

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**

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

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**

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, Chile Oil **33**

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 Broccolini **24**

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

MANHATTAN ISLAND

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

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

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

The Shops at Mauna Lani
68-1330 Mauna Lani Dr.
Kamuela, HI 96743
808-881-8686

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

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

Legacy West
7501 Windrose Ave.
Plano, TX 75024
321-281-5888

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

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

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

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

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

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

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

The Woodlands
9595 Six Pines Dr.
The Woodlands, TX 77380
221-292-8669

Menu subject to change without notice. Last updated April 2019

TOMMYBAHAMA.COM