

Tommy Bahama®

RESTAURANT • BAR • STORE

THE SHOPS AT MAUNA LANI

68-1330 Mauna Lani Dr.

Kamuela, HI 96743

808-881-8686

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

The Gardens on El Paseo

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

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

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

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

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

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

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

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

Waikiki
298 Beachwalk Dr.
Honolulu, HI 96815
808-923-8785

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

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

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

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

Menu subject to change without notice. Last updated December 2017

APPETIZERS

Ahi Tuna Tacos* Wonton Shell, Island Slaw, Wasabi-Avocado Crème **18**

Pork Belly Sliders Sriracha Aioli, Pickled Vegetables **15**

World Famous Coconut Shrimp Papaya-Mango Chutney **19.5/14.5**

Macadamia Crusted Goat Cheese Mango Salsa, Sweet Soy, Flatbread **15**

Duo of Dips Craft Beer Cheese, Spiked Guacamole, House-Made Chips **14.5**

Shrimp Summer Roll Rice Noodles, Cucumber, Sriracha Aioli, Fresh Herbs, Peanut Sauce **15**

Ahi Poke Napoleon* Capers, Sesame, Guacamole, Flatbread **19**

Seared Scallop Sliders* Chipotle Aioli, Basil, Escobedo
Tomatoes, Crispy Maui Onions, Island Slaw **18**

Filet Mignon Flatbread* Bacon, Garlic Aioli, Honey Roasted Onions, Gruyère,
Crispy Shiitakes **19**

Coconut Crusted Crab Cakes Lump Blue Crab, Thai Chili Sauce **18.5/12.5**

SOUPS & SALADS

Chicken Tortilla Soup Puréed Vegetables, Charred Corn Salsa **9.5/7.5**

Lump Blue Crab Bisque Sherry, Cream, Citrus Gremolata **12.5/9.5**

Bungalow Salad Toasted Almonds and Macadamia Nuts, Feta,
Dried Blueberries, Pepitas, Escobedo Tomatoes, Meyer Lemon Vinaigrette **10.5**

The Classic Caesar Hirayama Farm Whole Leaf Baby Romaine Hearts,
Grana Padano, Rustic Croutons **10**

Hirayama Farms Baby Romaine “Wedge” Smoked Bacon, Grated Egg, Balsamic Onion Jam,
Kamuela Tomatoes, Sweet Onion Blue Cheese Dressing, **10**

SIDES . 8

Grilled Asparagus
Warm Farro Salad
Almond Rice

Roasted Broccolini
Russet Potato Fries
Quinoa Succotash

Molokai Sweet Potatoes
Cauliflower-Potato Mash
Island Slaw

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

ENTRÉES

Roasted Seasonal Vegetables Warm Farro Salad, Cauliflower “Steak”,
Lemon Arugula **24**
+ Shrimp **31** + Grilled Chicken Breast **27**

Filet Mignon* Roasted Hamakua Mushrooms, Maytag Blue Cheese,
Cauliflower-Potato Mash **44/36.5**

Porterhouse Pork Chop Kona Longboard Brine, Molokai Sweet Potatoes, Haricot Vert,
Oven Roasted Escobedo Tomatoes **32**

Thai Shrimp & Scallops Lemongrass, Coconut Curry Reduction, Almond Rice **36**

Maui Mokka Coffee Crusted Ribeye* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **41**

Kō’ala Mahi Mahi Quinoa Succotash, Meyer Lemon Vinaigrette **37**

BUNGALOW FAVORITES

Parmesan Crusted Sanibel Chicken Herb Cheese, Red Pepper Cream Sauce,
Cauliflower-Potato Mash, Broccolini **33.5**

Seared Ahi Tuna* Chili and Brown Sugar, Vegetable Succotash, Wasabi-Edamame Purée **39.5**

Crab Stuffed Shrimp Sautéed Spinach, Almond Rice, Thai Chili Sauce **37**

Guava Glazed Baby Back Pork Ribs Jerk Rub, Mango-Guava BBQ, Island Slaw,
Cauliflower-Potato Mash **37/26**

Macadamia Nut Crusted Fresh Catch Hawaiian Red Salt, Grilled Asparagus,
Almond Rice, Wasabi Soy Beurre Blanc **39.5**

DESSERTS

Peanut Butter Pie Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt **12.5/8.5**

Piña Colada Cake Vanilla Cake, Myers Dark Rum, Diced Pineapple,
White Chocolate Mousse, Toasted Coconut **13.5/9**

Malted Chocolate Pie Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **13.5/9**

Key Lime Pie Graham Cracker Crust, Lime Zest **11/7**

Pineapple Crème Brûlée Tahitian Vanilla Bean, Caramelized Pineapple **13**

GLUTEN-SENSITIVE

Ahi Poke Napoleon* Capers, Sesame, Guacamole, Flatbread **19**

Spiked Guacamole House-Made Chips **14.5**

Macadamia Crusted Goat Cheese Mango Salsa, Sweet Soy **15**

Kō'ala Mahi Mahi Quinoa Succotash, Meyer Lemon Vinaigrette **37**

Maui Mokka Coffee Crusted Ribeye* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **41**

Guava Glazed Baby Back Pork Ribs Jerk Rub, Mango-Guava BBQ, Island Slaw, Cauliflower-Potato Mash **37/26**

Filet Mignon* Roasted Hamakua Mushrooms, Maytag Blue Cheese, Cauliflower-Potato Mash **44/36.5**

VEGETARIAN

Duo of Dips Craft Beer Cheese, Spiked Guacamole, House-Made Chips **14.5**

Macadamia Crusted Goat Cheese Mango Salsa, Sweet Soy, Flatbread **15**

Hirayama Farms Baby Romaine “Wedge” Grated Egg, Balsamic Onion Jam, Kamuela Tomatoes, Sweet Onion Blue Cheese Dressing, **10**

Margherita Flatbread House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **15**

Roasted Seasonal Vegetables Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **24**

Grilled Potato & Mushroom Salad Roasted Hamakuas, Crispy Shiitakes, Escobedo Tomatoes, Garlic Aioli, Tamarind Vinaigrette **19**

Roasted Vegetable Tacos Cauliflower, Carrots, Marinated Mushrooms, Charred Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **17**

Vegetable Noodle Salad Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **19**

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

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.