

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 & S M A L L 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

TOMMY'S CLASSIC CAESAR SALAD

Crisp whole leaf romaine hearts and Grana Padano 7.00

THE BUNGALOW SALAD

Roma tomatoes, Maytag bleu cheese, Granny Smith apples, macadamia nuts, hickory smoked bacon, sweet corn and honey-lime vinaigrette 7.00

A SIMPLE SALAD

Crisp bibb lettuce, shallots, grape tomatoes, balsamic maple vinaigrette 5.00

E N T R E E S A L A D S

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

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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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

S A N D W I C H E S

TOMMY'S GREAT BIG CRISPY FISH SANDWICH

Beer battered, honey-roasted onions with french fries & island tartar sauce 14.00

MAMA BAHAMA'S CHICKEN SANDWICH

Char-grilled with Monterey jack, garlic aioli, jerk sauce, crispy "Tobacco" onions with yucca fries 12.50

SOUTH BEACH CUBAN SANDWICH

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

THE HABANA CABANA PORK SANDWICH

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

PARADISE NATION BACON CHEESEBURGER*

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

CABO FISH TACOS

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

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E N T R É E S

SANIBEL STUFFED CHICKEN

Parmesan-Japanese breadcrumb encrusted, stuffed with herb cheese & roasted red pepper, roasted red pepper cream sauce with sauteed seasonal vegetables 29.00

TRINIDAD TUNA*

Lemongrass encrusted Ahi, seared rare, sweet chili sauce, cilantro oil, island almond rice, shiitake mushrooms, toasted sesame seeds with baby bok choy 29.50

SAVANNAH SHRIMP

Jumbo shrimp, stuffed with lump crab, drizzled with jerk remoulade, served with blood orange sauce and island almond rice 29.00

LITTLE PALM ISLAND PASTA

Grilled all natural chicken, mafalda pasta, baby carrots, roasted asparagus, red bell pepper, Grana Padano & black trumpet mushroom sauce 19.50

TOMMY'S RIB RACK

Grilled baby back ribs, Tommy's own blackberry brandy BBQ sauce, with whipped chive potatoes and Asian slaw 29.50 / 19.50

THE ISLAND COWBOY*

Grilled 8 oz tenderloin filet, red wine demi-glace, roasted garlic, Maytag bleu cheese with grilled lemon garlic asparagus & roasted fingerling potatoes 35.00

SANTIAGO SEA BASS

Seared & oven roasted Chilean fillet, Caribbean spices, yuzu lilikoi sauce, rustic citrus salsa with grilled lemon garlic asparagus 35.50

OLD SAN JUAN SHRIMP AND SCALLOPS

Sautéed in a curry coconut sauce with island almond rice 29.00

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FREEPORT FLAT IRON*

Tri-peppercorn encrusted Certified Angus Beef, herb mushrooms with
whipped chive potatoes & lemon garlic baby arugula 29.00

BOCA CHICA CHICKEN

Marinated, grilled breast, black bean dirty rice, mango-macadamia
relish & pineapple rum sauce 21.50

A D D I T I O N A L S I D E S

All Sides Are For The Table

DR. MAMBO'S PLANTAIN COMBO

Sliced, crispy, cinnamon sugar dusted with black bean-charred corn salsa
and lime sour cream 6.00

IDAHO'S FINEST WHIPPED CHIVE POTATOES

Baked & whipped with butter, heavy cream, salt, pepper & fresh chives 6.00

FARM FRESH GRILLED ASPARAGUS

Seasoned with lemon garlic oil and shaved Grana Padano 6.00

WHIPPED BAYOU SWEET POTATOES

Baked and whipped with honey, cinnamon, allspice, sweet cream butter
and topped with a graham cracker toasted nut topping 6.00

THE BIG BASKET OF FRIES

Crispy, hot, lightly seasoned, ketchup & island sauce 6.00

TOMMY BAHAMA'S ISLAND ALMOND RICE

Basmati rice with sliced almonds, fresh garlic, onions and coconut milk 6.00

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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

PINA 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 |
|---|-------|--------|
| Dr. Loosen "Saint M" Riesling, Germany | 10 | 40 |
| Chateau St. Michelle "Eroica" Riesling, Washington | | 56 |
| Pine Ridge Chenin/Viognier, Napa Valley | 8 | 32 |
| Campanile Pinot Grigio, Italy | 8 | 32 |
| Pighin Pinot Grigio, Italy | | 48 |
| King Estate Pinot Gris, Oregon | 12 | 48 |
| Nobilo Sauvignon Blanc, New Zealand | 10 | 40 |
| 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, Napa Valley | 14 | 56 |
| Mer Soleil Chardonnay, Monterey | | 66 |
| Tommy's Chardonnay Selection | 8 | 32 |
| Cakebread Chardonnay, Napa Valley | | 76 |
| Coppola "Director's Cut" Chardonnay, Sonoma | 12 | 48 |
| Sonoma Cutrer "Russian River" Chardonnay, Sonoma | 13 | 52 |
| Au Bon Climat Chardonnay, Santa Barbara, <i>Exclusively at Tommy Bahama</i> | 16 | 64 |
| Sierra Madre Chardonnay, Santa Maria Valley | | 60 |
| Far Niente Chardonnay, Napa Valley | | 89 |

SPARKLING/CHAMPAGNE

| | | |
|-----------------------------------|----|-----|
| Piper Sonoma Sparkling, Sonoma | 11 | 44 |
| Moet & Chandon "Imperial", France | | 87 |
| Vueve Clicquot Champagne, France | | 109 |
| Dom Perignon Champagne, France | | 260 |

R E D W I N E S

listed light to full-bodied

| | glass | bottle |
|--|-------|------------|
| Baha Sangria | 9 | 36 pitcher |
| Acrobat Pinot Noir, Oregon | 12 | 48 |
| Erath "Estate Selection" Pinot Noir, Willamette Valley | | 70 |
| Donum Pinot Noir, Carneros | | 116 |
| Robert Stemmler Pinot Noir, Carneros | 17 | 68 |
| J. Lohr Estates Los Osos Merlot, Paso Robles | 9 | 36 |
| Pride Merlot, Sonoma | | 106 |
| Foley "Rancho Santa Rosa" Syrah, Santa Rita Hills | | 68 |
| Diseno Malbec, Argentina | 8 | 32 |
| Peachy Canyon "Westside" Zinfandel, Paso Robles | 11 | 44 |
| St. Francis "Old Vines" Zinfandel, Sonoma | | 57 |
| Peter Lehmann "Barossa Range" Shiraz, Australia | 11 | 44 |
| Barossa Valley Estate "Ebenezer" Shiraz, Australia | | 75 |
| Penfolds "Bin 389" Cabernet/Shiraz, Australia | | 72 |
| 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 |
| Levendi "Sweetwater Ranch" Cabernet Sauvignon, Napa Valley | | 104 |
| Dunham Cellars Cabernet Sauvignon VII, Columbia Valley | | 87 |
| Sequoia Grove Cabernet Sauvignon, Napa Valley | | 86 |
| Kathryn Hall Cabernet Sauvignon, Napa Valley | | 112 |