

## APPETIZERS

**AHI TUNA TACOS\*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13.5**

**MANGO BBQ CHICKEN LOLLIPOPS** Macadamia Nuts, Jerk Remoulade **10.5**

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

**SNAPPER CEVICHE\*** Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Shaved Onions, Red Quinoa, Red Fresno Chiles, Cilantro **18**

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

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

**AHI POKE NAPOLEON\*** Capers, Sesame, Guacamole, Flatbread **16.5**

**FILET MIGNON FLATBREAD\*** Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Crispy Shiitakes **17**

**SEARED SCALLOP SLIDERS\*** Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw **15**

**COCONUT CRUSTED CRAB CAKES** Lump Blue Crab, Thai Chili Sauce **15**

## SOUPS, SALADS & BOWLS

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

**LUMP BLUE CRAB BISQUE** Sherry, Cream, Citrus Gremolata **9.5/6.5**

**AHI TUNA BOWL\*** Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Citrus Miso Vinaigrette **19**

**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 **19**

**GRILLED CHICKEN & MANGO SALAD** Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **17**

**LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **20.5**

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

**CHAR-GRILLED FILET MIGNON SALAD\*** Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette **19.5**

## SIDES • 6

**GRILLED ASPARAGUS**

**ROASTED BROCCOLINI**

**SAFFRON PLANTAIN PEAS & RICE**

**WARM FARRO SALAD**

**RUSSET POTATO FRIES**

**CAULIFLOWER-POTATO MASH**

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 **15.5**

**SMOKEHOUSE BACON BURGER\*** Sharp Cheddar, BBQ Ketchup, Garlic Aioli, L|T|O, Fries **16**

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

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

**PRIME RIB FRENCH DIP** Gruyère, Horseradish Aioli, Brandy Au Jus, Honey Roasted Onions, Fries **19.5**

**GRILLED CHICKEN BREAST SANDWICH** Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **14.5**

**CRISPY FISH SANDWICH** Beer Batter, Honey Roasted Onions, Island Tartar, Fries **15**

## ENTRÉES

**ROASTED SEASONAL VEGETABLES** Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Baby Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19.5**  
+ Shrimp **25.5** + Grilled Chicken Breast **23**

**CILANTRO & GINGER CRUSTED MAHI MAHI** Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chile Oil **29.5**

**KONA LONGBOARD FISH & CHIPS** Fresh Catch, Island Tartar, Jerk Yucca Fries **22.5**

**BLACKENED FISH TACOS** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17.5**

**THAI SHRIMP & SCALLOPS\*** Lemongrass, Coconut Curry Reduction, Almond Rice **29.5**

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

**GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Fries **29.5/20**

**MISO GLAZED ŌRA KING SALMON\*** Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Kizami Nori, Citrus Miso Vinaigrette **31**

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

**OVEN ROASTED MOJO CHICKEN** Charred Sour Oranges, Andouille Sausage, Saffron Plantain Peas & Rice, Tangerine Achiote Vinaigrette **25**

## DESSERTS

**PEANUT BUTTER PIE** Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt **10/6.5**

**PIÑA COLADA CAKE** Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut **11/7**

**MALTED CHOCOLATE PIE** Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **11/7**

**KEY LIME PIE** Graham Cracker Crust, Lime Zest **9/6**

**PINEAPPLE CRÈME BRÛLÉE** Tahitian Vanilla Bean, Caramelized Pineapple **10**

## GLUTEN-SENSITIVE

**AHI POKE NAPOLEON\*** Capers, Sesame, Guacamole **16.5**

**SNAPPER CEVICHE\*** Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Shaved Onions, Red Quinoa, Red Fresno Chiles, Cilantro **18**

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

**GUACAMOLE** House-Made Chips **11.5**

**BLACKENED FISH TACOS** Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17.5**

**CHAR-GRILLED FILET MIGNON SALAD\*** Grilled Potatoes, Romas, Crispy Shiitakes, Tamarind Vinaigrette **19.5**

**LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Caper-Lime Vinaigrette **20.5**

**GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Grilled Potatoes **29.5/20**

**CILANTRO & GINGER CRUSTED MAHI MAHI** Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chile Oil **29.5**

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

## 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, Baby Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19.5**

**MARGHERITA FLATBREAD** House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **13**

**GRILLED POTATO & MUSHROOM SALAD** Crispy Shiitakes, Romas, Garlic Aioli, Carrots, Tamarind Vinaigrette **15**

**ROASTED VEGETABLE TACOS** Cauliflower, Carrots, Marinated Mushrooms, Roasted Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **15**

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

## OLD NAPLES

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

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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Menu subject to change without notice. Last updated February 2018

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