

APPETIZERS

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

BURRATA BRUSHCETTA Baby Heirloom Tomatoes, Basil Chiffonade, White Balsamic Vinaigrette **11**

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

HALIBUT 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 Grilled Pineapple & Roasted Tomato Salsa, Guacamole, House-Made Chips **11.5**

AHI POKE* Wakame, Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **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**

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**

BUNGALOW SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **8.5**

ROASTED CHICKEN CHOPPED SALAD Kale, Cabbage, Almonds, Cranberries, Pepitas, Red Onions, Baby Heirloom Tomatoes, Sweet Sesame Dressing **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**

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**

SIDES • 6

GRILLED ASPARAGUS
WARM FARRO SALAD

ROASTED BROCCOLINI
RUSSET POTATO FRIES

CAULIFLOWER-POTATO MASH
ISLAND RICE

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**

HARVEST BURGER House-Made Veggie Patty, Guacamole, Caramelized Onions, Garlic Aioli, Fries **14**

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**

LOBSTER GRILLED CHEESE & ROASTED TOMATO BISQUE Sourdough, Four Cheeses **22**

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

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

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

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

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

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

MACADAMIA NUT CRUSTED SNAPPER Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **28**

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

ADOBO BRAISED DUROC PORK SHANK Roasted Tomatoes, Kale, Pork Jus, Cauliflower-Potato Mash **28**

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**

TOGARASHI CRUSTED AHI TUNA* Furikake Edamame Rice, Namasu, Soy Reduction, Sriracha Aioli, Tobiko **31**

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

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**

PORT

CROFT FINE RUBY 7/56

FONSECA BIN #27 9/63

PENFOLDS GRANDFATHER TAWNY 12/93

COFFEE, ESPRESSO & TEA

PJ'S COFFEE OF NEW ORLEANS

NESPRESSO Espresso, Cappuccino, Café Latte

MIGHTY LEAF HAND PICKED TEAS Organic Coconut Assam, Organic Breakfast, Green Tea Tropical,
Marrakesh Mint, Organic African Nectar, Chamomile Citrus

GLUTEN-SENSITIVE

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

HALIBUT 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**

DUO OF DIPS Grilled Pineapple & Roasted Tomato Salsa, Guacamole, House-Made Chips **11.5**

BLACKENED MAHI MAHI 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, Cauliflower-Potato Mash **29.5/20**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

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

VEGETARIAN

DUO OF DIPS Grilled Pineapple & Roasted Tomato Salsa, 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**

HARVEST BURGER House-Made Veggie Patty, Guacamole, Caramelized Onions, Garlic Aioli, Fries **14**

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

CORONA DEL MAR PLAZA - ISLAND GRILLE

854 Avocado Avenue
Newport Beach, CA 92660
949-760-8785

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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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
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Naples, FL 34102
239-643-6889

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

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Orlando, FL 32819
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480-505-3668

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Kihei, HI 96753
808-875-9983

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

Waikiki
298 Beachwalk Drive
Honolulu, HI 96815
808-923-8785

Menu subject to change without notice. Last updated May 2018

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