

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 grilled lemon garlic asparagus 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

BLACKBEARD'S BUTTERSCOTCH

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

* Maytag bleu cheese is Gluten free

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