

Tommy Bahama®

MARLIN BAR

JACKSONVILLE

SNACKS

- DUO OF DIPS** Fire Roasted Salsa, Guacamole, House-Made Chips  10
- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney 13
- AHI TUNA MINI TACOS*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème 13
- BUFFALO CAULIFLOWER** Cajun Crust, Herbed Buttermilk Dressing  8
- HURRICANE TOTS** Furikake, Sriracha Aioli 7 Crispy Tots  5

TACOS

- CARNITAS** Pickled Red Onion, Thai Green Chili Salsa, Island Slaw, Feta, Lime Sour Cream  12
- BLACKENED MAHI MAHI** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream  13
- JERK CHICKEN** Jerk Spice, Mango Salsa, Island Slaw, Guacamole, Lime Sour Cream  12
- FILET MIGNON** Roasted Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole  15
- BLACKENED SHRIMP** Mango Salsa, Chipotle Aioli, Island Slaw  13

HANDHELDS

- ALL-AMERICAN BURGER SLIDERS*** American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O 12
- “NASHVILLE” HOT CHICKEN SLIDERS** Hawaiian Sweet Roll, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, House-Made Dill Pickles 12
- CUBAN SANDWICH** Pulled Pork, Ham, Gruyère, Spicy Aioli, Sriracha Mustard, House-Made Dill Pickles 12
- CHICKEN PANINI** Pecan Bacon, Chipotle Aioli, Gruyère, Vine-Ripe Tomatoes 12

SALADS & BOWLS

- GRILLED CHICKEN & MANGO SALAD** Baby Greens, Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette  14
- BLACKENED SHRIMP CHOPPED SALAD** Shredded Romaine, Feta, Vine-Ripe Tomatoes, Egg, Pecanwood Bacon, Avocado, Roasted Corn Salsa, Herb Buttermilk Dressing  16
- AHI POKE BOWL*** Farro, Red Quinoa, Baby Greens, Island Slaw, Avocado, Pickled Vegetables, Spicy Aioli, Sesame Seeds, Crispy Wontons  15
- SALMON AVOCADO BOWL** Farro, Red Quinoa, Baby Greens, Island Slaw, Vine-Ripe Tomatoes, Artichoke, Cucumber, Red Onion, Feta, Lemon Basil Vinaigrette  17
- ROASTED VEGETABLE BOWL** Farro, Red Quinoa, Baby Greens, Avocado, Island Slaw, Cauliflower, Carrots, Marinated Mushrooms, Roasted Corn Salsa, Tomato Relish, Chipotle Aioli, Wasabi-Avocado Crème, Crispy Tortilla Strips  13
+ Grilled Shrimp 15.5 | + Grilled Chicken 14.5 | + Grilled Filet 18 

TREATS

- KEY LIME PIE** Graham Cracker Crust, Lime Zest 7
- PIÑA COLADA CAKE** Vanilla Cake, Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut 7

 VEGETARIAN  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.

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ISLAND RUM

- CLASSIC MOJITO** Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Q Soda 12
- PINEAPPLE COCONUT MOJITO** Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda 12.5
- MAI TAI** Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float 13
- FROZEN MAI TAI** Tommy's Icy Twist on a Classic Cocktail 13
- HANDCRAFTED PIÑA COLADA** Bacardi, Pineapple, Cream of Coconut, Gosling's Black Seal Float 12.5

SIGNATURE

- BAJA MARGARITA** Sauza Commemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime 12.5
- CUCUMBER SMASH** Hendrick's, St-Germain Elderflower, Lime, Cucumber, Q Soda 13
- BAHIA SANGRIA** Brandy, Red Wine, Pomegranate, Orange, Green Apples 11
- BLOOD ORANGE MARGARITA** Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour 13

MARTINIS

- PINEAPPLE PARADISIO** Bacardi Pineapple, St-Germain Elderflower, 99 Bananas, Scratch Sour, Pineapple 14
- GRAPEFRUIT BASIL** Grey Goose, Fresh Basil, Grapefruit 14.5
- COCONUT CLOUD** Don Q Cristal, Stoli Vanil, Cruzan Coconut, Cream of Coconut 14
- GREY GOOSE** Extra Dry Vermouth, Blue Cheese Stuffed Olives 15

WHITE WINE

- MASCHIO PROSECCO (SPARKLING)** Italy 11
- FAUSTINO VII ROSÉ** Rioja, Spain 10/38
- CAVALIERE D'ORO PINOT GRIGIO** Delle Venezie, Italy 10/38
- BEX RIESLING** Nahe, Germany 9/34
- GIESEN SAUVIGNON BLANC** Marlborough, New Zealand 10/38
- CUVAISON SAUVIGNON BLANC** Carneros, California 12/46
- CONUNDRUM WHITE BLEND BY CAYMUS** California 11/42
- CAP STONE CHARDONNAY** Columbia Valley, Washington 9/34
- RAEBURN CHARDONNAY** Russian River Valley, California 12/46

RED WINE

- DUSK TO DAWN PINOT NOIR** Russian River Valley, California 13/50
- MURIEL RESERVA TEMPRANILLO** Rioja, Spain 11/42
- DAOU PESSIMIST RED BLEND** Paso Robles, California 13/50
- LA FLOR MALBEC BY PAUL HOBBS** Mendoza, Argentina 10/38
- MONTPELLIER CABERNET SAUVIGNON** California 9/34
- TREANNA CABERNET SAUVIGNON** Paso Robles, California 15/58

N/A

- ISLAND TEA** Mango Black Tea, Pineapple, Orgeat, Mint 7
- HAWAIIAN FIZZ** Pineapple, Lime, Coconut Cream, Q Soda 7
- FAUX-JITO** Mint, Lime, Lemon-Lime Soda 7
- PAIN CHILLER** Pineapple, Orange, Cream of Coconut, Nutmeg 7