

# Tommy Bahama®

RESTAURANT | BAR | STORE

## STARTERS

<b>WORLD FAMOUS COCONUT SHRIMP</b> _____	23   18
Papaya-Mango Chutney, Island Slaw	
<b>GOAT CHEESE DIP</b> _____	17
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	
<b>SCALLOP SLIDERS*</b> _____	24
Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	
<b>LUMP BLUE CRAB CAKES</b> _____	26
Coconut Crusted, Chipotle Remoulade, Island Slaw	
<b>GUACAMOLE &amp; FIRE ROASTED SALSA</b> _____	17
House-Made Chips	
<b>AHI POKE*</b> _____	25
Wasabi Sesame Aioli, Wakame, Tobiko, Guacamole, Taro Chips	
<b>ASPARAGUS FRIES</b> _____	17
Cajun Crust, Lemon Tarragon Aioli	
<b>CHICKEN TORTILLA SOUP</b> _____	10
Roasted Corn Salsa, Lime Sour Cream	
<b>LUMP BLUE CRAB BISQUE</b> _____	13
Sherry, Cream, Crushed Herb Crouton	

## SALADS

<b>GRILLED CHICKEN &amp; MANGO</b> _____	24
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	
<b>LUMP BLUE CRAB &amp; AVOCADO</b> _____	28
Shredded Romaine, Feta, Red Onions, Campari Tomatoes, Lime-Caper Vinaigrette	
<b>CHAR-GRILLED FILET MIGNON*</b> _____	29
Baby Greens, Campari Tomatoes, Crispy Potatoes, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	
<b>BABY ROMAINE CAESAR</b>	
Whole Leaf Baby Romaine Hearts, Grana Padano, Parmesan Croutons	
+ Grilled Chicken _____	24
+ Grilled Shrimp _____	25
+ Grilled Filet* _____	28

## SIDES

<b>GRILLED ASPARAGUS</b> _____	13
<b>GRILLED ORGANIC BROCCOLI</b> _____	11
<b>YUKON GOLD MASH</b> _____	11
<b>ALMOND RICE</b> _____	11
<b>RUSSET POTATO FRIES</b> _____	10

## ENTRÉES

<b>GUAVA GLAZED BABY BACK PORK RIBS</b> _____	39   32
Jerk Rub, Mango-Guava BBQ, Island Slaw, Yukon Gold Mash	
<b>14 OZ RIBEYE*</b> _____	56
Pineapple-Soy Marinade, Yukon Gold Mash, Grilled Organic Broccoli	
<b>8 OZ FILET MIGNON*</b> _____	55
Roasted Mushrooms, Garlic Butter, Yukon Gold Mash, Lemon Arugula	
<b>THAI SHRIMP &amp; SCALLOPS*</b> _____	44
Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	
<b>CHILEAN SEA BASS*</b> _____	46
Ginger-Scallion Crust, Baby Bok Choy, Red Peppers, Ali'i Mushrooms, Almond Rice, Miso Mustard	
<b>LUMP BLUE CRAB CAKES</b> _____	45
Coconut Crusted, Chipotle Remoulade, Grilled Asparagus, Island Slaw	
<b>MACADAMIA-NUT-CRUSTED FRESH CATCH*</b> _____	MP
Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	
<b>CREOLE SHRIMP &amp; CRAB PASTA</b> _____	40
Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	
<b>SPAGHETTI SQUASH BOWL</b> _____	30
Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini	
+ Grilled Chicken _____	34
+ Grilled Shrimp _____	36
+ Grilled Filet* _____	39

## HAND-HELDS

<b>ALL-AMERICAN BURGER*</b> _____	25
Hawai'i Ranchers Beef, American Cheese, House-Made Dill Pickles, Garlic Aioli, L T O, Fries	
<b>MOCHIKO CHICKEN SANDWICH</b> _____	22
Brioche Bun, Pickled Jalapeños, Soy Glaze, Sriracha Aioli, Creamy Island Slaw, Fries	
<b>BLACKENED MAHI MAHI TACOS</b> _____	27
Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream	
<b>FILET MIGNON TACOS*</b> _____	27
Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole	

ALL TACOS SERVED WITH: CHIPS & FIRE ROASTED SALSA

Ⓞ Although our kitchen is not gluten-free, our culinary team has prepared these items using gluten-free recipes.

✓ Vegetarian Dishes

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.



## COCKTAILS

<b>CLASSIC MOJITO</b>	14.5
Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda	
<b>MAI TAI</b>	17.5
Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	
<b>FROZEN MAI TAI</b>	17.5
Tommy's Icy Twist on a Classic Cocktail	
<b>BAHIA SANGRIA</b>	14.5   44
Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons	
<b>CUCUMBER SMASH</b>	16.5
Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber, Fever Tree Soda	
<b>TOMMY G&amp;T</b>	16.5
Tommy Bahama Island Gin, Pink Peppercorns, Lime, Lemon, Fever Tree Tonic	
<b>BAJA MARGARITA</b>	17.5
Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	
<b>BLOOD ORANGE MARGARITA</b>	17.5
Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour, Lime	
<b>RASPBERRY JALAPEÑO PALOMA</b>	16.5
Milagro Silver, Raspberry, Lime Sugar Cane Syrup, Fever Tree Grapefruit Soda	
<b>RYE NOW, PLAY LATER</b>	17.5
Tommy Bahama Rye, Rich Simple Syrup, Orange & Angostura Bitters	
<b>BOSA NOVA</b>	16.5
Knob Creek, Aperol, Pineapple, Lemon, Orange Marmalade	
<b>PINEAPPLE PARADISIO MARTINI</b>	18.5
Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple	
<b>GRAPEFRUIT BASIL MARTINI</b>	18.5
Grey Goose, Fresh Basil, Grapefruit	
<b>COCONUT CLOUD MARTINI</b>	18.5
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	
<b>GREY GOOSE MARTINI</b>	19.5
Extra Dry Vermouth, Blue-Cheese-Stuffed Olive	
<b>ESPRESSO MARTINI</b>	18.5
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	

## ZERO-PROOF

<b>BLUE MY MIND</b>	9.5
Muddled Blueberries, Passion Fruit, Scratch Lemonade	
<b>FAUX-JITO</b>	9.5
Muddled Mint, Lime, Lemon-Lime Soda	
<b>SICILIAN PEACH</b>	9.5
Fever Tree Sicilian Lemonade, Coconut Cream, Peach, Jalapeño	
<b>GIESEN 0% SAUVIGNON BLANC</b>	13   50
Marlborough, New Zealand	

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## ISLAND TIME HAPPY HOUR

Every Day in the Bar | 3-5PM | Food & Drink Specials

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## WHITE

<b>MAISON SALEYA ROSÉ</b> PROVENCE, FRANCE	13   50
<b>CHÂTEAU D' AQUERIA ROSÉ</b> TAVEL, FRANCE	60
<b>LANGLOIS CHÂTEAU SANCERRE</b> LOIRE VALLEY, FRANCE	74
<b>TREANA SAUVIGNON BLANC</b> PASO ROBLES, CALIFORNIA	15   58
<b>SPY VALLEY SATELLITE SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND	13   50
<b>PAZO CILLEIRO ALBARIÑO</b> RIAS BIASAS, SPAIN	52
<b>ALTO VENTO PINOT GRIGIO</b> DELLE VENZIE, ITALY	13   50
<b>PONZI PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	15   58
<b>BEX RIESLING</b> NAHE, GERMANY	52
<b>CONUNDRUM WHITE BLEND</b> CALIFORNIA	13   50
<b>EMERGENCE CHARDONNAY</b> CALIFORNIA	13   50
<b>RAEBURN CHARDONNAY</b> SONOMA COUNTY, CALIFORNIA	16   62
<b>CUVAISON CHARDONNAY</b> CARNEROS, CALIFORNIA	19   74
<b>RAMEY WINE CELLARS CHARDONNAY</b> RUSSIAN RIVER VALLEY, CALIFORNIA	102
<b>FAR NIENTE POST &amp; BEAM CHARDONNAY</b> NAPA VALLEY, CALIFORNIA	22   86
<b>CAKEBREAD CHARDONNAY</b> NAPA VALLEY, CALIFORNIA	108

## RED

<b>ARGYLE PINOT NOIR</b> WILLAMETTE VALLEY, OREGON	17   66
<b>CALERA PINOT NOIR</b> CENTRAL COAST, CALIFORNIA	15   58
<b>BELLE GLOS BALADE PINOT NOIR</b> SANTA MARIA & SANTA BARBARA, CALIFORNIA	19   74
<b>MURIEL RESERVA TEMPRANILLO</b> RIOJA, SPAIN	56
<b>CLINE SEVEN RANCLANDS MERLOT</b> SONOMA COAST, CALIFORNIA	58
<b>DUCKHORN MERLOT</b> NAPA VALLEY, CALIFORNIA	108
<b>TOMMASI "POGGIO AL TUFO" SUPER TUSCAN</b> MAREMMA, TUSCANY	66
<b>MARIETTA "CHRISTO" ESTATE RED BLEND</b> NORTH COAST, CALIFORNIA	18   70
<b>CAYMUS SUISUN WALKING FOOL RED BLEND</b> SUISUN VALLEY, CALIFORNIA	87
<b>TRIVENTO GOLDEN RESERVE MALBEC</b> LUJAN DE CUYO, ARGENTINA	14   54
<b>LAZY ARROW CABERNET SAUVIGNON</b> CALIFORNIA	13   50
<b>DAOU CABERNET SAUVIGNON</b> PASO ROBLES, CALIFORNIA	18   70
<b>AUSTIN HOPE CABERNET SAUVIGNON</b> PASO ROBLES, CALIFORNIA	22   106 1L
<b>PAUL HOBBS CROSSBARN CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	26   102
<b>BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	115
<b>CAYMUS CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	157

## SPARKLING & CHAMPAGNE

<b>MASCHIO PROSECCO</b> VENETO, ITALY	13   50
<b>LE GRAND COURTAGE BLANC DE BLANCS</b> FRANCE	13   50
<b>DOMAINE CARNEROS BRUT ROSÉ</b> CARNEROS, CALIFORNIA	90
<b>PALMER &amp; CO. BRUT RESERVE</b> REIMS, FRANCE	HALF BOTTLE 71   FULL BOTTLE 107
<b>VEUVE CLICQUOT</b> REIMS, FRANCE	130