

Tommy Bahama®

RESTAURANT • BAR • STORE

St. Armands Circle - Dinner

300 John Ringling Blvd.

Sarasota, FL 34236

941-388-2888

tommybahama.com

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

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

The Market Common

3044 Howard Ave.

Myrtle Beach, SC 29577

843-839-1868

Old Naples

1220 Third Street South

Naples, FL 34102

239-643-6889

Manhattan Island

551 Fifth Ave.

New York, NY 10176

212-537-0960

Corona del Mar Plaza - Island Grille

854 Avocado Ave.

Newport Beach, CA 92660

949-760-8686

Pointe Orlando

9101 International Dr.

Orlando, FL 32819

321-281-5888

The Gardens on El Paseo

73-595 El Paseo

Palm Desert, CA 92260

760-836-0188

Grand Boulevard

525 Grand Boulevard

Sandestin, FL 32550

850-654-1743

St. Armands Circle

300 John Ringling Blvd.

Sarasota, FL 34236

941-388-2888

Kierland Commons

15205 N. Kierland Blvd.

Scottsdale, AZ 85254

480-505-3668

The Shops at Wailea

3750 Wailea Alanui Dr.

Kihei, HI 96753

808-875-9983

Market Street

9595 Six Pines Dr.

The Woodlands, TX 77380

281-292-8669

Menu subject to change without notice. Last updated February, 2013.

APPETIZERS

Ahi Tuna Tacos*

Wonton Shell, Asian Slaw, Wasabi-Lime Infused Avocado **12.50**

Char-Grilled Artichoke 🌿

Herbes de Provence Marinade, Lemon-Tarragon Aioli **12.00**

World Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw **16.50/11.50**

Macadamia Nut Encrusted Goat Cheese 🌿🌱

Mango Salsa, Sweet Soy Glaze, Flatbread **12.50**

Short Rib Sliders

Grilled Pineapple Slaw, Crispy Onions **14.00**

Chicken Lollipops

Macadamia Nuts, Jerk Remoulade **9.50**

Ahi Poke Napoleon* 🌱

Capers, Sesame, Guacamole, Flatbread **16.50**

Seared Scallop Sliders*

Chipotle Aioli, Basil, Romas, Crispy Onions, Asian Slaw **14.50**

Coconut Crusted Crab Cakes

Lump Blue Crab, Thai Chile Sauce **14.50/8.00**

SOUPS & SALADS

Chicken Tortilla Soup

Puréd Vegetables, Charred Corn Salsa **7.50/5.50**

Crab Bisque

Lump Blue Crab, Sherry, Cream **9.50/6.50**

Bungalow Salad 🌱🌿

Toasted Almonds & Macadamia Nuts, Dried Cranberries, Feta, Pepitas,
Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **8.00**

Red, White & Blue 🌱🌿

Vine-Ripe Tomatoes, Sweet Onion, Romaine Hearts,
Candied Spiced Nuts, Maytag Blue Dressing **8.00**

Simple Salad 🌱🌿

Bibb Lettuce, Shallots, Grape Tomatoes, Herbes de Provence Vinaigrette **7.00**

The Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano, Garlic Croutons **8.00**

ENTRÉES

Roasted Jerk Chicken

Pineapple-Papaya Chutney, Almond Rice, Mandarin Asian Slaw **23.00**

Macadamia Nut Encrusted Snapper

Hawaiian Red Sea Salt, Wasabi Soy Butter, Almond Rice, Asparagus **29.50**

Grilled Baby Back Pork Ribs 🍖

Sweet & Spicy Blackberry Brandy BBQ, Whipped Chive Potatoes **31.00/21.00**

Roasted Vegetables 🥬

Warm Farro Salad, Baby Arugula, Haricot Vert, Shiitakes, Bok Choy, Grape Tomatoes, Root Vegetables, Cippolinis **18.00**

With Grilled Tiger Shrimp **25.50** Grilled Chicken Breast **23.00**

Rustic Chicken Pasta 🍝

Whole Wheat Spaghettini, Grape Tomatoes, Spinach, Cippolinis, White Wine Broth **22.00**

Seared Ahi Tuna*

Chile & Brown Sugar, Root Vegetable Succotash, Edamame-Wasabi Purée **29.50**

Parmesan Crusted Sanibel Chicken

Herbed Cheese, Red Pepper Cream Sauce, Whipped Chive Potatoes, Haricot Vert **27.50**

Filet Mignon* 🍖

Cauliflower Mash, Shiitakes, Red Wine Demi-Glaze **38.00/31.50**

Crab Stuffed Shrimp

Sautéed Spinach, Almond Rice, Thai Chile Sauce **29.50**

Jerk Pork Tenderloin

Sweet Potato Purée, Pineapple Rum Sauce, Pineapple-Papaya Chutney **25.00**

Thai Shrimp & Scallops

Lemongrass, Coconut Curry Reduction, Almond Rice **27.00**

Hawaiian Style Miso Marinated Black Cod

Bok Choy, Shiitakes, Meyer Lemon Beurre Blanc, Sweet Soy Glaze **31.00**

Slow Roasted Beef Short Rib

Red Wine Demi-Glaze, Charred Brussel Sprouts, Cauliflower Mash, Asian Broth **32.00**

SIDES 5.00

Grilled Asparagus

Russet Potato Fries

Charred Brussel Sprouts

Warm Farro Salad

Crispy Plantain Chips

Cauliflower Mash

DESSERTS

Triple Chocolate Cake

Four Layers, Chocolate Ganache, Mocha Mousse **10.00/6.00**

Piña Colada Cake

Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut **10.00/6.00**

Butterscotch Pudding

Chocolate Ganache, Scratch Caramel, White Chocolate Mousse **9.50/6.00**

Malted Chocolate Pie

Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **10.00**

Key Lime Pie

Graham Cracker Crust, White Chocolate Mousse **8.50/6.00**

Pineapple Crème Brulee

Tahitian Vanilla Bean, White Chocolate Mousse **9.00**

DESSERT WINE

Croft Fine Ruby 7/56

Fonseca Bin #27 9/63

Penfolds Grandfather Tawny Port 12/93

La Fleur d'Or Sauternes 16/61

SPARKLING WINE

Zonin Prosecco, Italy 8/30

Piper Sonoma Brut, Sonoma County 10/38

Domaine Carneros Brut Rosé, Carneros 73

Moet & Chandon Imperial Champagne, France 85

Veuve Clicquot, France 98

Dom Perignon, France 275

*Consuming raw or less than fully cooked meats, poultry, eggs, or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

 **Vegetarian Option Available**

 **Gluten Sensitive Option Available**

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.

For your convenience, an 18% gratuity will be added to parties of eight or more.