

# G L U T E N F R E E S E L E C T I O N S

## BIG ISLAND GOAT CHEESE

Warm macadamia nut encrusted, mango salsa, and mixed greens tossed with honey lime vinaigrette 11.50

## SOUTH SEAS SCALLOPS

Pan seared, fresh basil, roma tomatoes served with Asian slaw and topped with chipotle aioli 11.50

## TAHITIAN TUNA SALAD

Blackened Ahi seared rare with baby arugula and carrots tossed in a honey lime vinaigrette with wasabi paste and pickled ginger 17.50

## MAMA BAHAMA'S GRILLED CHICKEN

Marinated and char-grilled chicken breast with Monterey jack cheese, topped with chipotle aioli and served with fresh fruit 12.50

## FRESH FISH

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

## TRINIDAD TUNA

Sesame seed crusted Ahi tuna with sautéed baby bok choy & shiitake mushrooms. Served with mango salsa, pickled ginger and wasabi paste. Drizzled with cilantro oil and garnished with red bell pepper 29.50

## TOMMY'S RIB RACK

Grilled baby backs, Tommy's own blackberry brandy BBQ sauce, with roasted fingerling potatoes & Asian slaw 19.50/29.50

## THE ISLAND COWBOY\*

Grilled 8 oz tenderloin filet, roasted garlic, Maytag bleu cheese with grilled lemon garlic asparagus & roasted fingerling potatoes 34.50

# D E S S E R T S

## WHA'JAMAICAN CHOCOLATE CAKE

Flourless, chocolate decadence with espresso, white chocolate & crème anglaise 9.00

## PINEAPPLE UPSIDE DOWN VANILLA CHEESECAKE

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

\* Maytag bleu cheese is Gluten free

\*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.