

APPETIZERS

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème **18**

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney **19.5/14.5**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **15**

SHISHITO PEPPERS Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **14**

DUO OF DIPS Grilled Maui Gold Pineapple, Tomato & Mango Salsa, Guacamole, House-Made Chips **14.5**

AHI POKE* Sea Asparagus, Wakame, Maui Onions, Furikake, Tobiko, Avocado, Sriracha Aioli **21**

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **19**

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Maui Onions, Island Slaw **18.5**

COCONUT CRUSTED CRAB CAKES Lump Blue Crab, Thai Chili Sauce **19**

SOUPS & SALADS

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa, Lime Sour Cream **9.5/7.5**

LUMP BLUE CRAB BISQUE Sherry, Cream, Herb Crushed Croutons **12.5/9.5**

BUNGALOW SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Kamuela Tomatoes, Lemon Basil Vinaigrette **10.5**

THE CLASSIC CAESAR Whole Leaf Kula Baby Romaine Hearts, Grana Padano, Rustic Croutons **10**

KULA BABY ROMAINE "WEDGE" Smoked Bacon, Grated Egg, Balsamic Maui Onion Jam, Kamuela Tomatoes, Sweet Maui Onion Blue Cheese Dressing **10**

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

EENTRÉES

ROASTED SEASONAL VEGETABLES Farro, Hamakua Alii Mushrooms, Baby Bok Choy, Miso Carrots, Lemon Arugula Tomato Salad **24**
+ Shrimp **31** + Grilled Chicken Breast **27**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Edamame Rice Cake, Shrimp Broth, Squash & Carrots, Chili Oil **37**

MAUI MOKKA COFFEE CRUSTED RIBEYE* Yukon Gold Mash, Garlic Butter, Lemon Arugula **46**

MISO GLAZED ORGANIC KING SALMON* Sushi Rice, Caramelized Shiitake Mushrooms, Waimea Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette **38**

TOGARASHI CRUSTED AHI TUNA Furikake Edamame Rice, Namasu, Soy Reduction, Sriracha Aioli, Tobiko **39.5**

TOMMY BAHAMA CLASSICS

MACADAMIA NUT CRUSTED FRESH CATCH Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **39.5**

GUAVA GLAZED BABY BACK PORK RIBS Jerk Rub, Mango-Guava BBQ, Island Slaw, Yukon Gold Mash **37/26**

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Yukon Gold Mash, Broccolini **33.5**

FILET MIGNON* Sherry Demi-Glace, Roasted Mushrooms, Blue Cheese, Yukon Gold Mash **44/36.5**

THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Almond Rice **36**

SIDES • 8

GRILLED ASPARAGUS
YUKON GOLD MASH

ALMOND RICE
WARM FARRO SALAD

ROASTED BROCCOLINI
RUSSET POTATO FRIES

GLUTEN-SENSITIVE

AHI POKE* Sea Asparagus, Wakame, Maui Onions, Furikake, Tobiko, Avocado, Sriracha Aioli 21

DUO OF DIPS Grilled Maui Gold Pineapple, Tomato & Mango Salsa, Guacamole, House-Made Chips 14.5

GUAVA GLAZED BABY BACK PORK RIBS Jerk Rub, Mango-Guava BBQ, Island Slaw, Yukon Gold Mash 37/26

MAUI MOKKA COFFEE CRUSTED RIBEYE* Yukon Gold Mash, Garlic Butter, Lemon Arugula 46

MISO GLAZED ORGANIC KING SALMON* Sushi Rice, Caramelized Shiitake Mushrooms, Waimea Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette 38

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Edamame Rice Cake, Shrimp Broth, Squash & Carrots, Chili Oil 37

FILET MIGNON* Sherry Demi-Glace, Roasted Mushrooms, Blue Cheese, Yukon Gold Mash 44/36.5

VEGETARIAN

DUO OF DIPS Grilled Maui Gold Pineapple, Tomato & Mango Salsa, Guacamole, House-Made Chips 14.5

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread 15

ROASTED SEASONAL VEGETABLES Farro, Hamakua Alii Mushrooms, Baby Bok Choy, Miso Carrots, Lemon Arugula Tomato Salad 24

ROASTED MUSHROOM FLATBREAD Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms 17

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.

*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

THE SHOPS AT WAILEA

3750 Wailea Alanui Dr.
Kihei, HI 96753
808-875-9983

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

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

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

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

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

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

Legacy West
7501 Windrose Ave.
Plano, TX 75024
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 March 2019