

Tommy Bahama®

MARLIN BAR

SNACKS

VG GUACAMOLE & FIRE ROASTED SALSA _____	11
House-Made Chips	
VG STREET CORN DIP _____	12
Jack & Cotija Cheese, Chipotle Aioli, House-Made Chips	
WORLD FAMOUS COCONUT SHRIMP _____	14
Papaya-Mango Chutney	
AHI TUNA TACOS* _____	15
Wonton Shell, Island Slaw, Wasabi-Avocado Crème	
V BUFFALO CAULIFLOWER _____	10
Cajun Fried, Herb Buttermilk Dressing	
G CRISPY CHICKEN WINGS _____	14
Choice of: Jerk Rub or Buffalo Style Cucumbers, Herb Buttermilk Dressing	
VG CAJUN CRINKLE CUT FRIES* _____	8
Chipotle Aioli	
HURRICANE TOTS* _____	8
Furikake, Sriracha Aioli	

HANDHELDS

Ⓛ BLACKENED MAHI MAHI TACOS _____	15
Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream	
Ⓛ FILET TACOS* _____	17
Roasted Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole	
Ⓛ BLACKENED SHRIMP TACOS _____	14
Mango Salsa, Chipotle Aioli, Island Slaw	
CHICKEN POBLANO QUESADILLA _____	14
Jack Cheese, Roasted Poblano Rajas, Lime Sour Cream, Mango Salsa, Jalapeño-Avocado Salsa	
ALL-AMERICAN BURGER SLIDERS* _____	14
American Cheese, Dill Pickles, Garlic Aioli, L T O	
"NASHVILLE" HOT CHICKEN SLIDERS _____	14
Hawaiian Sweet Roll, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, Dill Pickles	

ADD CHIPS & FIRE ROASTED SALSA, CAJUN CRINKLE FRIES OR HURRICANE TOTS — 4

FLATBREADS

(808) FLATBREAD _____	17
Pepperoni, Tomato Sauce, Jack Cheese, Grilled Pineapple, Jalapeño, Basil, Cilantro	
SHRIMP BLT FLATBREAD _____	18
Blackened Shrimp, Smoked Bacon, Garlic Aioli, Jack Cheese, Roma Tomatoes, Shredded Romaine, Mango Salsa, Herb Buttermilk Dressing	

SALADS & BOWLS

G GRILLED CHICKEN & MANGO SALAD _____	16
Baby Greens, Toasted Almonds & Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette	
G BLACKENED SHRIMP CHOPPED SALAD _____	17
Shredded Romaine, Feta, Vine-Ripe Tomatoes, Egg, Pecanwood Bacon, Avocado, Roasted Corn Salsa, Herb Buttermilk Dressing	
Ⓛ AHI POKE BOWL* _____	18
Sushi Rice, Furikake, Wakame Salad, Sriracha Aioli, Island Slaw, Pickled Cucumber & Onion, Avocado, Edamame, Soy Glaze, Crispy Wontons	
VG ROASTED VEGETABLE BOWL _____	14
Roasted Sweet Potatoes, Poblano Chile Rajas, Caramelized Cauliflower, Island Slaw, Baby Greens, Edamame, Cotija Cheese, Crimini Mushrooms, Chipotle Aioli, Pepitas, Crispy Tortilla Strips, Lime Vinaigrette + Grilled Chicken 17 + Grilled Shrimp 18 + Grilled Filet* 19	

TREATS

KEY LIME PIE _____	8
Graham Cracker Crust, Lime Zest	
PIÑA COLADA CAKE _____	8
Dark Rum, White Chocolate Mousse	
WARM CHOCOLATE COCONUT BROWNIE _____	8
Vanilla Ice Cream, Rum & Sea Salt Caramel	

V VEGETARIAN **G** GLUTEN FREE **Ⓛ** GLUTEN FREE UPON REQUEST

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

COCKTAILS

CLASSIC MOJITO	13
Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Fever Tree Soda	
MAI TAI	16
Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	
FROZEN MAI TAI	16
Tommy's Icy Twist on a Classic Cocktail	
FROZEN PIÑA COLADA	16
Bacardi, Pineapple, Coconut, Dark Rum Float	
BAHIA SANGRIA	13
Brandy, Red Wine, Pomegranate, Orange, Green Apple	
CUCUMBER SMASH	15
Hendrick's, St-Germain Elderflower, Lime, Cucumber, Fever Tree Soda	
BAJA MARGARITA	16
Sauza Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	
BLOOD ORANGE MARGARITA	16
Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour, Lime	
RASPBERRY JALAPEÑO PALOMA	15
Milagro Silver, Raspberry, Lime, Sugar Cane Syrup	
PINEAPPLE PARADISIO MARTINI	17
Bacardi Pineapple, St-Germain Elderflower, 99 Bananas, Scratch Sour, Pineapple	
GRAPEFRUIT BASIL MARTINI	17
Grey Goose, Fresh Basil, Grapefruit	
COCONUT CLOUD MARTINI	17
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	
BLUE GOOSE MARTINI	17
Grey Goose, Cointreau, Lime, Blueberries	
ESPRESSO MARTINI	17
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	

ZERO PROOF

ISLAND TEA	8
Mango Black Tea, Pineapple, Orgeat, Mint	
FAUX-JITO	8
Mint, Lime, Lemon-Lime Soda	
SICILIAN PEACH	8
Fever Tree Sicilian Lemonade, Coconut Cream, Peach, Jalapeño	

WHITE & ROSÉ

MAISON SALEYA ROSÉ Provence, France	11 42
ALTO VENTO PINOT GRIGIO Delle Venezie, Italy	11 42
SPY VALLEY SATELLITE SAUVIGNON BLANC Marlborough, New Zealand	11 42
SAN SIMEON SAUVIGNON BLANC Paso Robles, California	13 50
CONUNDRUM WHITE BLEND BY CAYMUS California	11 42
EMERGENCE CHARDONNAY California	11 42
RAEBURN CHARDONNAY Sonoma County, California	13 50

RED

ARGYLE PINOT NOIR Willamette Valley, Oregon	15 58
CALERA PINOT NOIR Central Coast, California	13 50
DAOU PESSIMIST RED BLEND Paso Robles, California	13 50
LAZY ARROW CABERNET SAUVIGNON California	11 42
TREANA CABERNET SAUVIGNON Paso Robles, California	14 54
TRIVENTO GOLDEN RESERVE MALBEC Lujan de Cuyo, Argentina	12 46

SPARKLING

MASCHIO PROSECCO Italy	11
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