

Tommy Bahama

RESTAURANT | BAR | STORE

SHAREABLES

WORLD FAMOUS COCONUT SHRIMP 	21 16
Papaya-Mango Chutney, Island Slaw	
✓ HUMMUS & WHIPPED FETA	18
Olive-Cucumber Relish, EVOO, Sherried Honey Figs, Grilled Flatbread	
✓ WARM GOAT CHEESE DIP	16
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	
SEARED SCALLOP SLIDERS	24
Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	
✓  CHAR-GRILLED ARTICHOKE	23
Herbs de Provence, Truffle Aioli	
COCONUT-CRUSTED CRAB CAKES	25
Lump Blue Crab, Chipotle Remoulade, Island Slaw	
✓   DUO OF DIPS	16
Fire-Roasted Salsa, Guacamole, House-Made Chips	
 AHI POKE*	24
Wasabi Sesame Aioli, Wakame, Tobiko, Guacamole, Taro Chips	
✓ ASPARAGUS FRIES	16
Cajun Crust, Truffle Aioli	

SOUPS & SALADS

 CHICKEN TORTILLA SOUP	b 10 c 8
Roasted Corn Salsa, Lime Sour Cream	
LUMP BLUE CRAB BISQUE	b 12 c 10
Sherry, Cream, Crushed Herb Croutons	
 SIMPLE SALAD	11
Bibb Lettuce, Goat Cheese, Campari Tomatoes, Roasted Shallots, Shaved Radish, Herbs de Provence Vinaigrette	
BABY ROMAINE CAESAR	11
Whole Leaf Baby Romaine Hearts, Grana Padano, Sourdough Croutons	

SIDES — 10

GRILLED ORGANIC BROCCOLI
YUKON GOLD MASH — ALMOND RICE
ISLAND SLAW — RUSSET POTATO FRIES

ENTRÉES

PARMESAN-CRUSTED SANIBEL CHICKEN 	36
Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Grilled Organic Broccoli	
GUAVA GLAZED BABY BACK PORK RIBS	39 28
Jerk Rub, Mango-Guava BBQ, Island Slaw, Yukon Gold Mash	
CHAR-GRILLED FILET MIGNON SALAD*	29.5
Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette	
 KONA-COFFEE-CRUSTED RIBEYE* 	54
Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter	
WAGYU BURGER*	28.5
Smoked Gouda, Peppadew & Sweet Onion Jam, Baby Arugula, Spicy Aioli Fries	
 FILET MIGNON*	53
Roasted Mushrooms, Yukon Gold Mash, Lemon Arugula, Sherry Demi-Glace	
HERB CRUSTED MAHI MAHI	42
Roasted Mushrooms, Sautéed Peppers, Baby Bok Choy & Pineapple, Scallions, Tamarind Sauce, Rice Vermicelli	
 LUMP BLUE CRAB & AVOCADO SALAD	29.5
Shredded Romaine, Feta, Red Onions, Vine-Ripe Tomatoes, Lime-Caper Vinaigrette	
THAI SHRIMP & SCALLOPS	44
Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	
 MISO KING SALMON	41
Furikake, Roasted Sherry-Demi Mushrooms, Almond Rice, Charred Baby Bok Choy, Garlic Chili Crunch	
BLACKENED MAHI MAHI TACOS 	29
Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Chips & Salsa	
COCONUT-CRUSTED CRAB CAKES	45
Lump Blue Crab, Chipotle Remoulade, Grilled Organic Broccoli, Yukon Gold Mash	
MACADAMIA-NUT-CRUSTED FRESH CATCH 	46
Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	
CREOLE SHRIMP & CRAB PASTA	40
Tagliatelle, Andouille, Lump Blue Crab, Organic 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



THE TOMMY BAHAMA TEN

FAN-FAVORITE DISHES & COCKTAILS TO CELEBRATE
TOMMY BAHAMA'S 30TH ANNIVERSARY

ISLAND TIME HAPPY HOUR

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

 Although our kitchen is not gluten-free, our culinary team have 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, Q Soda	
QUIET GARDNER	15
Bacardi Superior, Strawberry, Grapefruit, Lime, Q Soda	
MAI TAI 	16.5
Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	
FROZEN MAI TAI	16.5
Tommy's Icy Twist on a Classic Cocktail	
PIPE DREAM	16.5
Bacardi Reserva Ocho, Amontillado Sherry, Coconut, Pineapple, Lemon	
BAHIA SANGRIA	13.5 43
Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons	
CUCUMBER SMASH	16
Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber	
TOMMY G&T	16
Tommy Bahama Island Gin, Pink Peppercorns, Lime, Lemon, Q Tonic	
BAJA MARGARITA	16.5
Sauza Hornitos Reposado, Cointreau, Grand Marnier, Scratch Sour, Lime	
MANGO NADA	16.5
Milagro Reposado, Cointreau, Mango, Tajin Syrup, Lime	
RASPBERRY JALAPEÑO PALOMA	15.5
Milagro Silver, Raspberry, Lime Sugar Cane Syrup	
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	17.5
Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple	
GRAPEFRUIT BASIL MARTINI 	18
Grey Goose, Fresh Basil, Grapefruit	
PINE FOR MORE	18
Don Q Reserva 7yr, Giffard Caribbean Pineapple, Orgeat, Lime	
COCONUT CLOUD MARTINI	17.5
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	
GREY GOOSE MARTINI	18.5
Extra Dry Vermouth, Blue-Cheese-Stuffed Olive	
ESPRESSO MARTINI	17.5
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	
YUZU SPARKLER	9.5
Green Tea, Sugar Cane Syrup, Fever Tree Lime & Yuzu	
GIESEN 0% SAUVIGNON BLANC	10 38
Marlborough, New Zealand	

WHITE

FAUSTINO ART COLLECTION ROSÉ	RIOJA, SPAIN	10 38
CHÂTEAU D' AQUERIA ROSÉ	TAVEL, FRANCE	13 50
LANGLOIS CHÂTEAU SANCERRE	LOIRE VALLEY, FRANCE	65
CUVAISON SAUVIGNON BLANC	CARNEROS, CALIFORNIA	14 54
GIESEN SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND	11 42
PAZO CILLEIRO ALBARIÑO	RIAS BIAXAS, SPAIN	12 46
ALTO VENTO PINOT GRIGIO	DELLE VENZIE, ITALY	11 42
PONZI PINOT GRIS	WILLAMETTE VALLEY, OREGON	13 50
BEX RIESLING	NAHE, GERMANY	10 38
CONUNDRUM WHITE BLEND	CALIFORNIA	11 42
STONECAP MOUNTAIN SELECTION CHARDONNAY	COLUMBIA VALLEY, WASHINGTON	11 42
RAEBURN CHARDONNAY	SONOMA COUNTY, CALIFORNIA	14 54
STAG'S LEAP HANDS OF TIME CHARDONNAY	NAPA VALLEY, CALIFORNIA	17 66
RAMEY WINE CELLARS CHARDONNAY	RUSSIAN RIVER VALLEY, CALIFORNIA	21 82
FAR NIENTE POST & BEAM CHARDONNAY	NAPA VALLEY, CALIFORNIA	92
CAKEBREAD CHARDONNAY	NAPA VALLEY, CALIFORNIA	96

RED

ARGYLE PINOT NOIR	WILLAMETTE VALLEY, OREGON	15 58
DUSK TO DAWN PINOT NOIR	SONOMA COAST, CALIFORNIA	13 50
BELLE GLOS BALADE PINOT NOIR	SANTA MARIA & SANTA BARBARA, CALIFORNIA	17 66
MURIEL RESERVA TEMPRANILLO	RIOJA, SPAIN	12 46
CLINE SEVEN RANCLANDS MERLOT	SONOMA COAST, CALIFORNIA	13 50
DUCKHORN MERLOT	NAPA VALLEY, CALIFORNIA	98
TOMMASI "POGGIO AL TUFO" SUPER TUSCAN	MAREMMA, TUSCANY	13 50
DUCKHORN DECOY LIMITED RED BLEND	NAPA VALLEY, CALIFORNIA	18 70
CAYMUS SUISUN WALKING FOOL RED BLEND	SUISUN VALLEY, CALIFORNIA	85
PIATTELLI RESERVE MALBEC	CAFAYATE, ARGENTINA	10 38
TALL SAGE CABERNET SAUVIGNON	COLUMBIA VALLEY, WASHINGTON	10 38
DAOU CABERNET SAUVIGNON	PASO ROBLES, CALIFORNIA	16 62
TREANA CABERNET SAUVIGNON	PASO ROBLES, CALIFORNIA	18 70
AUSTIN HOPE CABERNET SAUVIGNON	PASO ROBLES, CALIFORNIA	21 82
PAUL HOBBS CROSSBARN CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA	24 94
BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA	103
CAYMUS CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA	145

SPARKLING & CHAMPAGNE

MASCHIO PROSECCO	VENETO, ITALY	10 38
LE GRAND COURTAGE BLANC DE BLANCS	FRANCE	11 42
DOMAINE CARNEROS BRUT ROSÉ	CARNEROS, CALIFORNIA	88
PALMER & CO. BRUT RESERVE	REIMS, FRANCE	HALF BOTTLE 69 FULL BOTTLE 98
VEUVE CLICQUOT	REIMS, FRANCE	120

