

Tommy Bahama®


RESTAURANT | BAR | STORE

AVAILABLE FOR PICK-UP | TAKE-OUT | DELIVERY

STARTERS

WORLD FAMOUS COCONUT SHRIMP	Papaya-Mango Chutney	17/12
SEARED SCALLOP SLIDERS*	Chipotle Aioli, Basil, Tomatoes, Crispy Onions	16
MACADAMIA CRUSTED GOAT CHEESE	Mango Salsa, Sweet Soy, Flatbread 	13
LOADED HURRICANE TOTS	Pulled Pork, Furikake, Soy Glaze, Sriracha Aioli	12.5
AHI TUNA TACOS*	Wonton Shell, Island Slaw, Wasabi-Avocado Crème	14
DUO OF DIPS	Fire Roasted Salsa, Guacamole, House-Made Chips 	12
CHICKEN TORTILLA SOUP	Roasted Corn Salsa, Lime Sour Cream 	7.5/5.5
LUMP BLUE CRAB BISQUE	Sherry, Cream, Crushed Herb Croutons	9.5/7.5


SALADS

GRILLED CHICKEN & MANGO SALAD	Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette 	18.5
CHAR-GRILLED FILET MIGNON SALAD*	Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette	22
MISO ŌRA KING SALMON BOWL*	Red Quinoa, Farro, Avocado, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette	21

HAND-HELDS

ALL-AMERICAN BURGER*	American Cheese, Garlic Aioli, House-Made Dill Pickles, L T O, Crispy Tots	17
CUBAN SANDWICH	House Roasted Pork, Black Forest Ham, Gruyère, House-Made Dill Pickles, Sriracha Mustard, Chipotle Aioli, Crispy Tots	16
GRILLED CHICKEN BREAST SANDWICH	Monterey Jack, Garlic Aioli, Crispy Onions, Jerk Sauce, Crispy Tots	16
BLACKENED MAHI MAHI TACOS	Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips and Salsa	20
FILET MIGNON TACOS	Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole, House-Made Chips and Salsa	20

LAND

PARMESAN CRUSTED SANIBEL CHICKEN	Herb Cheese, Red Pepper Cream, Cauliflower-Potato Mash, Roasted Broccolini	29
GRILLED BABY BACK PORK RIBS	Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash	31/22
KONA COFFEE CRUSTED RIBEYE*	Cauliflower-Potato Mash, Grilled Asparagus, Garlic Butter 	39
FILET MIGNON*	Trumpet Mushrooms, Blue Cheese, Cauliflower-Potato Mash, Lemon Arugula 	41

SEA

TAMARIND-PINEAPPLE GLAZED MAHI MAHI	Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños Almond Rice 	29.5
THAI SHRIMP & SCALLOPS	Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	30.5
MISO ŌRA KING SALMON*	Caramelized Shiitake Mushrooms, Tomato Relish, Charred Baby Bok Choy, Citrus Miso Vinaigrette 	30
MACADAMIA NUT CRUSTED SNAPPER	Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	31
WORLD FAMOUS COCONUT SHRIMP	Papaya-Mango Chutney, Island Slaw, Grilled Asparagus	29.5

SIDES TO SHARE • 8

Almond Rice | Cauliflower-Potato Mash | Island Slaw | Grilled Asparagus | Roasted Broccolini

 VEGETARIAN  GLUTEN FREE

*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

AVAILABLE FOR PICK-UP | TAKE-OUT | DELIVERY

MEAL PACKAGES

PARMESAN CRUSTED SANIBEL CHICKEN DINNER

- Bungalow Salad • Cauliflower-Potato Mash • Roasted Broccolini
 - Served with Warm Bread and Key Lime Pie
- 2 Guests - 59 | • 4 Guests - 110

GRILLED BABY BACK PORK RIB DINNER

- Bungalow Salad • Cauliflower-Potato Mash • Island Slaw
 - Served with Warm Bread and Key Lime Pie
- 2 Guests - 59 | • 4 Guests - 110

MACADAMIA NUT CRUSTED SNAPPER DINNER

- Bungalow Salad • Almond Rice • Grilled Asparagus
 - Served with Warm Bread and Key Lime Pie
- 2 Guests - 59 | • 4 Guests - 110

KONA COFFEE CRUSTED RIBEYE DINNER* 🌿

- Bungalow Salad • Cauliflower-Potato Mash • Grilled Asparagus
 - Served with Warm Bread and Key Lime Pie
- 2 Guests - 69 | • 4 Guests - 130

MISO ORA KING SALMON DINNER* 🌿

- Bungalow Salad • Charred Baby Bok Choy
 - Served with Warm Bread and Key Lime Pie
- 2 Guests - 59 | • 4 Guests - 110

WORLD FAMOUS COCONUT SHRIMP DINNER

- Bungalow Salad • Island Slaw • Grilled Asparagus
 - Served with Warm Bread and Key Lime Pie
- 2 Guests - 59 | • 4 Guests - 110

SLIDER PACK (2 Sliders per Guest)

- Choose from: All-American Burger*, Pulled Pork
- Crispy Tots • Island Slaw • Served with Key Lime Pie
- 2 Guests - 30 | • 4 Guests - 55

TACO PACK KIT (2 Tacos per Guest)

- Choose from: Blackened Mahi Mahi, Filet Mignon*
- Almond Rice • House-Made Chips, Salsa | Guacamole
 - Served with Key Lime Pie
- 2 Guests - 35 | • 4 Guests - 60

COCKTAILS

BATCH COCKTAILS Offered in 16oz bottles, makes 3 to 4 cocktails over ice

MAI TAI Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float / +TB Tiki Mug **20/25**

CLASSIC MARGARITA Sauza Tequila, Triple Sec, Scratch Sour, Lime **20**

PINEAPPLE PARADISIO Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple **20**

CLASSIC GRAPEFRUIT BASIL Vodka, Fresh Basil, Grapefruit **20**

COCONUT CLOUD MARTINI Don Q Cristal, Stoli Vanil, Cruzan Coconut, Cream of Coconut **20**

COCKTAIL KITS Each Kit makes 14 to 15 Cocktails over ice

CLASSIC MARGARITA KIT 750 ml Milagro Tequila, 375 ml Cointreau, Scratch Sour & Fresh Lime Juice, Salt for Rim and Limes for Garnish **60**

GRAPEFRUIT BASIL KIT 1 Liter Grey Goose Vodka, Grapefruit Blend, Fresh Basil for Garnish **65**

SPICED GINGER SANGRIA COCKTAIL KIT Red Wine, Spiced Rum, Port, Cranberries, Apple, Cinnamon|Sugar for Rim and Fresh Fruit for Garnish **45**

BATCH COCKTAIL PARTY PACK Mix & Match our Batch Cocktails, **80**