

A P P E T I Z E R S

TOMMY'S WORLD FAMOUS COCONUT SHRIMP

Crispy coconut encrusted, papaya-mango chutney & Asian slaw 16.50 / 11.50

ANTIGUA QUESADILLA

Warm goat cheese, spiced Monterey jack, asparagus, tomato jam, lime sour cream & Queso Fresco 12.50

BIG ISLAND GOAT CHEESE

Warm macadamia nut encrusted, sweet soy glazed, mango salsa with island flatbread 10.50

CRAB CALLOWAY

Griddled cakes, a light coconut crust, sweet chili mustard sauce, cilantro oil with Asian slaw 15.50 / 8.00

LOKI-LOKI TUNA POKE*

Fresh Ahi Napoleon, guacamole, soy & sesame oil with island flatbread 15.50

S O U P S , S A L A D S & S A N D W I C H E S

TORTOLA TORTILLA SOUP

Savory blend of ground corn tortilla, grilled chicken, seasoned with island spices & lime sour cream 7.50 / 5.50

COOPER ISLAND CRAB BISQUE

Lump crab meat, butter, sherry & cream 9.50 / 6.50

TOMMY'S CLASSIC CAESAR SALAD

Crisp whole leaf romaine hearts and Grana Padano 14.00 / 15.00 / 16.00

ST. CROIX CHOPPED SALAD

Grilled chicken, roma tomatoes, Maytag bleu cheese, Granny Smith apples, macadamia nuts, hickory smoked bacon, sweet corn and honey-lime vinaigrette 15.50

*Consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

S O U P S , S A L A D S & S A N D W I C H E S

TAHITIAN TUNA SALAD

Blackened Ahi seared rare with baby arugula, carrots, sweet soy glaze, tamarind vinaigrette, wasabi aioli, wonton strips & toasted sesame seeds 16.50

TOMMY'S GREAT BIG CRISPY FISH SANDWICH

Beer battered, honey-roasted onions with french fries & island tartar sauce 13.50

PARADISE NATION BACON CHEESEBURGER*

Char-grilled USDA Prime, Tillamook cheddar, hickory smoked bacon, caramelized honey-roasted onions & french fries 11.50

THE HABANA CABANA PORK SANDWICH

Slow roasted in Tommy's own blackberry brandy BBQ sauce, crispy "Tobacco" onions with Asian slaw & french fries 11.50

SOUTH BEACH CUBAN SANDWICH

Sliced ham, roasted pork tenderloin, gruyere cheese, sliced pickles, sriracha mustard & yucca fries 13.00

ABOVE THE BORDER QUESADILLA

Grilled chicken, Monterey jack, cilantro, scallions, chipotle aioli, roasted garlic with avocado crème fraiche & fresh tomato salsa 13.50

CABO FISH TACOS

Grilled, blackened or fried white fish, white corn or flour tortillas, pico de gallo, chipotle aioli & Asian slaw 14.00

D E S S E R T S

WHA'JAMAICAN CHOCOLATE CAKE

Chocolate decadence with espresso, white chocolate & crème anglaise 8.00

PINA COLADA CAKE

Moist vanilla layer cake with Myers Dark Rum, chopped pineapple, white chocolate mousse & toasted coconut 9.00 / 6.00

KEY WEST KEY LIME PIE

Fresh & Tart - The Real Deal with real key limes 8.00 / 6.00

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W H I T E W I N E S

listed light to full-bodied

	glass	bottle
Dr. Loosen "Saint M" Riesling, Germany	\$9	\$36
Chateau St. Michelle "Eroica" Riesling, Washington		\$58
Nobilo Sauvignon Blanc, New Zealand	\$8	\$32
Spring Mountain Sauvignon Blanc, Napa Valley		\$71
St. Supery Sauvignon Blanc, Napa Valley	\$12	\$48
Craggy Range Sauvignon Blanc, New Zealand		\$64
King Estate Pinot Gris, Oregon	\$11	\$44
Rex Hill Pinot Gris, Oregon		\$53
Campanile Pinot Grigio, Italy	\$8	\$32
Pighin Pinot Grigio, Italy		\$46
Seven Daughter's White Blend, California	\$9	\$36
St. Supery "Virtu" White Blend, Napa Valley		\$61
Mer Soleil Chardonnay, Monterey		\$70
Tommy's Chardonnay Selection	\$8	\$32
Cakebread Chardonnay, Napa Valley		\$88
Coppola "Director's Cut" Chardonnay, Sonoma	\$13	\$52
Sonoma Cutrer "Russian River" Chardonnay, Sonoma	\$14	\$56
Ferrari Carano Chardonnay, Alexander Valley	\$15	\$60
St. Francis Chardonnay, Sonoma	\$11	\$44
Far Niente Chardonnay, Napa Valley		\$83
Levendi "Cold Creek" Chardonnay, Carneros		\$77

SPARKLING/CHAMPAGNE

Piper Sonoma, Sonoma	\$11	\$44
Moet & Chandon "White Star", France		\$79
Veuve Clicquot, France		\$96
Dom Perignon, France		\$280

Vintages can be subject to change

R E D W I N E S

listed light to full-bodied

	glass	bottle
Mark West Pinot Noir, California	\$8	\$32
Next Pinot Noir, Oregon	\$12	\$48
King Estate Pinot Noir, Oregon	\$16	\$64
David Bruce Pinot Noir, Russian River		\$79
Archery Summit Pinot Noir, Oregon		\$83
Hayman & Hill Merlot, Napa Valley	\$9	\$36
Twomey Estate Cellars Merlot, Sonoma		\$117
Foley "Rancho Santa Rosa" Syrah, Santa Rita Hills		\$70
Ridge "Geyserville" Zinfandel, Sonoma		\$71
Rodney Strong "Knotty Vines" Zinfandel, Sonoma	\$12	\$48
Peter Lehmann "Barossa Range" Shiraz, Australia	\$10	\$40
Penfolds "Bin 389" Cabernet/Shiraz, Australia		\$69
Tommy's Cabernet Sauvignon Selection	\$8	\$32
Pepper Bridge Cabernet Sauvignon, Washington		\$98
14 Hands Cabernet Sauvignon, Washington	\$9	\$36
BR Cohn "Silver Label" Cabernet Sauvignon, Sonoma	\$11	\$44
Hall Cabernet Sauvignon, Napa Valley	\$16	\$64
Sequoia Grove Cabernet Sauvignon, Napa Valley		\$75
Silver Oak Cabernet Sauvignon, Alexander Valley		\$124
Rubicon Estate "Rubicon", Rutherford		\$182
Peachy Canyon Cirque Du Vin, Paso Robles	\$12	\$48
Chateau La Nerthe Chateauneuf-du-Pape, France		\$100

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