

STARTERS

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa **9.5/7.5**

LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Croutons **12.5/9.5**

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème **18**

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney **19.5/14.5**

SNAPPER CEVICHE* Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Onions, Red Quinoa, Red Fresno Chiles, Cilantro **21**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **15**

DUO OF DIPS Grilled Maui Gold Pineapple & Roasted Tomato Salsa, Guacamole, House-Made Chips **14.5**

WAGYU BEEF CARPACCIO Mango Chimichurri, Ponzu, Sesame Oil **19**

AHI POKE* Sea Asparagus, Ogo, Maui Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **21**

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Crispy Shiitakes **19**

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Escobedo Tomatoes, Crispy Maui Onions, Island Slaw **18**

COCONUT CRUSTED CRAB CAKES Lump Blue Crab, Thai Chili Sauce **18.5**

SALADS & BOWLS

GRILLED CHICKEN & MANGO SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Escobedo Tomatoes, Meyer Lemon Vinaigrette **20.5**

LUMP BLUE CRAB & AVOCADO SALAD Hirayama Farm Shredded Baby Romaine, Escobedo Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **24**

THE CLASSIC CAESAR Hirayama Farm Whole Leaf Baby Romaine Hearts, Grana Padano, Rustic Croutons + Shrimp **19.5** + Grilled Chicken Breast **18.5**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Escobedo Tomatoes, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette **23.5**

AHI TUNA BOWL* Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Citrus Miso Vinaigrette **22.5**

MISO ŌRA KING SALMON BOWL* Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette **22.5**

SIDES • 8

GRILLED ASPARAGUS
YUKON GOLD MASH

ALMOND RICE
RUSSET POTATO FRIES

JERK YUCCA FRIES
WARM FARRO SALAD

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

BURGERS & SANDWICHES

ALL-AMERICAN BURGER* Hawai'i Ranchers Beef, American Cheese, House Made Pickles, Garlic Aioli, L|T|O, Fries **19**

WAGYU BURGER* Smoked Gouda, Peppadew & Maui Onion Jam, Baby Arugula, Spicy Mayo, Fries **22.5**

KĀLUA PORK SANDWICH Mango Guava BBQ, Island Slaw, Crispy Maui Onions, Fries **17**

PRIME RIB FRENCH DIP Gruyère, Horseradish Aioli, Brandy Au Jus, Honey Roasted Onions, Fries **23**

GRILLED CHICKEN BREAST SANDWICH Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Maui Onions, Jerk Yucca Fries **17.5**

CRISPY FISH SANDWICH Beer Batter, Honey Roasted Onions, Island Tartar, Fries **17.5**

ENTRÉES

ROASTED SEASONAL VEGETABLES Farro, Hearts of Palm, Hamakua Alii Mushrooms, Baby Bok Choy, Baby Carrots, Lemon Arugula Tomato Salad **24**
+ Shrimp **31** + Grilled Chicken Breast **27**

BLACKENED FISH TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **20**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Edamame Rice Cake, Shrimp Broth, Kula Farm Squash & Carrots, Chile Oil **36**

GUAVA GLAZED BABY BACK PORK RIBS Jerk Rub, Mango-Guava BBQ, Island Slaw, Fries **37/26**

MACADAMIA NUT CRUSTED FRESH CATCH Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **39.5**

FILET MIGNON* Garlic Butter, Lemon Arugula, Yukon Gold Mash **44/36.5**

THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Almond Rice **36**

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* Sea Asparagus, Ogo, Maui Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **21**

SNAPPER CEVICHE* Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Onions, Red Quinoa, Red Fresno Chiles, Cilantro **21**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy **15**

DUO OF DIPS Grilled Maui Gold Pineapple & Roasted Tomato Salsa, Guacamole, House-Made Chips **14.5**

BLACKENED FISH TACOS Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **20**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Escobedo Tomatoes, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette **23.5**

LUMP BLUE CRAB & AVOCADO SALAD Hirayama Farm Shredded Baby Romaine, Escobedo Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **24**

GUAVA GLAZED BABY BACK PORK RIBS Jerk Rub, Mango-Guava BBQ, Island Slaw, Fries **37/26**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Edamame Rice Cake, Shrimp Broth, Kula Farm Squash & Carrots, Chile Oil **36**

FILET MIGNON* Garlic Butter, Lemon Arugula, Yukon Gold Mash **44/36.5**

VEGETARIAN

DUO OF DIPS Grilled Maui Gold Pineapple & Roasted Tomato Salsa, Guacamole, House-Made Chips **14.5**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **15**

ROASTED SEASONAL VEGETABLES Farro, Hearts of Palm, Hamakua Alii Mushrooms, Baby Bok Choy, Baby Carrots, Lemon Arugula Tomato Salad **24**

MARGHERITA FLATBREAD House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **15**

GRILLED POTATO & MUSHROOM SALAD Roasted Hamakuas, Crispy Shiitakes, Escobedo Tomatoes, Garlic Aioli, Carrots, Tamarind Vinaigrette **19**

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.

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.

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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

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

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

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

Menu subject to change without notice. Last updated March 2018

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