River Valley	7 13
DOG POINT SAUVIGNON BLANC Marlborough, NZ	9 15
ESPERTO BY LIVIO FELLUGA PINOT GRIGIO Italy	7 13
PONZI PINOT GRIS Willamette Valley, Oregon	8 14
CAYMUS CONUNDRUM WHITE BLEND California	8 14
BALLARD LANE CHADONNAY California	7 13
RAEBURN CHARDONNAY Sonoma County, California	8 14
BUEHLER CHARDONNAY Russian River Valley, California	10 17
GARY FARRELL CHARDONNAY Russian River Valley, CA	11 20

RED BY THE GLASS

ARGYLE BLOOMHOUSE PINOT NOIR Willamette Valley, Oregon	3 oz 6 oz 9 15
CALERA BY DUCKHORN PINOT NOIR Central Coast, California	8 14
CLINE "FOG SWEEP" PINOT NOIR Sonoma Coast, CA	10 17
TROUBLE MAKER BY AUSTIN HOPE RED BLEND Paso Robles, California	9 15
FINCA DECERO MALBEC Agrelo-Mendoza, Argentina	8 14
BALLARD LANE CABERNET SAUVIGNON California	7 13
DAOU CABERNET SAUVIGNON Paso Robles, California	9 15
AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California	11 20
MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON Napa Valley, California	12 23

ISLAND TIME HAPPY HOUR

Every Day in the Bar | 2-5pm

FOOD

ALL STARTERS	4 OFF
THE BAR BURGER SLIDER American Cheese, TB Sauce, Onion Jam	5
PORK BELLY SLIDER Sriracha Mustard, Pickled Vegetables	5
BLACKENED MAHI MAHI TACO	6

DRINKS

SPECIALITY COCKTAILS	4 OFF
WINE BY THE GLASS	4 OFF
WELL DRINKS	8
SELECT DRAFT BEER	6

STARTERS

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw	18
LOBSTER SPRING ROLLS Kurobuta Pork, Shrimp, Apricot Thai Chili Sauce, Baby Gem, Pickled Daikon & Carrots	18
GOAT CHEESE DIP Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	15
SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	19
LUMP BLUE CRAB CAKES Coconut Crusted, Lemon Tarragon Aioli, Island Slaw	24
GUACAMOLE & FIRE ROASTED SALSA House-Made Chips	14
AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème	16

SOUPS & SALADS

CHICKEN TORTILLA SOUP Roasted Corn Salsa, Lime Sour Cream	9
LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Herb Croutons	12
BUNGALOW SALAD Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	12
BABY GEM CAESAR Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Parmesan Croutons	12

SIDES

GRILLED ASPARAGUS	12
GRILLED BROCCOLI	10
YUKON GOLD MASH	10
ALMOND RICE	10
RUSSET POTATO FRIES	9

VEGETARIAN **GLUTEN FREE** **GLUTEN FREE UPON REQUEST**
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, Grilled Broccoli	32
BABY BACK PORK RIBS Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash	36 27
14 OZ KONA-COFFEE-CRUSTED RIBEYE* Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter	49
8 OZ FILET MIGNON* Roasted Mushrooms, Garlic Butter, Yukon Gold Mash, Lemon Arugula	52
FILET MIGNON SALAD* Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	29
CHILEAN SEA BASS* Guajillo-Roasted Tomato Risotto, Jalapeño-Avocado Salsa, Baby Spinach, Citrus Olive Relish	45
LUMP BLUE CRAB & AVOCADO SALAD Whole Leaf Baby Gem Romaine Hearts, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette	28
THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots, Almond Rice	36
BLACKENED MAHI MAHI (2) TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa	22
LUMP BLUE CRAB CAKES Coconut Crusted, Lemon Tarragon Aioli, Grilled Asparagus, Island Slaw	37
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	34
SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini + Grilled Chicken 33 + Grilled Shrimp 34 + Grilled Filet* 38	27

WHITE

	3 oz 6 oz BTL
MICHAEL DAVID ROSÉ LODI, CALIFORNIA	7 13 47
DOMAINES OTT “BY OTT” ROSÉ PROVENCE, FRANCE	58
HUBERT BROCHARD SANCERRE LOIRE VALLEY, FRANCE	74
MARTIN RAY SAUVIGNON BLANC RUSSIAN RIVER VALLEY, CALIFORNIA	7 13 47
DOG POINT SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	9 15 55
ESPERTO BY LIVIO FELLUGA PINOT GRIGIO DELLE VENEZIE, ITALY	7 13 47
PONZI PINOT GRIS WILLAMETTE VALLEY, OREGON	8 14 51
MARIETTA “NADI” RIESLING CIENEGA VALLEY, CALIFORNIA	56
CONUNDRUM WHITE BLEND CALIFORNIA	7 13 47
BALLARD LANE CHARDONNAY CALIFORNIA	7 13 47
RAEBURN CHARDONNAY SONOMA COUNTY, CALIFORNIA	8 14 51
BUEHLER CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	10 17 63
RAMEY WINE CELLARS CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	92
GARY FARRELL CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	11 20 75
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

	3 oz 6 oz BTL
ARGYLE BLOOM HOUSE PINOT NOIR WILLAMETTE VALLEY, OREGON	9 15 55
CALERA BY DUCKHORN PINOT NOIR CENTRAL COAST, CALIFORNIA	8 14 51
CLINE “FOG SWEPT” PINOT NOIR SONOMA COAST, CALIFORNIA	10 17 63
E. GUIGAL COTES DE RHONE RHONE VALLEY, FRANCE	51
RECIPROCITY MERLOT PASO ROBLES, CALIFORNIA	50
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	98
INKBOLT BY MICHAEL DAVID CABERNET FRANC LODI, CALIFORNIA	60
TROUBLE MAKER BY AUSTIN HOPE RED BLEND PASO ROBLES, CALIFORNIA	9 15 55
CAYMUS SUISUN WALKING FOOL RED BLEND SUISUN VALLEY, CALIFORNIA	80
FINCA DECERO MALBEC AGRELO-MENDOZA, ARGENTINA	8 14 51
BALLARD LANE CABERNET SAUVIGNON CALIFORNIA	7 13 47
DAOU CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	9 15 55
AUSTIN HOPE CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	11 20 75 1L
MARTIN RAY “SYNTHESIS” CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	12 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