

BREAKFAST 7:30-10:30AM | WEEKDAYS

JUICES & SMOOTHIES

FRESH SQUEEZED JUICE Orange, Grapefruit **6**

BLUE MY MIND Muddled Blueberries, Passion Fruit, Scratch Lemonade **7**

COCO JOE Iced Coffee, Cream, Orgeat, Cream of Coconut **7**

A.M. PAIN CHILLER SMOOTHIE Pineapple, Orange, Coconut, Greek Yogurt, Nutmeg **8**

PARADISE SMOOTHIE Mango, Strawberry, Pomegranate, Greek Yogurt, Mint **8**

FRUITS & GRAINS

YOGURT-GRANOLA BOWL Local Greek Yogurt, House-Made Granola, Macerated Berries **10**

ORGANIC OATMEAL Dried Blueberries, Toasted Coconut, Macadamia Nuts, Brown Sugar **8.5**

SUPERFOOD BOWL Local Greek Yogurt, Quinoa, Dried Berries, Açaí Sorbet, Mango, Chia, Macadamia Nuts **16**

TOASTS

AVOCADO TOAST Multi Grain Toast, Hass Avocado, Upland Cress, Jicama, Heirloom Cherry Tomatoes, Hawaiian Red Sea Salt **14**

PROTEIN TOAST* Multi Grain Toast, Egg White Omelet, Julienne Bell Pepper, Chicken-Apple Sausage, Gruyère, Chives **16**

SMOKED SALMON TOAST Herb Cream Cheese, Red Onions, Capers **17**

ISLAND FRENCH TOAST Brioche, Toasted Coconut, Brûlée Bananas, Coconut Maple Syrup, Pecan Wood Smoked Bacon **16**

EGGS CAGE FREE EGGS

CHORIZO, JACK & EGG BOWL* Tomato Relish, Lime Sour Cream, Fire Roasted Salsa, Black Beans, Warm Tortillas **18.5**

ALL AMERICAN BREAKFAST* Two Eggs, Pecan Wood Smoked Bacon, Crispy Fingerlings, Whole Grain Toast **15**

CRAB EGGS BENEDICT* Poached Eggs, Coconut Crusted Lump Blue Crab Cake, Hollandaise, Lemon Arugula **23.5**

FRENCH OMELET* Spinach, Roasted Mushrooms, Gruyère, Whole Grain Toast **16**

SHARES

PECAN WOOD SMOKED BACON **8**

CHICKEN-APPLE SAUSAGE **7**

GRILLED CHORIZO **7**

CRISPY FINGERLINGS **5**

WHOLE GRAIN TOAST Whipped Butter **4**

BLACK FOREST HAM STEAK Grilled Pineapple **7**

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

LUNCH

STARTERS

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

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

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Purée **16.5**

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney **18.5/13**

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

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **14**

GUACAMOLE House-Made Chips **13.5**

AHI POKE "NACHOS"* Sea Asparagus, Sweet Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **19**

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

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy 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, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **20.5**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **24**

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

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette **24.5**

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

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 **22.5**

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 **16.5**

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 19

212 BURGER* American Wagyu, NY State Sharp White Cheddar, Roasted Mushrooms, Crispy Bacon, L|T|O, Fries 22.5

AHI POKE BURGER* Island Slaw, Garlic Aioli, Wasabi-Avocado, Arugula Salad 21

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

CUBAN SANDWICH House Roasted Pork, Black Forest Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries 17.5

HOUSE ROASTED PORK SLIDERS Blackberry Brandy BBQ, Island Slaw, Crispy Onions, Fries 17

ENTRÉES

SEARED SEA SCALLOPS Seasonal Risotto 27

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil 32

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricots Verts, Shiitakes, Roasted Broccolini 24
+ Shrimp 31 + Grilled Chicken Breast 27

BLACKENED MAHI MAHITACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains 20

SEARED AHI TUNA* Chile & Brown Sugar Crust, Vegetable Succotash, Wasabi-Avocado Purée 33

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter 39.5

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Jerk Rub, Island Slaw, Fries 32/22

SIDES • 8

GRILLED ASPARAGUS
WARM FARRO SALAD
JERK YUCCA FRIES

ROASTED BROCCOLINI
SEASONAL RISOTTO
VEGETABLE SUCCOTASH

ISLAND SLAW
RUSSET POTATO FRIES
SOFT PLANTAINS

GLUTEN-SENSITIVE

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **14**

GUACAMOLE House-Made Chips **13.5**

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

GRILLED CHICKEN & MANGO SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **20.5**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **24**

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **39.5**

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Jerk Rub, Island Slaw, Fries **32/22**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **32**

VEGETARIAN

GUACAMOLE House-Made Chips **13.5**

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

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricots Verts, Shiitakes, Roasted Broccoli **24**

ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **15**

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 **16.5**

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.

DINNER

APPETIZERS

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Purée **16.5**

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney **18.5/13**

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

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **14**

GUACAMOLE House-Made Chips **13.5**

AHI POKE "NACHOS"* Sea Asparagus, Sweet Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **19**

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

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

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

SOUPS & SALADS

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**

BUNGALOW SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **11.5**

THE CLASSIC CAESAR Whole Leaf Romaine, Grana Padano, Rustic Croutons **11**

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ENTRÉES

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **33**

SEARED AHI TUNA* Chile & Brown Sugar Crust, Vegetable Succotash, Wasabi-Avocado Purée **34**

MISO GLAZED ORGANIC KING SALMON* Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Kizami Nori, Citrus Miso Vinaigrette **35**

SEARED SEA SCALLOPS Seasonal Risotto **36**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricots Verts, Shiitakes, Roasted Broccoli **24**

+ Grilled Shrimp **31** + Grilled Chicken Breast **27**

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **39.5**

TOMMY BAHAMA CLASSICS

212 BURGER* American Wagyu, NY State Sharp White Cheddar, Roasted Mushrooms, Pecan Wood Bacon, L|T|O, Fries **23.5**

BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **21**

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccoli **29**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **39.5**

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Jerk Rub, Island Slaw, Cauliflower-Potato Mash **32/22**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette **25.5**

SIDES • 8

GRILLED ASPARAGUS
WARM FARRO SALAD
MISO CARROTS

ROASTED BROCCOLINI
RUSSET POTATO FRIES
ISLAND SLAW

VEGETABLE SUCCOTASH
CAULIFLOWER-POTATO MASH
CHARRED BABY BOK CHOY

GLUTEN-SENSITIVE

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **14**

GUACAMOLE House-Made Chips **13.5**

BUNGALOW SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **11.5**

BLACKENED MAHI MAHI TACOS Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **21**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **39.5**

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **39.5**

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VEGETARIAN

GUACAMOLE House-Made Chips **13.5**

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ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **15**

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DRINKS

MARTINIS

PINEAPPLE PARADISIO Bacardi Pineapple, St-Germain Elderflower, Crème de Banana, Scratch Sour, Pineapple **15**

KEY LIME MARTINI Van Gogh Blue, Licor 43, Kêkê Beach Liqueur, Lime, Graham Cracker **15**

COCONUT CLOUD Ron Matusalem Platino, Stoli Vanil, Cruzan Coconut, Cream of Coconut **15**

SCRATCH LEMON DROP Van Gogh Citroen, Cointreau, Lemon, Sugar **15**

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Grapefruit **15**

GREY GOOSE Extra Dry Vermouth, Blue Cheese Stuffed Olives **16**

TIKI & RUM

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Soda **13**

BAHAMA MAMA Mount Gay Eclipse, Cruzan Coconut & Black Strap, Pineapple Orange, Cream of Coconut, House-Made Grenadine, Angostura Bitters **13**

PINEAPPLE YUZU MOJITO Cruzan Citrus, Muddled Pineapple and Mint, Yuzu Syrup, Soda **14**

PAINKILLER #2 Pusser's, Cream of Coconut, Pineapple, Orange, Nutmeg **13**

DARK & STORMY Gosling's Black Seal, Ginger Beer **12**

MANHATTAN'S BEST MAI TAI Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Pineapple, Dark Rum **14**

FROZEN MAI TAI Tommy's Icy Twist on a Classic Cocktail **14/18**

DAIQUIRI DE CAÑA Flor de Caña 7 Year, Cane Syrup, Lime, Nutmeg **13**

HANDCRAFTED PIÑA COLADA Bacardi, Muddled Pineapple, Coconut, Gosling's Black Seal Float **13**

CRAZY CUBAN Mount Gay Eclipse, Cruzan Coconut, 99 Bananas, Pineapple **14**

COCKTAILS

BAHIA SANGRIA Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons **12/39**

BAJA MARGARITA Sauza Conmemorativo, Cointreau, Grand Marnier, Scratch Sour, Lime **14**

CUCUMBER ROYALE Hendrick's, Muddled Cucumber, St-Germain Elderflower, Prosecco **14**

MANGO HABANERO MARGARITA Milagro Silver, Mango Purée, Orange Curaçao, Scratch Sour, Sliced Habanero **13**

WHISKEY GINGER SMASH Jim Beam, Domaine de Canton, Lemon Sour, Mint **13**

ZERO PROOF

ISLAND TEA Mango Black Tea, Pineapple, Orgeat, Mint **8**

BLUE MY MIND Muddled Blueberries, Passion Fruit, Scratch Lemonade **8**

FAUX-JITO Muddled Mint, Lime, Lemon-Lime Soda **8**

PAIN CHILLER Pineapple, Orange, Cream of Coconut, Nutmeg **8**

SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
MASCHIO PROSECCO Veneto, Italy	9	32
CHARLES DE FERRE RESERVE BLANC DE BLANCS France	11	54
'13 ARGYLE BRUT ROSÉ Dundee Hills, Oregon		72
MÔET & CHANDON IMPÉRIAL Épernay, France		99
VEUVE CLICQUOT Reims, France		115
'09 DOM PÉRIGNON Épernay, France		295

WHITE WINE

	5oz./7oz.	Bottle
'17 BOSCHENDAL GARDEN ROSÉ Coast Region, South Africa	9/11	42
'17 TOMMASI LE ROSSE PINOT GRIGIO Veneto, Italy	10/12	48
'16 GUSTAVE LORENTZ PINOT GRIS Alsace, France	12/16	58
'16 BEX RIESLING Nache, Germany	11/14	53
'16 LANGLOIS CHATEAU SANCERRE Loire Valley, France	12/16	58
'17 MICHELE PICARD VOUVRAY Loire Valley, France		48
'17 MERRY EDWARDS SAUVIGNON BLANC Russian River, California		85
'17 GIESEN SAUVIGNON BLANC Marlborough, New Zealand	11/14	53
'15 HERITAGES CÔTES DE RHÔNE BLANC Côtes du Rhône, France	10/12	48
'17 MARQUES DE CACERAS DEUSA NAI ALBARIÑO Rias Baixas, Spain	9/11	42
'16 CONUNDRUM BY CAYMUS California	14/19	68
'16 DOMAINE CHANSON VIRÉ-CLESSÉ Burgundy, France	13/18	64
'17 RAEBURN CHARDONNAY Russian River, California	12/16	58
'17 CAKEBREAD CHARDONNAY Napa Valley, California		80
'15 PATZ & HALL CHARDONNAY Russian River, California	17/22	82
'16 CHATEAU MONTELENA CHARDONNAY Napa Valley, California	20/25	97

RED WINE

	5oz./7oz.	Bottle
'15 ARGYLE PINOT NOIR Willamette Valley, Oregon	15/19	72
'16 CALISTA "THE COAST RANGE" PINOT NOIR Sonoma, Mendocino & Monterey, CA	12/16	58
'16 MACROSTIE SONOMA COAST PINOT NOIR Sonoma Coast, California	16/22	77
'16 FAR NIENTE "EN ROUTE" PINOT NOIR Russian River, California	19/24	93
'14 MURIEL RESERVA TEMPRANILLO Rioja, Spain	11/14	52
'16 PIATTELLI PREMIUM RESERVE MALBEC Mendoza, Argentina	11/14	52
'15 DUCKHORN PARADUXX RED BLEND Napa Valley, California	19/24	93
'15 STAGS' LEAP PETITE SIRAH Napa Valley, California		75
'14 3 RINGS SHIRAZ Barossa Valley, Australia	12/16	58
'15 PAUL JOBOULET AÎNÉ LES GRANDES TERRASSES CORNAS Rhône Valley, France		100
'15 TOMMASI "POGGIO AL TUFO" SUPER TUSCAN Maremma, Tuscany	12/15	58
'16 ROTHSCHILD LAFITE LÉGENDE BORDEAUX BLEND Bordeaux, France	10/12	46
'14 CLINE CELLARS ESTATE MERLOT Sonoma Coast, California	11/14	52
'15 DANIEL COHN "BELLAGOSA" CABERNET SAUVIGNON Sonoma, California	14/19	68
'17 DAOU CABERNET SAUVIGNON Paso Robles, California	16/21	77
'14 AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California	20/26	97
'15 PAUL HOBBS CABERNET SAUVIGNON Napa Valley, California	23/31	112
'15 GROTH CABERNET SAUVIGNON Oakville, Napa Valley	26/35	125
'14 SILVER OAK CABERNET SAUVIGNON Napa Valley, California		145
'16 CAYMUS CABERNET SAUVIGNON Napa Valley, California		145