Tommy Bahama®

RESTAURANTS

DINNER

COCKTAILS

CLASSIC MOJITO 13
Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda

MAI TAI 16
Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float

FROZEN MAI TAI 16
Tommy's Icy Twist on a Classic Cocktail

BAHIA SANGRIA 13 | 42
Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons

CUCUMBER SMASH 15
Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber, Fever Tree Soda

HAPPILY APEROL 15
Italicus, Aperol, Prosecco, Fever Tree Soda

BAJA MARGARITA 18
Lalo Blanco, Cointreau, Grand Marnier, Scratch Sour, Lime

TOMMY MARGARITA 15
El Tequileno Blanco, Cointreau, Agave, Cane Syrup

BLOOD ORANGE MARGARITA 16
Sauza, Solerno Blood Orange Liqueur, Blood Orange, Lime Scratch Sour

RASPBERRY JALAPEÑO PALOMA 15
Milagro Silver, Raspberry, Lime, Sugar Cane Syrup, Fever Tree Grapefruit Soda

MISS SUNSHINE 17
Lemon Infused Grey Goose, Coconut, Salted Honey, Pineapple, Lemon

GRAPEFRUIT BASIL MARTINI 17
Grey Goose, Fresh Basil, Grapefruit

COCONUT CLOUD MARTINI 17
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut

GREY GOOSE MARTINI 18
Extra Dry Vermouth, Blue-Cheese-Stuffed Olives

ESPRESSO MARTINI 17
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso

ZERO-PROOF

PUCKER UP 11
Giffard Pamplemousse, Orgeat, Cinnamon Syrup, Lime, Fever Tree Soda

GINGER'S ISLAND 11
Giffard Ginger, Lemon, Ginger-Green Tea Syrup,

AGUA FRESCA PINA 11
Notas de Agave, Pineapple, Jalapeño, Mint

GIESEN 0% SAUVIGNON BLANC 13 | 47
Marlborough, New Zealand

WHITE & SPARKLING BY THE GLASS

MIONETTO BRUT PROSECCO Treviso, Italy 13

GLORIA FERRER BLANC DE NOIRS SPARKLING ROSÉ CA 14

MICHAEL DAVID ROSÉ Lodi, California 13

MARTIN RAY SAUVIGNON BLANC Russian River Valley, CA 13

DOG POINT SAUVIGNON BLANC Marlborough, New Zealand 15

ESPERTO BY LIVIO FELLUGA PINOT GRIGIO Italy 13

PONZI PINOT GRIS Willamette Valley, Oregon 14

CAYMUS CONUNDRUM WHITE BLEND California 13

BALLARD LANE CHARDONNAY California 13

RAEBURN CHARDONNAY Sonoma County, California 14

BUEHLER CHARDONNAY Russian River Valley, California 17

GARY FARRELL CHARDONNAY Russian River Valley, California 20

RED BY THE GLASS

ARGYLE BLOOMHOUSE PINOT NOIR Willamette Valley, Oregon 15

CALERA BY DUCKHORN PINOT NOIR Central Coast, California 14

CLINE "FOG SWEPT" PINOT NOIR Sonoma Coast, California 17

TROUBLE MAKER BY AUSTIN HOPE RED BLEND 15
Paso Robles, California

FINCA DECERO MALBEC Agrelo-Mendoza, Argentina 14

BALLARD LANE CABERNET SAUVIGNON California 13

DAOU CABERNET SAUVIGNON Paso Robles, California 15

AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, CA 20

MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON 23
Napa Valley, California

ISLAND TIME HAPPY HOUR | Every Day in the Bar, 3-5pm

FOOD

ALL STARTERS 4 OFF
THE BAR BURGER SLIDER American Cheese, TB Sauce, Onion Jam 5
BLACKENED MAHI MAHI TACO 6

DRINKS

SPECIALITY COCKTAILS 4 OFF
WINE BY THE GLASS 4 OFF
WELL DRINKS 8
SELECT DRAFT BEER 6

STARTERS

WORLD FAMOUS COCONUT SHRIMP 18
Papaya-Mango Chutney, Island Slaw

LOBSTER SPRING ROLLS 18
Kurobuta Pork, Shrimp, Apricot Thai Chili Sauce, Baby Gem, Pickled Daikon & Carrots

Ⓥ GOAT CHEESE DIP 15
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini

SCALLOP SLIDERS* 19
Chipotle Aïoli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw

LUMP BLUE CRAB CAKES 24
Coconut Crusted, Lemon Tarragon Aïoli, Island Slaw

Ⓥ Ⓖ GUACAMOLE & FIRE ROASTED SALSA 14
House-Made Chips

AHI TUNA TACOS* 16
Wonton Shell, Island Slaw, Wasabi-Avocado Crème

SOUPS & SALADS

Ⓖ CHICKEN TORTILLA SOUP 9
Roasted Corn Salsa, Lime Sour Cream

LUMP BLUE CRAB BISQUE 12
Sherry, Cream, Crushed Herb Croutons

Ⓖ BUNGALOW SALAD 12
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette

BABY GEM CAESAR 12
Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Parmesan Croutons

SIDES

Ⓥ Ⓖ GRILLED ASPARAGUS 12

Ⓥ Ⓖ GRILLED BROCCOLI 10

Ⓥ Ⓖ YUKON GOLD MASH 10

Ⓥ Ⓖ ALMOND RICE 10

Ⓥ RUSSET POTATO FRIES 9

Ⓥ VEGETARIAN Ⓖ GLUTEN FREE Ⓤ GLUTEN FREE UPON REQUEST

Please notify our staff of any severe or life-threatening food allergies.

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

ENTRÉES

PARMESAN-CRUSTED SANIBEL CHICKEN 32
Herb Cheese, Red Pepper Sauce, Yukon Gold Mash, Grilled Broccoli

BABY BACK PORK RIBS 36 | 27
Jerk Rub, Blackberry Brandy BBQ, Island Slaw, Yukon Gold Mash

ALL-AMERICAN BURGER* 22
American Cheese, House-Made Dill Pickles, Garlic Aïoli, L|T|O, Fries

Ⓖ 14 OZ KONA-COFFEE-CRUSTED RIBEYE* 49
Yukon Gold Mash, Grilled Organic Broccoli, Garlic Butter

Ⓖ 8 0Z FILET MIGNON* 52
Roasted Mushrooms, Garlic Butter, Yukon Gold Mash, Lemon Arugula

FILET MIGNON SALAD* 29
Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aïoli, Tamarind Vinaigrette

Ⓖ LUMP BLUE CRAB & AVOCADO SALAD 28
Whole Leaf Baby Gem Romaine Heart, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette

THAI SHRIMP & SCALLOPS* 36
Lemongrass, Coconut Curry Reduction, Snap Peas, Roasted Carrots, Almond Rice

BLACKENED MAHI MAHI (2) TACOS 22
Tomato Relish, Chipotle Aïoli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa

LUMP BLUE CRAB CAKES 37
Coconut Crusted, Lemon Tarragon Aïoli, Grilled Asparagus, Island Slaw

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

CREOLE SHRIMP & CRAB PASTA 34
Tagliatelle, Andouille Sausage, Lump Blue Crab, Broccoli, Campari Tomatoes, Cipollini Onions, Grana Padano, Cajun Cream, Sourdough Crostini

Ⓥ SPAGHETTI SQUASH BOWL 27
Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini
+ Grilled Chicken **33** | + Grilled Shrimp **34** | + Grilled Filet* **38**

WHITE

MICHAEL DAVID ROSÉ LODI, CALIFORNIA	13 | 47
DOMAINES OTT "BY OTT" ROSÉ PROVENCE, FRANCE	58
HUBERT BROCHARD SANCERRE LOIRE VALLEY, FRANCE	74
MARTIN RAY SAUVIGNON BLANC RUSSIAN RIVER VALLEY, CALIFORNIA	13 | 47
DOG POINT SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	15 | 55
ESPERTO BY LIVIO FELLUGA PINOT GRIGIO DELLE VENEZIE, ITALY	13 | 47
PONZI PINOT GRIS WILLAMETTE VALLEY, OREGON	14 | 51
MARIETTA "NADI" RIESLING CIENEGA VALLEY, CALIFORNIA	56
CONUNDRUM WHITE BLEND CALIFORNIA	13 | 47
BALLARD LANE CHARDONNAY CALIFORNIA	13 | 47
RAEBURN CHARDONNAY SONOMA COUNTY, CALIFORNIA	14 | 51
BUEHLER CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	17 | 63
RAMEY WINE CELLARS CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	92
GARY FARRELL CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	20 | 75
CAKEBREAD CHARDONNAY NAPA VALLEY, CALIFORNIA	98
CHATEAU MONTELENA CHARDONNAY NAPA VALLEY, CALIFORNIA	125

RED

ARGYLE BLOOM HOUSE PINOT NOIR WILLAMETTE VALLEY, OREGON	15 | 55
CALERA BY DUCKHORN PINOT NOIR CENTRAL COAST, CALIFORNIA	14 | 51
CLINE "FOG SWEPT" PINOT NOIR SONOMA COAST, CALIFORNIA	17 | 63
E. GUIGAL COTES DE RHONE RHONE VALLEY, FRANCE	51
RECIPROCITY MERLOT PASO ROBLES, CALIFORNIA	50
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	98
INKBLOT BY MICHAEL DAVID CABERNET FRANC LODI, CALIFORNIA	60
TROUBLE MAKER BY AUSTIN HOPE RED BLEND PASO ROBLES, CALIFORNIA	15 | 55
CAYMUS SUISUN WALKING FOOL RED BLEND SUISUN VALLEY, CALIFORNIA	80
FINCA DECERO MALBEC AGRELO-MENDOZA, ARGENTINA	14 | 51
BALLARD LANE CABERNET SAUVIGNON CALIFORNIA	13 | 47
DAOU CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	15 | 55
AUSTIN HOPE CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	20 | 75 1L
MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	23 | 87
BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	105
CHATEAU MONTELENA CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	135
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	147

SPARKLING & CHAMPAGNE

MIONETTO BRUT PROSECCO TREVISO, ITALY	13 | 47
GLORIA FERRER BLANC DE NOIRS ROSÉ CARNEROS, CALIFORNIA	14 | 51
IRON HORSE "WEDDING CUVEE" RUSSIAN RIVER VALLEY, CALIFORNIA	98
VEUVE CLICQUOT REIMS, FRANCE	120
BOLLINGER "SPECIAL CUVEE" CHAMPAGNE, FRANCE	140