

Tommy Bahama®

RESTAURANT | BAR | STORE

STARTERS

WORLD FAMOUS COCONUT SHRIMP _____	19 14
Papaya-Mango Chutney, Island Slaw	
✓ HUMMUS & WHIPPED FETA _____	17
Olive-Cucumber Relish, EVOO, Sherried Honey Figs, Grilled Flatbread	
✓ GOAT CHEESE DIP _____	15
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	
SCALLOP SLIDERS* _____	19
Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	
LUMP BLUE CRAB CAKES _____	24
Coconut Crusted, Chipotle Remoulade, Island Slaw	
✓ ⑥ GUACAMOLE & FIRE ROASTED SALSA _____	14
House-Made Chips	
AHI TUNA TACOS* _____	16
Wonton Shell, Island Slaw, Wasabi-Avocado Crème	
✓ ASPARAGUS FRIES _____	15
Cajun Crust, Lemon Tarragon Aioli	
⑥ CHICKEN TORTILLA SOUP _____	8
Roasted Corn Salsa, Lime Sour Cream	
LUMP BLUE CRAB BISQUE _____	11
Sherry, Cream, Crushed Herb Croutons	

SALADS

⑥ GRILLED CHICKEN & MANGO _____	21
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	
⑥ LUMP BLUE CRAB & AVOCADO _____	26
Shredded Romaine, Feta, Red Onions, Campari Tomatoes, Lime-Caper Vinaigrette	
CHAR-GRILLED FILET MIGNON* _____	27
Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	
BABY GEM CAESAR	
Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Parmesan Croutons	
+ Grilled Chicken _____	21
+ Grilled Shrimp _____	22
+ Grilled Filet* _____	26

ENTRÉES

PARMESAN-CRUSTED SANIBEL CHICKEN _____	31
Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Grilled Organic Broccoli	
GRILLED BABY BACK PORK RIBS _____	35 27
Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash	
⑥ 14 OZ KONA-COFFEE-CRUSTED RIBEYE* _____	52
Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter	
⑥ 8 OZ FILET MIGNON* _____	52
Roasted Mushrooms, Yukon Gold Mash, Lemon Arugula, Garlic Butter	
⑥ CHILEAN SEA BASS* _____	44
Guajillo-Roasted Tomato Risotto, Baby Spinach, Jalapeño-Avocado Salsa, Citrus Olive Relish	
THAI SHRIMP & SCALLOPS* _____	35
Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	
LUMP BLUE CRAB CAKES _____	36
Coconut Crusted, Chipotle Remoulade, Grilled Asparagus, Island Slaw	
MACADAMIA-NUT-CRUSTED FRESH CATCH* _____	MP
Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	
CREOLE SHRIMP & CRAB PASTA _____	33
Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	
✓ SPAGHETTI SQUASH BOWL _____	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

HAND-HELDS

ALL-AMERICAN BURGER* _____	20
American Cheese, House-Made Dill Pickles, Garlic Aioli, L T O, Fries	
CUBAN SANDWICH _____	19
House-Roasted Pork, Black Forest Ham, Gruyère, House-Made Dill Pickles, Sriracha Mustard, Spicy Aioli, Fries	
BLACKENED MAHI MAHI TACOS _____	22
Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream	
FILET TACOS* _____	25
Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole	
ALL TACOS - CHOICE OF: CHIPS & SALSA OR SOFT PLANTAINS	

SIDES

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

⑥ 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

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

ZERO-PROOF

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

WHITE

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

RED

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

SPARKLING & CHAMPAGNE

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

ISLAND TIME HAPPY HOUR

Every Day in the Bar | Food & Drink Specials

