

Tommy Bahama®

RESTAURANT | BAR | STORE

STARTERS

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

SALADS

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

SIDES

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

ENTRÉES

GUAVA GLAZED BABY BACK PORK RIBS _____	39 32
Jerk Rub, Mango-Guava BBQ, Island Slaw, Yukon Gold Mash	
14 OZ RIBEYE* _____	56
Pineapple-Soy Marinade, Yukon Gold Mash, Grilled Organic Broccoli	
8 OZ FILET MIGNON* _____	55
Roasted Mushrooms, Garlic Butter, Yukon Gold Mash, Lemon Arugula	
THAI SHRIMP & SCALLOPS* _____	44
Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	
CHILEAN SEA BASS* _____	46
Ginger-Scallion Crust, Baby Bok Choy, Red Peppers, Ali'i Mushrooms, Almond Rice, Miso Mustard	
LUMP BLUE CRAB CAKES _____	45
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 _____	40
Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini	
SPAGHETTI SQUASH BOWL _____	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

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

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

ZERO-PROOF

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

ISLAND TIME HAPPY HOUR

Every Day in the Bar | 2-5PM | Food & Drink Specials

WHITE

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

RED

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

SPARKLING & CHAMPAGNE

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

