

Tommy Bahama's®

RESTAURANT • BAR • STORE

Grand Boulevard
525 Grand Boulevard
Sandestin, FL 32550
850-654-1743
tommybahama.com

Tommy Bahama's is the perfect location for any special event. It's a celebration of the island lifestyle — a place that is always full of warm smiles, gentle laughter and relaxed conversation; a place to wind down and recharge; a place where special celebrations are a nightly occurrence and...Life is One Long Weekend.

Pointe Orlando

9101 International Dr.
Orlando, FL 32819
321-281-5888

St. Armands Circle

300 John Ringling Blvd.
Sarasota, FL 34236
941-388-2888

Market Street

9595 Six Pines Dr.
The Woodlands, TX 77380
281-292-8669

Kierland Commons

15205 N. Kierland Blvd.
Scottsdale, AZ 85254
480-505-3668

The Gardens on El Paseo

73-595 El Paseo
Palm Desert, CA 92260
760-836-0188

The Shops at Wailea

3750 Wailea Alanui Dr.
Kihei, HI 96753
808-875-9983

Grand Boulevard

525 Grand Boulevard
Sandestin, FL 32550
850-654-1743

Old Naples

1220 Third Street South
Naples, FL 34102
239-643-6889

The Market Common

3044 Howard Ave.
Myrtle Beach, SC 29577
843-839-1868

Town Square - Las Vegas

6635 Las Vegas Blvd. South
Las Vegas, NV 89119
702-948-8006

Corona del Mar Plaza - Island Grille

854 Avocado Ave.
Newport Beach, CA 92660
949-760-8686

The Shops at Mauna Lani

68-1330 Mauna Lani Dr.
Kamuela, HI 96743
808-881-8686

Appetizers & Soups

Tommy's World Famous Coconut Shrimp

Shrimp encrusted with crispy coconut, served with papaya-mango chutney & Asian slaw. 13.50 / 8.50

Big Island Goat Cheese

Warm macadamia nut encrusted, sweet soy glazed, mango salsa with island flatbread. 9.00

Dr. Mambo's Plantain Combo

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

Crab Calloway

Griddled cakes, a light coconut crust, sweet chili mustard sauce, cilantro oil with Asian slaw. 13.50 / 7.00

South Seas Scallop Sliders

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

Fried Green Tomatoes

Horseradish cream, smoked Gouda, crawfish remoulade. 9.00

Ahi Tuna Tacos*

Wonton shell, sesame chipotle dressing, Asian slaw with wasabi-lime infused avocado. 12.00

Chicken Quesadilla

Grilled chicken, Monterey jack, cilantro, scallions, chipotle aioli, black bean-corn salsa, tomato salsa and lime sour cream. 7.00

Cooper Island Crab Bisque

Lump crab meat, butter, sherry and cream. 8.50 / 5.50

Tortola Tortilla Soup

Savory blend of ground corn tortilla, grilled chicken, seasoned with island spices & lime sour cream. 7.00 / 4.00

Salads

The Bungalow Salad

Roma tomatoes, Maytag bleu cheese, Granny Smith apples, macadamia nuts, hickory smoked bacon, sweet corn and honey-lime vinaigrette. 6.00

Tommy's Classic Caesar Side Salad

Crisp whole leaf romaine hearts, Grana Padano parmesan cheese, garlic croutons. 6.00

A Simple Salad

Bibb lettuce, shallots, grape tomatoes, balsamic maple vinaigrette. 5.00

Tahitian Tuna Salad*

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

Crisp whole leaf romaine hearts, Grana Padano parmesan cheese, garlic croutons. chicken: 13.00 / finfish: 14.00 / shrimp: 15.00

Saba Steak Salad*

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

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. 14.50

Entrées

Cabo Fish Tacos

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

Tommy's Great Big Crispy Fish Sandwich

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

Mama Bahama's Chicken Sandwich

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

Entrées (continued)

South Beach Cuban Sandwich

Sliced ham, roasted pork, gruyere cheese, sliced pickles, Srirachi mustard and sweet potato fries. 13.00

Paradise Nation Bacon Cheeseburger*

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

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

Savannah Shrimp

Jumbo shrimp, stuffed with lump crab, drizzled with jerk remoulade, served with blood orange sauce and island almond rice. 24.00

Grayton Beach Pasta

Whole wheat angel hair, grape tomatoes, cippolini onions, spinach and garlic wine sauce.
chicken: 19.00 / shrimp: 24.00

Sanibel Stuffed Chicken

Parmesan-panko breadcrumb encrusted, stuffed with herb cheese & roasted red pepper, roasted red pepper cream sauce sautéed haricot verts, whipped chive potatoes. 24.00

Shoal Bay Snapper

Macadamia nut encrusted, wasabi soy butter, almond rice and asparagus. 27.50

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

The Island Cowboy*

Grilled 8 oz tenderloin fillet, red wine demi-glace, roasted garlic, Maytag bleu cheese with grilled lemon garlic asparagus & roasted fingerling potatoes. 34.50

Steak Chimichurri

Marinated skirt steak, herbed citrus chimichurri, tomato relish and warm farro salad. 21.00

Tommy's Rib Rack

Grilled half rack of baby back ribs, Tommy's own blackberry brandy BBQ sauce, with whipped chive potatoes & Asian slaw. 19.50

Old San Juan Shrimp and Scallops

Sautéed in a curry coconut sauce with island almond rice. 25.50

Additional Sides

Dr. Mambo's Plantain Combo

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

Whipped Yukon Gold 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

The Big Basket of Fries

Crispy, hot and lightly seasoned, served with ketchup & island sauce. 6.00

Island Almond Rice

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

Desserts

Piña Colada Cake

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

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. 9.00 / 5.00

Barbados Brownie

Warm, triple chocolate, with Edy's vanilla bean ice cream, "from scratch" chocolate & caramel sauces & fresh whipped cream. 9.00 / 6.00

Key West Key Lime Pie

The real deal! Fresh and tart, made with real key limes. 7.00 / 4.00

**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.*