

## STARTERS

**CHICKEN TORTILLA SOUP** Puréed Vegetables, Tortillas, Roasted Corn Salsa, Lime Sour Cream **9.5/7.5**

**LUMP BLUE CRAB BISQUE** Sherry, Cream, Herb Crushed Croutons **12.5/9.5**

**AHI TUNA TACOS\*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème **18**

**WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney **19.5/14.5**

**MACADAMIA CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread **15**

**SHISHITO PEPPERS** Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **14**

**DUO OF DIPS** Grilled Maui Gold Pineapple, Tomato & Mango Salsa, Guacamole, House-Made Chips **14.5**

**AHI POKE\*** Sea Asparagus, Wakame, Sweet Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **21**

**FILET MIGNON FLATBREAD\*** Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **19**

**SEARED SCALLOP SLIDERS\*** Chipotle Aioli, Basil, Roma Tomatoes, Crispy Sweet Onions, Island Slaw **18.5**

**COCONUT CRUSTED CRAB CAKES** Lump Blue Crab, Thai Chili Sauce **19**

## BOWLS & SALADS

**AHI TUNA BOWL\*** Red Quinoa, Farro, Waipoli Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette **22.5**

**MISO GLAZED ORGANIC KING SALMON BOWL\*** Red Quinoa, Farro, Waipoli Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette **22.5**

**GRILLED CHICKEN & MANGO SALAD** Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Kamuela Tomatoes, Lemon Basil Vinaigrette **20.5**

**LUMP BLUE CRAB & AVOCADO SALAD** Shredded Kula Baby Romaine, Kamuela Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **24**

**THE CLASSIC CAESAR** Whole Leaf Kula Baby Romaine Hearts, Grana Padano, Rustic Croutons + Grilled Shrimp **19.5** + Grilled Chicken Breast **18.5**

**CHAR-GRILLED FILET MIGNON SALAD\*** Grilled Potatoes, Kamuela Tomatoes, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette **23.5**

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

## BURGERS & SANDWICHES

**ALL-AMERICAN BURGER\*** Hawai'i Ranchers Beef, American Cheese, House Made Pickles, Garlic Aioli, L|T|O, Fries **19**

**WAGYU BURGER\*** Smoked Gouda, Peppadew & Sweet Onion Jam, Baby Arugula, Spicy Mayo, Fries **22.5**

**KĀLUA PORK SLIDERS** Mango Guava BBQ, Island Slaw, Crispy Sweet Onions, Fries **17**

**GRILLED CHICKEN BREAST SANDWICH** Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Sweet Onions, Jerk Yucca Fries **17.5**

**MAHI MAHI REUBEN** Marble Rye, Island Slaw, Gruyère, Russian Dressing, Fries **20**

## ENTRÉES

**LOCO MOCO\*** Hawai'i Ranchers Beef, Pork Belly, Angry Fried Rice, Shiitake Gravy, Togarashi, Over Easy Egg **26**

**CILANTRO & GINGER CRUSTED MAHI MAHI** Crispy Edamame Rice Cake, Shrimp Broth, Squash & Carrots, Chili Oil **37**

**GUAVA GLAZED BABY BACK PORK RIBS** Jerk Rub, Mango-Guava BBQ, Island Slaw, Fries **37/26**

**MACADAMIA NUT CRUSTED FRESH CATCH** Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **39.5**

**BLACKENED MAHI MAHI TACOS** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **20**

**KONA COFFEE CRUSTED RIBEYE\*** Yukon Gold Mash, Garlic Butter, Lemon Arugula **46**

**ROASTED SEASONAL VEGETABLES** Farro, Hamakua Alii Mushrooms, Baby Bok Choy, Miso Carrots, Lemon Arugula Tomato Salad **24**  
+ Shrimp **31** + Grilled Chicken Breast **27**

**THAI SHRIMP & SCALLOPS\*** Lemongrass, Coconut Curry Reduction, Almond Rice **36**

## SIDES • 8

**GRILLED ASPARAGUS**  
**WARM FARRO SALAD**

**ALMOND RICE**  
**RUSSET POTATO FRIES**

**ISLAND SLAW**  
**MISO CARROTS**

## GLUTEN-SENSITIVE

**DUO OF DIPS** Grilled Maui Gold Pineapple, Tomato & Mango Salsa, Guacamole, House-Made Chips **14.5**

**AHI POKE\*** Sea Asparagus, Wakame, Sweet Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **21**

**SHISHITO PEPPERS** Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **14**

**BLACKENED MAHI MAHI TACOS** Kula Baby Romaine “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **20**

**GRILLED CHICKEN & MANGO SALAD** Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Kamuela Tomatoes, Lemon Basil Vinaigrette **20.5**

**LUMP BLUE CRAB & AVOCADO SALAD** Shredded Kula Baby Romaine, Kamuela Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **24**

**GUAVA GLAZED BABY BACK PORK RIBS** Jerk Rub, Mango-Guava BBQ, Island Slaw, Grilled Potatoes **37/26**

**KONA COFFEE CRUSTED RIBEYE\*** Yukon Gold Mash, Garlic Butter, Lemon Arugula **46**

**CILANTRO & GINGER CRUSTED MAHI MAHI** Crispy Edamame Rice Cake, Shrimp Broth, Squash & Carrots, Chili Oil **37**

## VEGETARIAN

**DUO OF DIPS** Grilled Maui Gold Pineapple, Tomato & Mango Salsa, Guacamole, House-Made Chips **14.5**

**MACADAMIA CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread **15**

**ROASTED SEASONAL VEGETABLES** Farro, Hamakua Alii Mushrooms, Baby Bok Choy, Miso Carrots, Lemon Arugula Tomato Salad **24**

**ROASTED MUSHROOM FLATBREAD** Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **17**

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.

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

# Tommy Bahama®

RESTAURANT • BAR • STORE

## WAIKIKI

298 Beachwalk Dr.  
Honolulu, HI 96815  
808-923-8785

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.

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400 South Coast Highway  
Laguna Beach, CA 92651  
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6635 Las Vegas Blvd. South  
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702-948-8006

The Shops at Mauna Lani  
68-1330 Mauna Lani Dr.  
Kamuela, HI 96743  
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Naples, FL 34102  
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New York, NY 10176  
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Sarasota, FL 34236  
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15205 N. Kierland Blvd.  
Scottsdale, AZ 85254  
480-505-3668

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The Woodlands, TX 77380  
281-292-8669

Corona del Mar Plaza - Island Grille  
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Newport Beach, CA 92660  
949-760-8686

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3750 Wailea Alanui Dr.  
Kihei, HI 96753  
808-875-9983

Menu subject to change without notice. Last updated March 2019

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