



Tommy Bahama's®

RESTAURANT & BAR

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, finger 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 11.50

LITTLE CAYMAN LOLLIPOPS

Grilled, smoked chicken drumettes with our mango BBQ glaze 9.50

SOUTH SEAS SCALLOP SLIDERS

Pan seared, fresh basil, roma tomatoes, chipotle aioli, crispy
"Tobacco" onions with Asian slaw 11.50

CRAB CALLOWAY

Griddled cakes, a light coconut crust, sweet chili mustard sauce,
cilantro oil with Asian slaw 16.50 / 9.00

LOKI-LOKI TUNA POKE*

Fresh Ahi Napoleon, guacamole, capers, soy and
sesame oil with island flatbread 16.50

*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 & E N T R É E S A L A D S

COOPER ISLAND CRAB BISQUE

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

TORTOLA TORTILLA SOUP

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

TAHITIAN TUNA SALAD

Blackened Ahi seared rare with baby arugula, carrots, sweet soy glaze, tamarind vinaigrette, wasabi aioli, wonton strips & toasted sesame seeds 17.50

SABA STEAK SALAD*

Marinated, char-grilled tenderloin medallions, grilled potatoes, roma tomatoes, shiitake chips, garlic aioli & tamarind vinaigrette 17.50

CHICKEN SALAD JUNKANOO

A mixture of grilled chicken, celery, onion, corn, scallions, red grapes, Monterey jack, mayo & lime juices with fresh seasonal fruit 13.50

TOMMY'S CLASSIC CAESAR SALAD

Crisp whole leaf romaine hearts and Grana Padano with your choice of chicken - shrimp - finfish 14.50 ♦ 15.50 ♦ 16.50

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 16.50

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L U N C H E N T R É E S

C A B O F I S H T A C O S

Blackened white fish, blended corn & flour tortillas,
pico de gallo, chipotle aioli, lime sour cream & Asian slaw 14.00

S O U T H B E A C H C U B A N S A N D W I C H

Sliced ham, roasted pork tenderloin, gruyere cheese, sliced pickles,
srirachi mustard and yucca fries 13.00

P A R A D I S E N A T I O N B A C O N C H E E S E B U R G E R

Char-grilled USDA Prime, sharp cheddar, hickory smoked bacon,
caramelized honey-roasted onions & french fries 13.50

T H E H A B A N A C A B A N A P O R K S A N D W I C H

Slow roasted in Tommy's own blackberry brandy BBQ sauce, crispy
"Tobacco" onions with Asian slaw & french fries 12.50

M A M A B A H A M A ' S C H I C K E N S A N D W I C H

Char-grilled with Monterey jack, garlic aioli, jerk sauce,
crispy "Tobacco" onions with yucca fries 12.00

T O M M Y ' S G R E A T B I G C R I S P Y F I S H S A N D W I C H

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

A B O V E T H E B O R D E R Q U E S A D I L L A

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

S T . K I T T S F R E S H F I S H S A N D W I C H

Lightly blackened and pan roasted with romaine hearts, jerk
remoulade and chilled cucumber dill, tomato salad 16.50

T O M M Y ' S H A L F R I B R A C K

Grilled baby back ribs, Tommy's own blackberry brandy BBQ sauce,
with Asian slaw and french fries 19.50

D E S S E R T S

TRIPLE CHOCOLATE CAKE

Four layers of moist chocolate cake, chocolate ganache frosting and topped with a mocha mousse whipped cream 10.00 / 6.00

BLACKBEARD'S BUTTERSCOTCH

Creamy, rich, vanilla & scotch whiskey flavored pudding with chocolate ganache, "from scratch" caramel sauce & fresh whipped cream 9.50 / 6.00

PIÑA COLADA CAKE

Moist vanilla layer cake with Myers Dark Rum, chopped pineapple, white chocolate mousse & toasted coconut 10.00 / 6.00

PINEAPPLE UPSIDE DOWN VANILLA CHEESECAKE

Baked upside down with caramelized pineapple, infused vanilla, cane sugar, topped with "from scratch" caramel sauce 8.00

BARBADOS BROWNIE

Warm, triple chocolate, with Edy's vanilla bean ice cream, "from scratch" chocolate & caramel sauces & fresh whipped cream 10.00 / 6.00

KEY WEST KEY LIME PIE

Fresh & Tart - The Real Deal with real key limes 8.50 / 6.00

W H I T E W I N E S

listed light to full-bodied

	glass	bottle
Marc Bredif Vouvray, Loire Valley, France		56
Dr. Loosen "Saint M" Riesling, Germany	9	36
Chateau St. Michelle "Eroica" Riesling, Washington		58
Pine Ridge Chenin/Viognier, Napa Valley		48
Campanile Pinot Grigio, Italy	8	32
Pighin Pinot Grigio, Italy		52
King Estate Pinot Gris, Oregon	11	44
Nobilo Sauvignon Blanc, New Zealand	8	32
Merryvale "Starmont" Sauvignon Blanc, Napa Valley	10	40
St. Supery Sauvignon Blanc, Napa Valley		56
Craggy Range Sauvignon Blanc, New Zealand		56
Conundrum by Caymus Blended White, California	14	56
Mer Soleil Chardonnay, Monterey		70
Tommy's Chardonnay Selection	8	32
Cakebread Chardonnay, Napa Valley		79
Coppola "Director's Cut" Chardonnay, Sonoma	13	52
Sonoma Cutrer "Russian River" Chardonnay, Sonoma	14	56
St. Francis Chardonnay, Sonoma	11	44
Far Niente Chardonnay, Napa Valley		98

SPARKLING/CHAMPAGNE

Piper Sonoma, Sonoma	10	40
Moet & Chandon "Imperial", France		88
Veuve Clicquot Champagne, France		108
Dom Perignon Champagne, France		282

R E D W I N E S

listed light to full-bodied

	glass	bottle
Bahia Sangria	9	36 pitcher
Mark West Pinot Noir, California	8	32
Hayman & Hill Pinot Noir, Santa Lucia Highlands	12	48
King Estate Pinot Noir, Oregon	16	64
David Bruce Pinot Noir, Russian River		73
Erath "Estate Selection" Pinot Noir, Willamette Valley		69
J. Lohr Estates Los Osos Merlot, Paso Robles	9	36
Swanson Merlot, Napa Valley		68
Foley "Rancho Santa Rosa" Syrah, Santa Rita Hills		69
Diseno Malbec, Argentina	8	32
St. Francis "Old Vines" Zinfandel, Sonoma		58
Peachy Canyon "Westside" Zinfandel, Paso Robles	11	44
Peter Lehmann "Barossa Range" Shiraz, Australia	10	40
Penfolds "Bin 389" Cabernet/Shiraz, Australia		69
Tommy's Cabernet Sauvignon Selection	8	32
14 Hands Cabernet Sauvignon, Washington	9	36
BR Cohn "Silver Label" Cabernet Sauvignon, Sonoma	12	48
Hall Cabernet Sauvignon, Napa Valley	16	64
Pepper Bridge Cabernet Sauvignon, Washington		98
Sequoia Grove Cabernet Sauvignon, Napa Valley		75
Silver Oak Cabernet Sauvignon, Alexander Valley		124
Kathryn Hall Cabernet, Napa Valley		108
Rubicon Estate "Cask", Rutherford		98

Tommy Bahama's®

RESTAURANTS

OLD NAPLES

1220 3rd Street South
Naples, FL 34102

ST. ARMANDS CIRCLE

300 John Ringling Blvd.
Sarasota, FL 34236

MARKET STREET

9595 Six Pines Dr.
The Woodlands, TX 77380

KIERLAND COMMONS

15205 N. Kierland Blvd.
Scottsdale, AZ 85254

THE GARDENS ON EL PASEO

73-595 El Paseo
Palm Desert, CA 92260

THE SHOPS AT WAILEA

3750 Wailea Alanui Dr.
Kihei, HI 96753

POINTE ORLANDO

9101 International Dr.
Orlando, FL 32819

GRAND BOULEVARD

525 Grand Boulevard
Sandestin, FL 32550

THE MARKET COMMON

3044 Howard Ave.
Myrtle Beach, SC 29577

TOWN SQUARE - LAS VEGAS

6635 Las Vegas Blvd.
Las Vegas, NV 89119

CORONA DEL MAR PLAZA

854 Avocado Ave.
Newport Beach, CA 92660

THE SHOPS AT MAUNA LANI

68-1330 Mauna Lani Dr.
Kamuela, HI 96743