

Tommy Bahama®

MARLIN BAR

SNACKS

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| V G GUACAMOLE & FIRE ROASTED SALSA _____ | 11 |
| House-Made Chips | |
| V G STREET CORN DIP _____ | 12 |
| Jack & Cotija Cheese, Chipotle Aioli, House-Made Chips | |
| G LUMP BLUE CRAB DIP _____ | 18 |
| Cream Cheese, Old Bay, Worcestershire, Tabasco, Wasabi, House-Made Chips | |
| WORLD FAMOUS COCONUT SHRIMP _____ | 14 |
| Papaya-Mango Chutney | |
| AHI TUNA TACOS* _____ | 15 |
| Wonton Shell, Island Slaw, Wasabi-Avocado Crème | |
| LUMP BLUE CRAB CAKES _____ | 20 |
| Coconut Crusted, Chipotle Remoulade, Island Slaw | |
| G CRISPY CHICKEN WINGS _____ | 14 |
| Choice of: Jerk Rub or Buffalo Style Cucumbers, Herb Buttermilk Dressing | |

HANDHELDS

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| O BLACKENED MAHI MAHI TACOS _____ | 15 |
| Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream | |
| O STEAK TACOS* _____ | 17 |
| Roasted Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole | |
| ALL-AMERICAN BURGER SLIDERS* _____ | 14 |
| American Cheese, Dill Pickles, Garlic Aioli, L T O | |
| "NASHVILLE" HOT CHICKEN SLIDERS _____ | 14 |
| Hawaiian Sweet Roll, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, Dill Pickles | |
| CRISPY GROUPEL SLIDERS _____ | 19 |
| Hawaiian Sweet Roll, Dill Pickles, Chipotle Remoulade, L T O | |
| (808) FLATBREAD _____ | 17 |
| Pepperoni, Tomato Sauce, Jack Cheese, Grilled Pineapple, Jalapeño, Basil, Cilantro | |
| STEAK FLATBREAD _____ | 20 |
| Mozzarella & Jack Cheese, White Truffle, Roasted Mushrooms, Honey Onions, Baby Arugula, Garlic Aioli | |
| CHICKEN POBLANO QUESADILLA _____ | 14 |
| Jack Cheese, Roasted Poblano Rajas, Lime Sour Cream, Mango Salsa, Jalapeño-Avocado Salsa | |

SALADS & BOWLS

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| G GRILLED CHICKEN & MANGO SALAD _____ | 16 |
| Baby Greens, Toasted Almonds & Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette | |
| G BLACKENED SHRIMP CHOPPED SALAD _____ | 17 |
| Shredded Romaine, Feta, Vine-Ripe Tomatoes, Egg, Pecanwood Bacon, Avocado, Roasted Corn Salsa, Herb Buttermilk Dressing | |
| O AHI POKE BOWL* _____ | 18 |
| Sushi Rice, Furikake, Wakame Salad, Sriracha Aioli, Island Slaw, Pickled Cucumber & Onion, Avocado, Edamame, Soy Glaze, Crispy Wontons | |
| V G ROASTED VEGETABLE BOWL _____ | 14 |
| Roasted Sweet Potatoes, Poblano Chile Rajas, Caramelized Cauliflower, Island Slaw, Baby Greens, Edamame, Cotija Cheese, Crimini Mushrooms, Chipotle Aioli, Pepitas, Crispy Tortilla Strips, Lime Vinaigrette + Grilled Chicken 17 + Grilled Shrimp 18 + Grilled Filet* 19 | |

SIDES

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| V G CAJUN CRINKLE CUT FRIES* _____ | 8 |
| Chipotle Aioli | |
| HURRICANE TOTS* _____ | 8 |
| Furikake, Sriracha Aioli | |
| V TOTS OR V G CRINKLE CUT FRIES _____ | 7 |
| Ketchup | |
| V G HOUSE-MADE TORTILLA CHIPS _____ | 6 |
| Fire Roasted Salsa | |

V VEGETARIAN **G** GLUTEN FREE **O** 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.

COCKTAILS

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| CLASSIC MOJITO | 13 |
| Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Fever Tree Soda | |
| MAI TAI | 16 |
| Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float | |
| FROZEN MAI TAI | 16 |
| Tommy's Icy Twist on a Classic Cocktail | |
| FROZEN PIÑA COLADA | 16 |
| Bacardi, Pineapple, Coconut, Dark Rum Float | |
| BAHIA SANGRIA | 13 |
| Brandy, Red Wine, Pomegranate, Orange, Green Apple | |
| CUCUMBER SMASH | 15 |
| Hendrick's, St-Germain Elderflower, Lime, Cucumber, Fever Tree Soda | |
| BAJA MARGARITA | 16 |
| Sauza Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime | |
| BLOOD ORANGE MARGARITA | 16 |
| Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour, Lime | |
| RASPBERRY JALAPEÑO PALOMA | 15 |
| Milagro Silver, Raspberry, Lime, Sugar Cane Syrup | |
| PINEAPPLE PARADISIO MARTINI | 17 |
| Bacardi Pineapple, St-Germain Elderflower, 99 Bananas, Scratch Sour, Pineapple | |
| GRAPEFRUIT BASIL MARTINI | 17 |
| Grey Goose, Fresh Basil, Grapefruit | |
| COCONUT CLOUD MARTINI | 17 |
| Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut | |
| BLUE GOOSE MARTINI | 17 |
| Grey Goose, Cointreau, Lime, Blueberries | |
| ESPRESSO MARTINI | 17 |
| St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso | |

ZERO PROOF

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| ISLAND TEA | 8 |
| Mango Black Tea, Pineapple, Orgeat, Mint | |
| FAUX-JITO | 8 |
| Mint, Lime, Lemon-Lime Soda | |
| SICILIAN PEACH | 8 |
| Fever Tree Sicilian Lemonade, Coconut Cream, Peach, Jalapeño | |

WHITE & ROSÉ

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| MAISON SALEYA ROSÉ Provence, France | 11 42 |
| ALTO VENTO PINOT GRIGIO Delle Venezie, Italy | 11 42 |
| SPY VALLEY SATELLITE SAUVIGNON BLANC Marlborough, New Zealand | 11 42 |
| SAN SIMEON SAUVIGNON BLANC Paso Robles, California | 13 50 |
| CONUNDRUM WHITE BLEND BY CAYMUS California | 11 42 |
| EMERGENCE CHARDONNAY California | 11 42 |
| RAEBURN CHARDONNAY Sonoma County, California | 13 50 |

RED

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| ARGYLE PINOT NOIR Willamette Valley, Oregon | 15 58 |
| CALERA PINOT NOIR Central Coast, California | 13 50 |
| DAOU PESSIMIST RED BLEND Paso Robles, California | 13 50 |
| LAZY ARROW CABERNET SAUVIGNON California | 11 42 |
| TREANA CABERNET SAUVIGNON Paso Robles, California | 14 54 |
| TRIVENTO GOLDEN RESERVE MALBEC Lujan de Cuyo, Argentina | 12 46 |

SPARKLING

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| MASCHIO PROSECCO Italy | 11 |
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