

STARTERS

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Charred 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 Purée **16.5**

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

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

GUACAMOLE House-Made Chips **13.5**

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

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

AHI POKE* Sea Asparagus, Maui Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **19**

ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Gruyère, Lemon Arugula **15** + Grilled Chicken Breast **17**

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, Vine-Ripe Tomatoes, Meyer Lemon 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 Baguette Croutons, + Shrimp **19.5** + Grilled Chicken Breast **18.5**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, 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**

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**

HALIBUT CEVICHE BOWL* Red Quinoa, Baby Lettuce, Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Fresno Chiles, Cilantro **22**

SIDES • 8

GRILLED ASPARAGUS
WARM FARRO SALAD
JERK YUCCA FRIES

ROASTED BROCCOLINI
SEASONAL RISOTTO
VEGETABLE SUCCOTASH

ISLAND SLAW
RUSSET POTATO FRIES
SOFT PLANTAINS

BURGERS & SANDWICHES

ALL-AMERICAN BURGER* American Cheese, House-Made Pickles, Garlic Aioli, L|T|O, Fries **19**

AMERICAN WAGYU BURGER* Smoked Gouda, Peppadew Pepper & Cipollini Onion Jam, Petite Upland Cress, Spicy Mayo, Fries **22.5**

AHI POKE BURGER* Crispy Kale, Garlic Aioli, Wasabi-Avocado Purée, Arugula Salad **19.5**

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 SANDWICH 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, Chile Oil **32**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Baby Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **24**
+ Shrimp **31** + Grilled Chicken Breast **27**

BLACKENED FISH TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **19**

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**

DESSERTS

BUTTERSCOTCH PUDDING Chocolate Ganache, Scratch Caramel, White Chocolate Mousse **11/7**

PIÑA COLADA CAKE Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut **12/8**

MALTED CHOCOLATE PIE Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **12/8**

KEY LIME PIE Graham Cracker Crust, Lime Zest **11/7**

PINEAPPLE CRÈME BRÛLÉE Tahitian Vanilla Bean, Caramelized Pineapple **12**

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

GLUTEN-SENSITIVE

GUACAMOLE House-Made Chips **13.5**

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

AHI POKE* Sea Asparagus, Maui Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **19**

BLACKENED FISH TACOS Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **19**

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

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

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

HALIBUT CEVICHE BOWL* Red Quinoa, Baby Lettuce, Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Fresno Chiles, Cilantro **22**

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**

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, Baby Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **24**

GRILLED POTATO & MUSHROOM SALAD Crispy Shiitakes, Romas, Garlic Aioli, Carrots, Tamarind Vinaigrette **16**

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

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Las Vegas, NV 89119
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The Shops at Mauna Lani
68-1330 Mauna Lani Dr.
Kamuela, HI 96743
808-881-8686

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Naples, FL 34102
239-643-6889

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

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

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

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

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

Menu subject to change without notice. Last updated March 2018

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