

APPETIZERS

AHI TUNA TACOS* Raw Ahi Tuna, Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13**

MANGO BBQ CHICKEN LOLLIPOPS Macadamia Nuts, Jerk Remoulade **10**

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

SNAPPER CEVICHE* Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Shaved Onions, Red Quinoa, Red Fresno Chiles, Cilantro **17**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **12.5**

DUO OF DIPS Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

AHI POKE NAPOLEON* Raw Ahi Tuna, Capers, Sesame, Guacamole, Flatbread **16.5**

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Crispy Shiitakes **16**

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw **14.5**

COCONUT CRUSTED CRAB CAKES Lump Blue Crab, Thai Chili Sauce **15**

SOUPS & STARTER SALADS

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**

THE CLASSIC CAESAR Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons **8**

ENTRÉE SALADS

GRILLED CHICKEN & MANGO SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **16.5**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **20**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette **19.5**

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 **18.5**

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

ENTRÉES

SMOKEHOUSE BACON BURGER* Sharp Cheddar, BBQ Ketchup, Garlic Aioli, L|T|O, Fries **15.5**

GRILLED CHICKEN BREAST SANDWICH Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **14**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chile Oil **28.5**

BLACKENED FISH TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17**

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

SEARED AHI TUNA* Raw Ahi Tuna, Chili & Brown Sugar Crust, Vegetable Succotash, Wasabi-Edamame Purée **31**

MISO GLAZED ŌRA KING SALMON* Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Kizami Nori, Citrus Miso Vinaigrette **30**

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

OVEN ROASTED MOJO CHICKEN Charred Sour Oranges, Andouille Sausage, Saffron Plantain Peas & Rice, Tangerine Achiote Vinaigrette **25**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Baby Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**
+ Shrimp **25.5** + Grilled Chicken Breast **23**

SHRIMP & GRITS Stone Ground White Grits, Aged White Cheddar, Andouille Sausage, Jalapeños, Roasted Corn Salsa, Green & Red Bell Peppers, Cajun Brown Butter **25**

TOMMY BAHAMA CLASSICS

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

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **27.5**

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**

THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Almond Rice **28.5**

SIDES • 6

GRILLED ASPARAGUS

WARM FARRO SALAD

ALMOND RICE

ROASTED BROCCOLINI

RUSSET POTATO FRIES

JERK YUCCA FRIES

SAFFRON PLANTAIN PEAS & RICE

CAULIFLOWER-POTATO MASH

ISLAND SLAW

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

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**

GLUTEN-SENSITIVE

AHI POKE NAPOLEON* Raw Ahi Tuna, Capers, Sesame, Guacamole **16.5**

SNAPPER CEVICHE* Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Shaved Onions, Red Quinoa, Red Fresno Chiles, Cilantro **17**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy **12.5**

GUACAMOLE House-Made Chips **11.5**

BLACKENED FISH TACOS Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17**

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Crispy Shiitakes, Tamarind Vinaigrette **19.5**

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

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chile Oil **28.5**

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

VEGETARIAN

DUO OF DIPS Craft Beer Cheese, 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**

MARGHERITA FLATBREAD House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **12**

GRILLED POTATO & MUSHROOM SALAD Crispy Shiitakes, Romas, Garlic Aioli, Carrots, Tamarind Vinaigrette **15**

ROASTED VEGETABLE TACOS Cauliflower, Carrots, Marinated Mushrooms, Roasted Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **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.

Tommy Bahama®

RESTAURANT • BAR • STORE

GRAND BOULEVARD

525 Grand Boulevard
Sandestin, FL 32550
850-654-1743

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.

Laguna Beach
400 South Coast Highway
Laguna Beach, CA 92651
949-376-6886

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

Town Square - Las Vegas
6635 Las Vegas Blvd. South
Las Vegas, NV 89119
702-948-8006

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

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

Old Naples
1220 Third Street South
Naples, FL 34102
239-643-6889

The Shops at Wailea
3750 Wailea Alanui Dr.
Kihei, HI 96753
808-875-99

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

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

Waikiki
298 Beachwalk Dr.
Honolulu, HI 96815
808-923-8785

Pointe Orlando
9101 International Dr.
Orlando, FL 32819
321-281-5888

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

Harbourside Place
126 Soundings Ave.
Jupiter, FL 33477
561-406-6631

The Woodlands
9595 Six Pines Dr.
The Woodlands, TX 77380
221-292-8669

Menu subject to change without notice. Last updated February 2018