

# LUNCH

## STARTERS

**CHICKEN TORTILLA SOUP** Puréed Vegetables, Tortillas, Roasted Corn Salsa, Lime Sour Cream 7.5/5.5

**LUMP BLUE CRAB BISQUE** Sherry, Cream, Herb Crushed Croutons 9.5/6.5

**AHI TUNA TACOS\*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème 13

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

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

**SHISHITO PEPPERS** Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce 12

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

**FILET MIGNON FLATBREAD\*** Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms 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 16

## SALADS & BOWLS

**AHI TUNA BOWL\*** Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette 18.5

**MISO GLAZED ORGANIC 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

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

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

**THE CLASSIC CAESAR** Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons 11  
+Shrimp 16.5 +Grilled Chicken Breast 15.5

**CHAR-GRILLED FILET MIGNON SALAD\*** Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette 19.5

## SIDES • 6

**GRILLED ASPARAGUS**  
**WARM FARRO SALAD**

**ROASTED BROCCOLINI**  
**RUSSET POTATO FRIES**

**JERK YUCCA FRIES**  
**MISO CARROTS**

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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**

**MUSHROOM BACON BURGER\*** Gruyère, Garlic Aioli, Wild Arugula, Fries **16.5**

**CUBAN SANDWICH** House Roasted Pork, Black Forest Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries **14**

**HOUSE ROASTED PORK SLIDERS** Blackberry Brandy BBQ, Island Slaw, Crispy Onions, Fries **13.5**

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

**CRISPY COD SANDWICH** Beer Batter, Honey Roasted Onions, Island Tartar, Fries **16.5**

## ENTRÉES

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

**GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Fries **29.5/20**

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

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

**BLACKENED MAHI MAHI TACOS** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **18**

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

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

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

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

## GLUTEN-SENSITIVE

**GUACAMOLE** House-Made Chips 11.5

**SHISHITO PEPPERS** Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce 12

**BLACKENED MAHI MAHI TACOS** Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains 18

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

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

**GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Grilled Potatoes 29.5/20

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

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

## 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, Miso Carrots, Haricot Vert, Shiitakes, Roasted Broccolini 19

**ROASTED MUSHROOM FLATBREAD** Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms 14

# Tommy Bahama®

RESTAURANT • BAR • STORE

## KIERLAND COMMONS

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

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**Laguna Beach**  
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**  
1220 Third Street South  
Naples, FL 34102  
239-643-6889

**Manhattan Island**  
551 Fifth Ave.  
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214-501-3600

**Legacy West**  
7501 Windrose Ave.  
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321-281-5888

**Harbourside Place**  
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561-406-6631

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

**Grand Boulevard**  
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850-654-1743

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

**The Woodlands**  
9595 Six Pines  
The Woodlands, TX 77380  
281-292-8669

**The Shops at Wailea**  
3750 Wailea Alanui Dr.  
Kihei, HI 96753  
808-875-9983

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

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

Menu subject to change without notice. Last updated March 2019

TOMMYBAHAMA.COM

# DINNER

## APPETIZERS

**AHI TUNA TACOS\*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13**

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

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

**SHISHITO PEPPERS** Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **12**

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

**FILET MIGNON FLATBREAD\*** Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **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 **16**

## SOUPS & SALADS

**CHICKEN TORTILLA SOUP** Puréed Vegetables, Tortillas, Roasted Corn Salsa, Lime Sour Cream **7.5/5.5**

**LUMP BLUE CRAB BISQUE** Sherry, Cream, Herb Crushed Croutons **9.5/6.5**

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

**THE CLASSIC CAESAR** Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons **9**

## SIDES • 6

**GRILLED ASPARAGUS**  
**WARM FARRO SALAD**

**ROASTED BROCCOLINI**  
**RUSSET POTATO FRIES**

**CAULIFLOWER-POTATO MASH**  
**JERK YUCCA FRIES**

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## ENTRÉES

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

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

**LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **21.5**

**MISO GLAZED ORGANIC KING SALMON\*** Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette **30**

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

**FILET MIGNON\*** Sherry Demi-Glace, Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

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

## TOMMY BAHAMA CLASSICS

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

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

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

**ALL-AMERICAN BURGER\*** American Cheese, House Made Pickles, Garlic Aioli, L|T|O, Fries **16.5**

**BLACKENED MAHI MAHI TACOS** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **19.5**

**CHAR-GRILLED FILET MIGNON SALAD\*** Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette **21**

**CUBAN SANDWICH** House Roasted Pork, Black Forest Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries **15.5**

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

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## GLUTEN-SENSITIVE

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## VEGETARIAN

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