

Tommy Bahama®

RESTAURANT • BAR • STORE

St. Armands Circle
300 John Ringling Blvd.
Sarasota, FL 34236
941-388-2888
tommybahama.com

Tommy Bahama 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 it's easy to make life one long weekend.

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

Laguna Beach
400 South Coast Highway
Laguna Beach, CA 92651
949-376-6886

Corona del Mar Plaza - Island Grille
854 Avocado Ave.
Newport Beach, CA 92660
949-760-8686

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

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

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

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

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

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

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

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

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

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

*Menu subject to change without notice. Last updated December, 2011.
Although our kitchen is not Gluten Free, our culinary team will make every attempt to meet your individual dietary needs.
Please notify our staff of any severe or life-threatening food allergies.*

 Vegetarian Option Available  Gluten Sensitive Option Available

DRINKS

Martinis

Chauffeured Sidecar

Calvados Pays d' Auge, Cointreau, Tuaca,
Lemon, Sugar 12

Lemon Drop

Van Gogh Citroen, Cointreau,
Hand-Pressed Lemon, Sugar 11

Grapefruit Basil

Grey Goose, Fresh Basil, Grapefruit Juice 10

Classic Vodka

Ketel One, Extra Dry Vermouth,
Bleu Cheese Stuffed Olives 11

Bye Bye Blues

Van Gogh Acai, Scratch Lemonade, Mint 10

Coconut Cloud

Tommy Bahama White Sand, Stoli Vanil,
Cruzan Coconut, Cream of Coconut 10

Hand-Crafted Cocktails

Cucumber Smash

Hendrick's, St-Germain Elderflower,
Muddled Cucumber 12

Bahia Sangria

Brandy, Red Wine, Pomegranate, Oranges,
Green Apples, Lemons 9/36

Sour in the Rough

Bulleit Bourbon, Scratch Sour, Orange,
Lemon, Lime 11

Baja Margarita

Sauza Conmemorativo, Cointreau, Grand Marnier,
Scratch Sour, Lime 11

The BBC

Baileys & Emmets Irish Creams,
Cream of Coconut, Banana 11

Fresh Market Cocktail

Unique Spirits, Seasonal Ingredients 12

Zero Proof

Basil/Mint Lemonade

Infused Scratch Lemonade, Lime Foam 4

Cucumber Ginger Jasmine-tini

Muddled Cucumber, Ginger Jasmine Syrup,
Lemon-Lime Soda 5

Faux-jito

Muddled Mint & Lime, Lemon-Lime Soda 4

Rum Concoctions

Pineapple Jalapeño Mojito

Cruzan Pineapple, Cane Syrup, Mint,
Jalapeño & Pineapple, Soda Water 10

Gran Daiquiri

Zaya Gran Reserva 12 yr, Hand-Pressed Lime,
Maple, Angostura 11

Mai Tai

Bacardi, Orgeat, Orange Curacao, Scratch Sour,
Pineapple, Dark Rum 9

Santiago Fizz

Matusalem Platino, Cane Syrup, Egg Whites,
Hand-Pressed Lemon & Tarragon 11

Planter's Punch

Seven Tiki & Bacardi, Ginger, Mango, Pineapple,
Angostura 9

The Orange Curtain

Cruzan Citrus, Tuaca, Blood Orange, Mango,
Scratch Sour 10

Kraken Up

Kraken Black Spice, Cruzan Mango, Scratch Sour,
Lime, Orange Bitters 11

Painkiller #2

Pusser's Rum, Cream of Coconut, Pineapple,
Orange, Nutmeg 10

Spiced Hurricane

Cruzan 9 Spice, Apricot Brandy, Scratch Sour,
Pineapple, Pineapple-Infused Foam 9

Crazy Cuban

Mt. Gay Eclipse, Cruzan Coconut,
99 Bananas, Pineapple 9

Bottled Beer

Michelob Ultra

Coors Light

Amstel Light

Corona

Heineken

Stella Artois

Duvel Belgium Ale

Chimay Blanche Triple Abbey

Spaten Optimator

Beck's NA

Ask Your Server About Our Selection of Drafts

LUNCH

Appetizers

Ahi Tuna Tacos*

Wonton Shell, Sesame Chipotle Dressing,
Asian Slaw, Wasabi-Lime Infused Avocado 12

Char-Grilled Artichoke 🐠

Herbes de Provence Marinade,
Lemon-Tarragon Aioli 11

World-Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw 16.50/11.50

Macadamia Nut Encrusted Goat Cheese 🐠 🐠

Mango Salsa, Sweet Soy Glaze, Flatbread 12

Smoked Trout Dip

Horseradish, Lime Sriracha, Herbs,
Crispy Plantains 12

Chicken Lollipops

Macadamia Nut Dust, Jerk Remoulade 9

Ahi Poke Napoleon*

Capers, Sesame, Guacamole, Flatbread 16.50

Seared Scallop Sliders*

Basil, Romas, Chipotle Aioli, Crispy Onions,
Asian Slaw 12.50

Coconut-Crusted Crab Cakes

Lump Blue Crab, Sweet Chili Mustard Sauce,
Asian Slaw 14.50/8

Soups & Entrée Salads

Tortilla Soup

Puréed Vegetables, Grilled Chicken Breast,
Corn Salsa, Lime Sour Cream 7.50/5.50

Crab Bisque

Lump Blue Crab, Sherry, Cream,
Crushed Croutons 9.50/6.50

Grilled Chicken Salad 🐠 🐠

Romas, Maytag Bleu, Apples,
Macadamia Nuts, Nueske's Bacon,
Corn, Honey-Lime Vinaigrette 16.50

Blackened Ahi Salad*

Seared Rare, Baby Arugula, Carrots,
Wonton Strips, Sweet Soy, Tamarind Vinaigrette,
Wasabi-Lime Infused Avocado 17.50

Caesar Salad

Whole Leaf Romaine Hearts,
Grana Padano, Garlic Croutons
Fresh Catch 16.50 | Shrimp 15.50 | Chicken 14.50

Junkanoo Salad

Grilled Chicken, Celery, Corn, Grapes,
Papaya, Mango, Almonds, Monterey Jack,
Mayo & Lime, Bibb Lettuce 13.50

Grilled Steak Salad* 🐠

Sliced Tenderloin, Grilled Potatoes,
Romas, Crispy Shiitakes, Garlic Aioli,
Tamarind Vinaigrette 18

LUNCH

Burgers & Sandwiches

Mushroom & Onion Kobe Burger*

Snake River Farms, Toasted Brioche, Roasted Garlic Aioli, Gruyere, Braised Mushrooms, Grilled Yellow Onion, Crispy Shiitakes, Fries 15.50

Smokehouse Angus Burger*

Prime Angus, Toasted Brioche, Roasted Garlic Aioli, Sharp White Cheddar, Red Onion, Nueske's Bacon, Fries 13.50

Harvest Veggie Burger 🌱

Toasted Brioche, Roasted Garlic Aioli, Monterey Jack, Baby Arugula, Romas, Cucumbers, Fries 13

Kalua Pork Sandwich

House Roasted, Blackberry Brandy BBQ, Crispy Onions, Asian Slaw, Fries 13

Grilled Chicken Sandwich

Monterey Jack, Roasted Garlic Aioli, Jerk Sauce, Crispy Onions, Yucca Fries 13

Crispy Fish Sandwich

Beer Batter, Honey-Roasted Onions, Tomato, Pickle, Island Tartar, Fries 14

Blackened Fish Sandwich 🌱

Toasted Brioche, Lemon Tarragon, Sriracha Aioli, Bungalow Salad 16.50

Bungalow Favorites

Chicken Quesadilla

Cilantro, Scallions, Chipotle Aioli, Wasabi-Lime Infused Avocado, Tomato Relish 13.50

Cuban Sandwich

Kalua Roasted Pork, Ham, Gruyere, Pickle, Sriracha Mustard, Yucca Fries 13.50

Grilled BBQ Pork Ribs 🍷

Blackberry Brandy BBQ, Asian Slaw, Fries 19.50

Blackened Fish Tacos

Tomato Relish, Chipotle Aioli, Lime Sour Cream, Asian Slaw 15

Sides 5

Grilled Asparagus

Crispy Plantain Chips

Soft Plantains

Russet Potato Fries

Warm Farro Salad

Mandarin Asian Slaw

DINNER

Appetizers

Ahi Tuna Tacos*

Wonton Shell, Sesame Chipotle Dressing, Asian Slaw,
Wasabi-Lime Infused Avocado 12

Char-Grilled Artichoke 🍷

Herbes de Provence Marinade,
Lemon-Tarragon Aioli 11

World-Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw 16.50/11.50

Macadamia Nut Encrusted Goat Cheese 🍷 🍷

Mango Salsa, Sweet Soy Glaze, Flatbread 12

Smoked Trout Dip

Horseradish, Lime Sriracha, Herbs,
Crispy Plantains 12

Chicken Lollipops

Macadamia Nut Dust, Jerk Remoulade 9

Ahi Poke Napoleon*

Capers, Sesame, Guacamole, Flatbread 16.50

Seared Scallop Sliders*

Basil, Romas, Chipotle Aioli, Crispy Onions,
Asian Slaw 12.50

Coconut-Crusted Crab Cakes

Lump Blue Crab, Sweet Chili Mustard Sauce,
Asian Slaw 14.50/8

Soups & Salads

Tortilla Soup

Puréed Vegetables, Grilled Chicken Breast,
Corn Salsa, Lime Sour Cream 7.50/5.50

Crab Bisque

Lump Blue Crab, Sherry, Cream,
Crushed Croutons 9.50/6.50

Bungalow Salad 🍷 🍷

Romas, Maytag Bleu, Apples,
Macadamia Nuts, Nueske's Bacon, Corn,
Honey-Lime Vinaigrette 8

Red, White & Bleu 🍷 🍷

Vine-Ripened Diced Tomatoes, Onions,
Romaine Hearts, Maytag Bleu,
Maple Balsamic 8

Simple Salad 🍷 🍷

Bibb Lettuce, Shallots, Grape Tomatoes,
Fresh Herbs, Maple Balsamic 6

Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano,
Garlic Croutons 7

Entrées

Jerk Chicken

Authentic Jerk, Warm Mango Salsa,
Almond Rice, Mandarin Asian Slaw 22

Grilled BBQ Pork Ribs 🍷

Blackberry Brandy BBQ, Whipped Chive Potatoes,
Asian Slaw 29.50/19.50

Rustic Chicken Pasta 🍷

Whole Wheat Angel Hair, Grape Tomatoes,
Spinach, Cippolinis, White Wine Broth,
Julienne Basil 21

Filet Mignon*

Roasted Garlic, Maytag Bleu, Grilled Asparagus,
Fingerling Potatoes, Red Wine Demi-Glaze
34.50/29.50

Lemongrass Encrusted Ahi*

Seared Rare, Shiitakes, Baby Bok Choy,
Almond Rice, Sweet Chili Mustard Sauce 29.50

Sanibel Chicken

Parmesan Crust, Herbed Cheese,
Red Pepper Cream Sauce, Whipped Chive Potatoes,
Haricot Vert 27.50

Roasted Vegetables 🍷

Warm Farro Salad, Baby Arugula, Haricot Vert,
Shiitakes, Baby Bok Choy, Grape Tomatoes,
Fingerling Potatoes, Cippolinis 17

Crab Stuffed Shrimp

Sautéed Spinach, Whipped Chive Potatoes,
Sweet Chili Sauce 29

Macadamia Nut Encrusted Snapper

Hawaiian Red Sea Salt, Wasabi Soy Butter,
Mandarin Asian Slaw, Asparagus 29.50

Thai Shrimp & Scallops*

Coconut Curry Reduction, Almond Rice,
Chives 25.50

Oven Roasted Sea Bass

Asparagus, Pinot Grigio Buerre Blanc,
Rustic Citrus Salsa 35.50

Cowboy Ribeye*

20 oz. Certified Angus Bone-In Steak,
Nueske's Bacon, Carmelized Shallot Butter,
Crispy Onions 39.50

Sides 5

Grilled Asparagus

Crispy Plantain Chips

Russet Potato Fries

Soft Plantains

Mandarin Asian Slaw

Warm Farro Salad

DESSERTS

Triple Chocolate Cake

Four Layers, Chocolate Ganache,
Mocha Mousse 10/6

Piña Colada Cake

Vanilla Cake, Myers Dark Rum,
Diced Pineapple, White Chocolate Mousse,
Toasted Coconut 10/6

Butterscotch Pudding

Chocolate Ganache, Scratch Caramel,
White Chocolate Mousse 9.50/6

Malted Chocolate Pie

Chocolate Cookie Crust, Mocha Mousse,
English Toffee Crumble 10

Key Lime Pie

Graham Cracker Crust,
White Chocolate Mousse 8.50/6

Pineapple Creme Brulee

Tahitian Vanilla Bean,
White Chocolate Mousse 9