Tommy Bahama® MARLIN BAR

LUNCH MENU

SHAREABLES

Ⓥ GUACAMOLE & FIRE ROASTED SALSA — 13
House-Made Chips

Ⓥ STREET CORN DIP — 13
Jack & Cotija Cheese, Chipotle Aïoli, 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 — 19
Mozzarella & Jack Cheese, Portabello Mushrooms, Honey Onions, Baby Arugula, Garlic Aïoli

BAR-CUTERIE BOARD — 19
Bavarian Pretzel, Local Sausage, Beer Cheese, Mango Mustard, Pickles

ENTRÉES

FISH & CHIPS — 24
Beer Battered, Fries, Creamy Jalapeño Slaw, Chipotle Remoulade

STEAK & FRITES* — 27
Tamarind Chimichurri, Arugula Salad, Cherry Tomatoes

HANDHELDS

BLACKENED MAHI MAHI TACOS — 19
Tomato Relish, Chipotle Aïoli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa

STEAK TACOS* — 20
Roasted Corn Salsa, Chipotle Aïoli, Island Slaw, Queso Fresco, Guacamole, House-Made Chips & Fire Roasted Salsa

BAJA FISH TACOS — 20
Beer Battered, Creamy Jalapeño Slaw, Chipotle Remoulade, Tomato Relish, House-Made Chips & Fire Roasted Salsa

ALL-AMERICAN BURGER* — 17
American Cheese, Dill Pickles, Tommy Spread, L|T|O, Fries

BACON SMOKEHOUSE BURGER* — 18
White Cheddar, Crispy Onions, Garlic Aïoli, BBQ Sauce, Fries

TERI BURGER* — 17
Kings Hawaiian Bun, Smoked Gouda, Grilled Pineapple, Creamy Jalapeño Slaw, Fries

JERK CHICKEN SANDWICH — 17
Jack Cheese Crispy Onions, Garlic Aïoli, Jerk Sauce, Fries

THAI CHICKEN WRAP — 17
Pulled Chicken, Tamarind Vinaigrette, Pickled Vegetables, Cherry Tomatoes, Crushed Peanuts, Spicy Peanut Sauce, Island Slaw

Ⓥ GRILLED CHEESE & ROASTED TOMATO & POBLANO SOUP — 16
Sourdough, American Cheese, Smoked Gouda, Mango Mustard, Honey Onions

SALADS

Ⓖ GRILLED CHICKEN & MANGO SALAD — 19
Baby Greens, Toasted Almonds & Macadamia Nuts,Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette

THAI NOODLE SALAD — 17 + Chicken 19 | + Shrimp 21 | + Steak 26
Yakisoba, Baby Greens, Pickled Vegetables, Cherry Tomatoes, Chopped Peanuts, Spicy Peanut Sauce, Mango Salsa, Tamarind 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 Aïoli, Island Slaw, Pickled Vegetables, Avocado, Edamame, Soy Glaze, Crispy Wontons

Ⓥ 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

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COCKTAILS

CLASSIC MOJITO — 15
Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Fever Tree Soda

MAI TAI — 16
Flor de Caña 4 Year, Almond 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 Tequileno 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, Almond 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

SEA PEARL SAUVIGNON BLANC Marlborough, New Zealand — 12 | 43

MÉTIER SAUVIGNON BLANC Columbia Valley, Washington — 13 | 47

SAGELANDS CHARDONNAY Columbia Valley, Washington — 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

SAGELANDS CABERNET SAUVIGNON Columbia Valley, Washington — 11 | 39

LIBERTY SCHOOL RESERVE CABERNET SAUVIGNON Paso Robles, California — 14 | 51

SPARKLING

MIONETTO AVANTGARDE PROSECCO Italy — 11 | 50

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

ALL SHAREABLES (excluding soup) — 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