



# Tommy Bahama®

RESTAURANT | BAR | STORE

## SHAREABLES

<b>WORLD FAMOUS COCONUT SHRIMP</b> _____	19   14
Papaya-Mango Chutney, Island Slaw	
<b>✓ HUMMUS &amp; WHIPPED FETA</b> _____	17
Olive-Cucumber Relish, EVOO, Sherried Honey Figs, Grilled Flatbread	
<b>✓ GOAT CHEESE DIP</b> _____	15
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	
<b>SCALLOP SLIDERS*</b> _____	19
Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	
<b>LUMP BLUE CRAB CAKES</b> _____	24
Coconut Crusted, Chipotle Remoulade, Island Slaw	
<b>✓ ⊕ GUACAMOLE &amp; FIRE ROASTED SALSA</b> _____	14
House-Made Chips	
<b>AHI TUNA TACOS*</b> _____	16
Wonton Shell, Island Slaw, Wasabi-Avocado Crème	
<b>✓ ASPARAGUS FRIES</b> _____	15
Cajun Crust, Lemon Tarragon Aioli	

## SOUPS & SALADS

<b>⊕ CHICKEN TORTILLA SOUP</b> _____	8
Roasted Corn Salsa, Lime Sour Cream	
<b>LUMP BLUE CRAB BISQUE</b> _____	11
Sherry, Cream, Crushed Herb Croutons	
<b>⊕ BUNGALOW</b> _____	10
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	
<b>BABY GEM CAESAR</b> _____	10
Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Parmesan Croutons	

## SIDES

<b>GRILLED ASPARAGUS</b> _____	12
<b>GRILLED ORGANIC BROCCOLI</b> _____	10
<b>YUKON GOLD MASH</b> _____	10
<b>ALMOND RICE</b> _____	10
<b>RUSSET POTATO FRIES</b> _____	9

## ENTRÉES

<b>PARMESAN-CRUSTED SANIBEL CHICKEN</b> _____	31
Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Grilled Organic Broccoli	
<b>GRILLED BABY BACK PORK RIBS</b> _____	35   27
Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash	
<b>⊕ 14 OZ KONA-COFFEE-CRUSTED RIBEYE*</b> _____	52
Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter	
<b>⊕ 8 OZ FILET MIGNON*</b> _____	52
Roasted Mushrooms, Garlic Butter, Yukon Gold Mash, Lemon Arugula	
<b>CHAR-GRILLED FILET MIGNON SALAD*</b> _____	29
Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	
<b>⊕ CHILEAN SEA BASS*</b> _____	44
Guajillo-Roasted Tomato Risotto, Baby Spinach, Jalapeño-Avocado Salsa, Citrus Olive Relish	
<b>⊕ LUMP BLUE CRAB &amp; AVOCADO SALAD</b> _____	28
Shredded Romaine, Feta, Red Onions, Campari Tomatoes, Lime-Caper Vinaigrette	
<b>THAI SHRIMP &amp; SCALLOPS*</b> _____	35
Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	
<b>LUMP BLUE CRAB CAKES</b> _____	36
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> _____	33
Tagliatelle, Andouille, Lump Blue Crab, Organic Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	
<b>✓ SPAGHETTI SQUASH BOWL</b> _____	26
Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini	
+ Grilled Chicken _____	31
+ Grilled Shrimp _____	32
+ Grilled Filet* _____	36

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## ISLAND TIME HAPPY HOUR

Every Day in the Bar | Food & Drink Specials

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⊕ 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>	13
Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda	
<b>MAI TAI</b>	16
Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	
<b>FROZEN MAI TAI</b>	16
Tommy's Icy Twist on a Classic Cocktail	
<b>BAHIA SANGRIA</b>	13   42
Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons	
<b>CUCUMBER SMASH</b>	15
Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber, Fever Tree Soda	
<b>TOMMY G&amp;T</b>	15
Tommy Bahama Island Gin, Pink Peppercorns, Lime, Lemon, Fever Tree Tonic	
<b>BAJA MARGARITA</b>	16
Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	
<b>BLOOD ORANGE MARGARITA</b>	16
Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour, Lime	
<b>RASPBERRY JALAPEÑO PALOMA</b>	15
Milagro Silver, Raspberry, Lime, Sugar Cane Syrup, Fever Tree Grapefruit Soda	
<b>RYE NOW, PLAY LATER</b>	16
Tommy Bahama Rye, Rich Simple Syrup, Orange & Angostura Bitters	
<b>BOSA NOVA</b>	15
Knob Creek, Aperol, Pineapple, Lemon, Orange Marmalade	
<b>PINEAPPLE PARADISIO MARTINI</b>	17
Bacardi Pineapple, St-Germain Elderflower, 99 Bananas, Scratch Sour, Pineapple	
<b>GRAPEFRUIT BASIL MARTINI</b>	17
Grey Goose, Fresh Basil, Grapefruit	
<b>COCONUT CLOUD MARTINI</b>	17
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	
<b>GREY GOOSE MARTINI</b>	18
Extra Dry Vermouth, Blue-Cheese-Stuffed Olives	
<b>ESPRESSO MARTINI</b>	17
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	

## ZERO-PROOF

<b>BLUE MY MIND</b>	8
Muddled Blueberries, Passion Fruit, Scratch Lemonade	
<b>FAUX-JITO</b>	8
Muddled Mint, Lime, Lemon-Lime Soda	
<b>SICILIAN PEACH</b>	8
Fever Tree Sicilian Lemonade, Coconut Cream, Peach, Jalapeño	
<b>GIESEN 0% SAUVIGNON BLANC</b>	11   42
Marlborough, New Zealand	

## WHITE

<b>MAISON SALEYA ROSÉ</b> PROVENCE, FRANCE	11   42
<b>CHÂTEAU D' AQUERIA ROSÉ</b> TAVEL, FRANCE	50
<b>LANGLOIS CHÂTEAU SANCERRE</b> LOIRE VALLEY, FRANCE	64
<b>TREANA SAUVIGNON BLANC</b> PASO ROBLES, CALIFORNIA	13   50
<b>SPY VALLEY SATELLITE SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND	11   42
<b>PAZO CILLEIRO ALBARIÑO</b> RIAS BIAIXAS, SPAIN	42
<b>ALTO VENTO PINOT GRIGIO</b> DELLE VENZIE, ITALY	11   42
<b>PONZI PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	13   50
<b>BEX RIESLING</b> NAHE, GERMANY	42
<b>CONUNDRUM WHITE BLEND</b> CALIFORNIA	11   42
<b>EMERGENCE CHARDONNAY</b> CALIFORNIA	11   42
<b>RAEBURN CHARDONNAY</b> SONOMA COUNTY, CALIFORNIA	13   50
<b>CUVAISON CHARDONNAY</b> CARNEROS, CALIFORNIA	17   66
<b>RAMEY WINE CELLARS CHARDONNAY</b> RUSSIAN RIVER VALLEY, CALIFORNIA	92
<b>FAR NIENTE POST &amp; BEAM CHARDONNAY</b> NAPA VALLEY, CALIFORNIA	20   78
<b>CAKEBREAD CHARDONNAY</b> NAPA VALLEY, CALIFORNIA	98

## RED

<b>ARGYLE PINOT NOIR</b> WILLAMETTE VALLEY, OREGON	15   58
<b>CALERA PINOT NOIR</b> CENTRAL COAST, CALIFORNIA	13   50
<b>BELLE GLOS BALADE PINOT NOIR</b> SANTA RITA HILLS, CALIFORNIA	17   66
<b>MURIEL RESERVA TEMPRANILLO</b> RIOJA, SPAIN	46
<b>CLINE SEVEN RANCHLANDS MERLOT</b> SONOMA COAST, CALIFORNIA	48
<b>DUCKHORN MERLOT</b> NAPA VALLEY, CALIFORNIA	98
<b>TOMASSI "POGGIO AL TUFO" SUPER TUSCAN</b> MAREMMA, TUSCANY	56
<b>MARIETTA "CHRISTO" ESTATE RED BLEND</b> NORTH COAST, CALIFORNIA	17   66
<b>CAYMUS SUISUN WALKING FOOL RED BLEND</b> SUISUN VALLEY, CALIFORNIA	72
<b>TRIVENTO GOLDEN RESERVE MALBEC</b> LUJAN DE CUYO, ARGENTINA	12   46
<b>LAZY ARROW CABERNET SAUVIGNON</b> CALIFORNIA	11   42
<b>DAOU CABERNET SAUVIGNON</b> PASO ROBLES, CALIFORNIA	15   58
<b>AUSTIN HOPE CABERNET SAUVIGNON</b> PASO ROBLES, CALIFORNIA	20   98 1L
<b>PAUL HOBBS CROSSBARN CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	24   94
<b>BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	105
<b>CAYMUS CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	147

## SPARKLING & CHAMPAGNE

<b>MASCHIO PROSECCO</b> VENETO, ITALY	11   42
<b>LE GRAND COURTAGE BLANC DE BLANCS</b> FRANCE	11   42
<b>DOMAINE CARNEROS BRUT ROSÉ</b> CARNEROS, CALIFORNIA	80
<b>PALMER &amp; CO. BRUT RESERVE</b> REIMS, FRANCE	HALF BOTTLE 62   FULL BOTTLE 98
<b>VEUVE CLICQUOT</b> REIMS, FRANCE	120

