

# Tommy Bahama®


RESTAURANT | BAR | STORE

AVAILABLE FOR CURBSIDE PICK-UP | TAKE-OUT | DELIVERY

## STARTERS

<b>WORLD FAMOUS COCONUT SHRIMP</b>	Papaya-Mango Chutney	17/12
<b>SEARED SCALLOP SLIDERS*</b>	Chipotle Aioli, Basil, Tomatoes, Crispy Onions	18
<b>MACADAMIA CRUSTED GOAT CHEESE</b>	Mango Salsa, Sweet Soy, Flatbread 	13
<b>LOADED HURRICANE TOTS</b>	Pulled Pork, Furikake, Soy Glaze, Sriracha Aioli	12.5
<b>AHI TUNA TACOS*</b>	Wonton Shell, Island Slaw, Wasabi-Avocado Crème	14
<b>DUO OF DIPS</b>	Fire Roasted Salsa, Guacamole, House-Made Chips 	12
<b>CHICKEN TORTILLA SOUP</b>	Roasted Corn Salsa, Lime Sour Cream 	7.5/5.5
<b>LUMP BLUE CRAB BISQUE</b>	Sherry, Cream, Crushed Herb Croutons	9.5/7.5

## SALADS



<b>GRILLED CHICKEN &amp; MANGO SALAD</b>	Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette 	18.5
<b>CHAR-GRILLED FILET MIGNON SALAD</b>	Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette	24
<b>MISO ŌRA KING SALMON BOWL*</b>	Red Quinoa, Farro, Avocado, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette	22

## HAND-HELDS

THE FOLLOWING HAND-HELDS AVAILABLE FOR LUNCH ONLY, UNTIL 4PM:

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

## LAND

<b>PARMESAN CRUSTED SANIBEL CHICKEN</b>	Herb Cheese, Red Pepper Cream, Cauliflower-Potato Mash, Broccolini	29
<b>GRILLED BABY BACK PORK RIBS</b>	Sweet & Spicky Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash	31/22
<b>KONA COFFEE CRUSTED RIBEYE*</b>	Cauliflower-Potato Mash, Grilled Asparagus, Garlic Butter 	46
<b>FILET MIGNON*</b>	Trupmet Mushrooms, Blue Cheese, Cauliflower-Potato Mash, Lemon Arugula 	47

## SEA

<b>TAMARIND-PINEAPPLE GLAZED MAHI MAHI</b>	Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños, Almond Rice 	29.5
<b>THAI SHRIMP &amp; SCALLOPS</b>	Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	34
<b>MISO ŌRA KING SALMON*</b>	Caramelized Shiitake Mushrooms, Tomato Relish, Charred Baby Bok Choy, Citrus Miso Vinaigrette 	33
<b>MACADAMIA NUT CRUSTED SNAPPER</b>	Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	34
<b>WORLD FAMOUS COCONUT SHRIMP</b>	Papaya-Mango Chutney, Island Slaw, Grilled Asparagus	29.5

### SIDES TO SHARE • 8

Almond Rice | Cauliflower-Potato Mash | Island Slaw | 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.

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