

Tommy Bahama®

RESTAURANT | BAR | STORE

AVAILABLE FOR PICK-UP | TAKE-OUT | DELIVERY

STARTERS

WORLD FAMOUS COCONUT SHRIMP	Papaya-Mango Chutney	17/12
HUMMUS & WHIPPED FETA	Olive-Cucumber Relish, Meyer Lemon EVOO, Sherried Honey Figs, Grilled Flatbread	15
MACADAMIA CRUSTED GOAT CHEESE	Mango Salsa, Sweet Soy, Flatbread	13
CARAMELIZED CAULIFLOWER	Hummus, Cilantro Zhoug, Coconut Chivda, Golden Raisins	12
AHI TUNA TACOS*	Wonton Shell, Island Slaw, Wasabi-Avocado Crème	14
BRUSSELS	Roasted Shallots, Thai Chili Lime Vinaigrette, Togarashi, Tempura Crunch, Grana Padano	12
DUO OF DIPS	Fire Roasted Salsa, Guacamole, House-Made Chips	12
CHICKEN TORTILLA SOUP	Roasted Corn Salsa, Lime Sour Cream	7.5/5.5
LUMP BLUE CRAB BISQUE	Sherry, Cream, Crushed Herb Croutons	9.5/7.5

SALADS

GRILLED CHICKEN & MANGO SALAD	Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette	18.5
CHAR-GRILLED FILET MIGNON SALAD*	Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette	24
BLACKENED SHRIMP CHOPPED SALAD	Shredded Romaine, Feta, Egg, Vine-Ripe Tomatoes, Avocado, Pecanwood Bacon, Roasted Corn Salsa, Herb Buttermilk Dressing	20
MISO ŌRA KING SALMON BOWL*	Red Quinoa, Farro, Avocado, Baby Lettuce, Island Slaw, Mango Salsa, Roasted Corn Salsa, Toasted Almonds, Crispy Wontons, Citrus Miso Vinaigrette	22

HAND-HELDS

ALL-AMERICAN BURGER*	American Cheese, Garlic Aioli, House-Made Dill Pickles, QUITO, Crispy Tots	17
CUBAN SANDWICH	House Roasted Pork, Black Forest Ham, Gruyère, House-Made Dill Pickles, Sriracha Mustard, Chipotle Aioli, Crispy Tots	16
GRILLED CHICKEN BREAST SANDWICH	Monterey Jack, Garlic Aioli, Crispy Onions, Jerk Sauce, Crispy Tots	16
BLACKENED MAHI MAHI TACOS	Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips and Salsa	20
JERK CHICKEN TACOS	Jerk Spice, Mango Salsa, Island Slaw, Avocado, Lime Sour Cream, House-Made Chips and Salsa	17
FILET MIGNON TACOS*	Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole, House-Made Chips and Salsa	21

LAND



PARMESAN CRUSTED SANIBEL CHICKEN	Herb Cheese, Red Pepper Cream, Cauliflower-Potato Mash, Roasted Broccolini	29
GRILLED BABY BACK PORK RIBS	Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash	31/22
KONA COFFEE CRUSTED RIBEYE*	Cauliflower-Potato Mash, Grilled Asparagus, Garlic Butter	44
FILET MIGNON*	Trumpet Mushrooms, Blue Cheese, Cauliflower-Potato Mash, Lemon Arugula	46

SEA

TAMARIND-PINEAPPLE GLAZED MAHI MAHI	Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños Almond Rice	29.5
THAI SHRIMP & SCALLOPS	Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	33
MISO ŌRA KING SALMON*	Caramelized Shiitake Mushrooms, Tomato Relish, Charred Baby Bok Choy, Citrus Miso Vinaigrette	32
MACADAMIA NUT CRUSTED SNAPPER	Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	33
WORLD FAMOUS COCONUT SHRIMP	Papaya-Mango Chutney, Island Slaw, Grilled Asparagus	29.5

SIDES TO SHARE • 8

Almond Rice | Cauliflower-Potato Mash | Russet Fries | Grilled Asparagus | Roasted Broccolini

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