

# Tommy Bahama®

RESTAURANT | BAR | STORE

AVAILABLE FOR PICK-UP | TAKE-OUT | DELIVERY

## STARTERS

<b>WORLD FAMOUS COCONUT SHRIMP</b> Papaya-Mango Chutney	17/12
<b>HUMMUS &amp; WHIPPED FETA</b> Olive-Cucumber Relish, Meyer Lemon EVOO, Sherried Honey Figs, Grilled Flatbread 	15
<b>MACADAMIA CRUSTED GOAT CHEESE</b> Mango Salsa, Sweet Soy, Flatbread 	13
<b>CARAMELIZED CAULIFLOWER</b> Hummus, Cilantro Zhoug, Coconut Chivda, Golden Raisins 	12
<b>AHI TUNA TACOS*</b> Wonton Shell, Island Slaw, Wasabi-Avocado Crème	14
<b>BRUSSELS</b> Roasted Shallots, Thai Chili Lime Vinaigrette, Togarashi, Tempura Crunch, Grana Padano	12
<b>DUO OF DIPS</b> Fire Roasted Salsa, Guacamole, House-Made Chips  	12
<b>CHICKEN TORTILLA SOUP</b> Roasted Corn Salsa, Lime Sour Cream 	7.5/5.5
<b>LUMP BLUE CRAB BISQUE</b> Sherry, Cream, Crushed Herb Croutons	9.5/7.5

## SALADS

<b>GRILLED CHICKEN &amp; MANGO SALAD</b> Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette 	18.5
<b>CHAR-GRILLED FILET MIGNON SALAD</b> Grilled Potatoes, Roma Tomatoes, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette	24
<b>BLACKENED SHRIMP CHOPPED SALAD</b> Shredded Romaine, Feta, Egg, Vine-Ripe Tomatoes, Avocado, Pecanwood Bacon, Roasted Corn Salsa, Herb Buttermilk Dressing 	20
<b>MISO ŌRA KING SALMON BOWL*</b> Red Quinoa, Farro, Avocado, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette	22
<b>BABY ICEBERG WEDGE</b> Baby Mustard Greens, Shaved Red Onions, Jerk Bacon, Heirloom Cherry Tomatoes, Blue Cheese Crumbles, Avocado Green Goddess Dressing  + Grilled Chicken <b>18.5</b> + Grilled Shrimp <b>19.5</b> + Grilled Filet <b>24</b>	

## HAND-HELDS

<b>ALL-AMERICAN BURGER*</b> American Cheese, Garlic Aioli, House-Made Dill Pickles, L T O, Crispy Tots	17
<b>GRILLED CHICKEN BREAST SANDWICH</b> Monterey Jack, Garlic Aioli, Crispy Onions, Jerk Sauce, Crispy Tots	16
<b>BLACKENED MAHI MAHI TACOS</b> Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips and Salsa	20
<b>JERK CHICKEN TACOS</b> Jerk Spice, Mango Salsa, Island Slaw, Avocado, Lime Sour Cream, House-Made Chips and Salsa	17
<b>FILET MIGNON TACOS*</b> Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole, House-Made Chips and Salsa	21

## LAND

<b>PARMESAN CRUSTED SANIBEL CHICKEN</b> Herb Cheese, Red Pepper Cream, Cauliflower-Potato Mash, Roasted Broccolini	29
<b>GRILLED BABY BACK PORK RIBS</b> Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash	31/22
<b>KONA COFFEE CRUSTED RIBEYE*</b> Cauliflower-Potato Mash, Grilled Asparagus, Garlic Butter 	44
<b>FILET MIGNON*</b> Trumpet Mushrooms, Blue Cheese, Cauliflower-Potato Mash, Lemon Arugula 	46

## SEA

<b>TAMARIND-PINEAPPLE GLAZED MAHI MAHI</b> Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños Almond Rice 	29.5
<b>THAI SHRIMP &amp; SCALLOPS</b> Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice	33
<b>MISO ŌRA KING SALMON*</b> Caramelized Shiitake Mushrooms, Tomato Relish, Charred Baby Bok Choy, Citrus Miso Vinaigrette 	32
<b>MACADAMIA NUT CRUSTED FRESH CATCH</b> Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	33
<b>WORLD FAMOUS COCONUT SHRIMP</b> Papaya-Mango Chutney, Island Slaw, Grilled Asparagus	29.5

 VEGETARIAN  GLUTEN FREE

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