




Tommy Bahama®




MARLIN BAR

COCONUT POINT

SNACKS

- DUO OF DIPS** Fire Roasted Salsa, Guacamole, House-Made Chips  10
- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney 13
- AHI TUNA POKE*** Guacamole, Wasabi Lime Cream, Caper Dressing, House-Made Chips 13
- BUFFALO CAULIFLOWER** Cajun Crust, Herbed Buttermilk Dressing  8
- HURRICANE TOTS** Furikake, Sriracha Aioli, Soy Glaze 7 Crispy Tots  5

TACOS

- BLACKENED MAHI MAHI** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream  13
- FILET MIGNON*** Roasted Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole  15
- BLACKENED SHRIMP** Mango Salsa, Chipotle Aioli, Island Slaw  13

HANDHELDS

- ALL-AMERICAN BURGER SLIDERS*** American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O 12
- "NASHVILLE" HOT CHICKEN SLIDERS** Hawaiian Sweet Roll, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, House-Made Dill Pickles 12
- CUBAN SANDWICH** Pulled Pork, Ham, Gruyère, Spicy Aioli, Sriracha Mustard, House-Made Dill Pickles 12
- CHICKEN PANINI** Pecan Bacon, Chipotle Aioli, Gruyère, Vine-Ripe Tomatoes 12

SALADS & BOWLS

- GRILLED CHICKEN & MANGO SALAD** Baby Greens, Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette  14
- BLACKENED SHRIMP CHOPPED SALAD** Shredded Romaine, Feta, Vine-Ripe Tomatoes, Egg, Pecanwood Bacon, Avocado, Roasted Corn Salsa, Herb Buttermilk Dressing  16
- AHI POKE BOWL*** Farro, Red Quinoa, Baby Greens, Island Slaw, Avocado, Pickled Vegetables, Spicy Aioli, Sesame Seeds, Crispy Wontons  15
- ROASTED VEGETABLE BOWL** Farro, Red Quinoa, Baby Greens, Avocado, Island Slaw, Cauliflower, Carrots, Marinated Mushrooms, Roasted Corn Salsa, Tomato Relish, Chipotle Aioli, Wasabi-Avocado Crème, Crispy Tortilla Strips  13
+ Grilled Shrimp 15.5 | + Grilled Chicken 14.5 | + Grilled Filet 18 

TREATS

- KEY LIME PIE** Graham Cracker Crust, Lime Zest 7

 VEGETARIAN  GLUTEN FREE  GLUTEN FREE UPON REQUEST

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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ISLAND RUM

- CLASSIC MOJITO** Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Q Soda 12.5
- PINEAPPLE COCONUT MOJITO** Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda 13
- MAI TAI** Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float 13.5
- FROZEN MAI TAI** Tommy's Icy Twist on a Classic Cocktail 13.5
- HANDCRAFTED PIÑA COLADA** Bacardi, Pineapple, Cream of Coconut, Gosling's Black Seal Float 13

SIGNATURE

- BAJA MARGARITA** Sauza Commemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime 13.5
- CUCUMBER SMASH** Hendrick's, St-Germain Elderflower, Lime, Cucumber, Q Soda 13.5
- BAHIA SANGRIA** Brandy, Red Wine, Pomegranate, Orange, Green Apples 11.5
- BLOOD ORANGE MARGARITA** Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour 13.5
- RASPBERRY JALAPEÑO PALOMA** Milagro Silver, Raspberry, Lime, Cane Syrup 13.5

MARTINIS

- PINEAPPLE PARADISIO** Bacardi Pineapple, St-Germain Elderflower, 99 Bananas, Scratch Sour, Pineapple 15
- GRAPEFRUIT BASIL** Grey Goose, Fresh Basil, Grapefruit 15.5
- COCONUT CLOUD** Don Q Cristal, 360 Vanillal, Cruzan Coconut, Cream of Coconut 15
- GREY GOOSE** Extra Dry Vermouth, Blue Cheese Stuffed Olives 16

WHITE WINE

- MASCHIO PROSECCO (SPARKLING)** Italy 10
- FAUSTINO ART COLLECTION ROSÉ** Rioja, Spain 9/34
- CAPOSALDO PINOT GRIGIO** Delle Venezie, Italy 10/38
- BEX RIESLING** Nahe, Germany 9/34
- WITHER HILLS SAUVIGNON BLANC** Marlborough, New Zealand 10/38
- CONUNDRUM WHITE BLEND BY CAYMUS** California 10/38
- STONECAP CHARDONNAY** Columbia Valley, Washington 10/38
- RAEBURN CHARDONNAY** Russian River Valley, California 13/49
- STAG'S LEAP HANDS OF TIME CHARDONNAY** Napa Valley, California 15/57

RED WINE

- ELOUAN PINOT NOIR** Oregon 11/42
- DUSK TO DAWN PINOT NOIR** Russian River Valley, California 13/49
- DAOU PESSIMIST RED BLEND** Paso Robles, California 13/49
- PIATTELLI RESERVE MALBEC** Cafaya, Argentina 10/38
- TALL SAGE CABERNET SAUVIGNON** Columbia Valley, Washington 10/38
- AVALON CABERNET SAUVIGNON** Napa Valley, California 13/49

N/A

- ISLAND TEA** Mango Black Tea, Pineapple, Orgeat, Mint 7.5
- HAWAIIAN FIZZ** Pineapple, Lime, Coconut Cream, Q Soda 7.5
- FAUX-JITO** Mint, Lime, Lemon-Lime Soda 7.5
- PAIN CHILLER** Pineapple, Orange, Cream of Coconut, Nutmeg 7.5