

## 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

### **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	10	40
Chateau St. Michelle "Eroica" Riesling, Washington		58
Pine Ridge Chenin/Viognier, Napa Valley		48
Campanile Pinot Grigio, Italy	8	32
Pighin Pinot Grigio, Italy		51
King Estate Pinot Gris, Oregon	12	48
Nobilo Sauvignon Blanc, New Zealand	9	36
Merryvale "Starmont" Sauvignon Blanc, Napa Valley	11	44
St. Supery Sauvignon Blanc, Napa Valley		64
Craggy Range Sauvignon Blanc, New Zealand		65
Conundrum by Caymus Blended White, California	15	60
Mer Soleil Chardonnay, Monterey		69
Tommy's Chardonnay Selection	8	32
Cakebread Chardonnay, Napa Valley		87
Coppola "Director's Cut" Chardonnay, Sonoma	13	52
Sonoma Cutrer "Russian River" Chardonnay, Sonoma	15	60
St. Francis Chardonnay, Sonoma	11	44
Far Niente Chardonnay, Napa Valley		105

## SPARKLING/CHAMPAGNE

Piper Sonoma Sparkling, Sonoma	11	44
Moet & Chandon "Imperial", France		94
Vueve Clicquot Champagne, France		115
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	9	36
Hayman & Hill Pinot Noir, Santa Lucia Highlands	14	56
King Estate Pinot Noir, Oregon	18	72
David Bruce Pinot Noir, Russian River		82
Erath "Estate Selection" Pinot Noir, Willamette Valley		73
J. Lohr Estates Los Osos Merlot, Paso Robles	10	40
Swanson Merlot, Napa Valley		72
Foley "Rancho Santa Rosa" Syrah, Santa Rita Hills		74
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	11	44
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	13	52
Hall Cabernet Sauvignon, Napa Valley	18	72
Pepper Bridge Cabernet Sauvignon, Washington		108
Sequoia Grove Cabernet Sauvignon, Napa Valley		77
Silver Oak Cabernet Sauvignon, Alexander Valley		123
Kathryn Hall Cabernet, Napa Valley		115
Rubicon Estate "Cask", Rutherford		105