

APPETIZERS

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13**

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney **16.5/11.5**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **12.5**

DUO OF DIPS Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **12**

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **16**

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw **14.5**

COCONUT CRUSTED CRAB CAKES Lump Blue Crab, Thai Chili Sauce **16**

SOUPS, BOWLS & SALADS

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa **7.5/5.5**

LUMP BLUE CRAB BISQUE Sherry, Cream, Herb Crushed Croutons **9.5/6.5**

BUNGALOW SALAD Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **8.5**

AHI TUNA BOWL* Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette **18.5**

MISO GLAZED ORGANIC KING SALMON BOWL* Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette **18.5**

ROASTED VEGETABLE BOWL Seasonal Vegetables, Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette **12.5**

GRILLED CHICKEN & MANGO SALAD Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **16.5**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **20**

THE CLASSIC CAESAR Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons **11**
+ Grilled Shrimp **16.5** + Grilled Chicken Breast **15.5**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette **19.5**

SIDES • 6

GRILLED ASPARAGUS

ROASTED BROCCOLINI

CAULIFLOWER-POTATO MASH

WARM FARRO SALAD

RUSSET POTATO FRIES

ALMOND RICE

CHARRED BABY BOK CHOY

MISO CARROTS

JERK YUCCA FRIES

We are proud to be a restaurant partner of the Monterey Bay Aquarium Seafood Watch Program.

BURGERS & SANDWICHES

ALL-AMERICAN BURGER* American Cheese, House Made Pickles, Garlic Aioli, L|T|O, Fries **15**

MUSHROOM BACON BURGER* Gruyère, Garlic Aioli, Wild Arugula, Fries **16.5**

CUBAN SANDWICH House Roasted Pork, Black Forest Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries **14**

HOUSE ROASTED PORK SLIDERS Blackberry Brandy BBQ, Island Slaw, Crispy Onions, Fries **13.5**

GRILLED CHICKEN BREAST SANDWICH Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **14**

CRISPY COD SANDWICH Beer Batter, Honey Roasted Onions, Island Tartar, Fries **16.5**

ENTRÉES

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **28.5**

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

MACADAMIA NUT CRUSTED SNAPPER Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **27.5**

BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **18**

MISO GLAZED ORGANIC KING SALMON* Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette **30**

SEARED AHI TUNA* Chili & Brown Sugar Crust, Vegetable Succotash, Wasabi-Edamame Purée **31**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**
+ Shrimp **25.5** + Grilled Chicken Breast **23**

THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Almond Rice **28.5**

*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.

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

GLUTEN-SENSITIVE

GUACAMOLE House-Made Chips **11.5**

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **12**

BLACKENED MAHI MAHI TACOS Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **18**

GRILLED CHICKEN & MANGO SALAD Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **16.5**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **20**

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

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KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **28.5**

VEGETARIAN

DUO OF DIPS Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **12.5**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**

ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **14**

ROASTED VEGETABLE BOWL Seasonal Vegetables, Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette **12.5**

Tommy Bahama®

RESTAURANT • BAR • STORE

HARBOURSIDE PLACE

126 Soundings Ave.
Jupiter, FL 33477
561-406-6631

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.

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

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

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

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

Manhattan Island
551 Fifth Ave.
New York, NY 10176
212-537-0960

Legacy West
501 Windrose Ave.
Plano, TX 75024
214-501-3600

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

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

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

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

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

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

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

Waikiki
298 Beachwalk Drive
Honolulu, HI 96815
808-923-8785

Menu subject to change without notice. Last updated February 2019

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