

APPETIZERS

- AHI TUNA TACOS*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13**
- MANGO BBQ CHICKEN LOLLIPOPS** Macadamia Nuts, Jerk Remoulade **10**
- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney **16.5/11.5**
- SHRIMP SUMMER ROLL** Rice Noodles, Cucumber, Sriracha Aioli, Fresh Herbs, Peanut Sauce **12**
- MACADAMIA CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread **12.5**
- DUO OF DIPS** Craft Beer Cheese, Spiked Guacamole, House-Made Chips **11**
- AHI POKE NAPOLEON*** Capers, Sesame, Guacamole, Flatbread **16.5**
- FILET MIGNON FLATBREAD*** Bacon, Garlic Aioli, Honey Roasted Onions, Gruyère, Crispy Shiitakes **16**
- SEARED SCALLOP SLIDERS*** Chipotle Aioli, Basil, Romas, Crispy Onions, Island Slaw **15**
- COCONUT CRUSTED CRAB CAKES** Lump Blue Crab, Thai Chili Sauce **14.5/8**

SOUPS & ENTRÉE SALADS

- CHICKEN TORTILLA SOUP** Puréed Vegetables, Tortillas, Charred Corn Salsa **7.5/5.5**
- LUMP BLUE CRAB BISQUE** Sherry, Cream, Citrus Gremolata **9.5/6.5**
- GRILLED CHICKEN & MANGO SALAD** Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **17**
- GRILLED SHRIMP & NOODLE SALAD** Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **20**
+ Substitute Char-Grilled Filet Mignon **23**
- BLACKENED AHI TUNA & KALE SALAD*** Quinoa, Avocado, Toasted Almonds, Charred Corn Salsa, Sesame Seeds, Crispy Wontons, Sesame-Soy Vinaigrette **19**
- LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **19.5**
- THE CLASSIC CAESAR** Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons
+ Shrimp **16.5** + Grilled Chicken Breast **15.5**
- CHAR-GRILLED FILET MIGNON SALAD*** Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette **19.5**

SIDES • 7

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| GRILLED ASPARAGUS | ROASTED BROCCOLINI | JERK YUCCA FRIES |
| WARM FARRO SALAD | CAULIFLOWER-POTATO MASH | RUSSET POTATO FRIES |
| ALMOND RICE | QUINOA SUCCOTASH | ISLAND SLAW |

BURGERS & SANDWICHES

ALL-AMERICAN BURGER* American Cheese, House-Made Pickles, Garlic Aioli, L|T|O, Fries **15**

SMOKEHOUSE BACON BURGER* Sharp Cheddar, BBQ Ketchup, Garlic Aioli, L|T|O, Fries **16**

CUBAN SANDWICH House Roasted Pork, Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries **13.5**

HOUSE ROASTED PORK SANDWICH Blackberry Brandy BBQ, Island Slaw, Crispy Onions, Fries **13.5**

PRIME RIB FRENCH DIP Gruyère, Horseradish Aioli, Brandy Au Jus, Honey Roasted Onions, Fries **19.5**

GRILLED CHICKEN BREAST SANDWICH Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **14**

CRISPY FISH SANDWICH Beer Batter, Honey Roasted Onions, Island Tartar, Fries **15**

BUNGALOW FAVORITES

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **19.5**
+ Shrimp **25.5** + Grilled Chicken Breast **23**

CARIBBEAN RUBBED MAHI MAHI Quinoa Succotash, Meyer Lemon Vinaigrette **28.5**

KONA LONGBOARD FISH & CHIPS Fresh Catch, Island Tartar, Jerk Yucca Fries **22**

BLACKENED FISH TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17**

THAI SHRIMP & SCALLOPS* Lemongrass, Coconut Curry Reduction, Almond Rice **28.5**

SEARED AHI TUNA* Chili & Brown Sugar Crust, Vegetable Succotash, Wasabi-Edamame Purée **31**

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Fries **29.5/19.5**

SHRIMP MISO RAMEN Pork Belly, Bacon, Wakame, Enoki Mushrooms, Pickled Vegetables, Sweet Onions, Cilantro, Togarashi **20**

KONA COFFEE CRUSTED RIBEYE* Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

PORK BELLY FRIED RICE* Shiitakes, Carrots, Peppers, Cilantro, Chile Vinaigrette, Sunny Side Up Egg **19.5**

DESSERTS

PEANUT BUTTER PIE Pretzel Crust, Chocolate Ganache, Hawaiian Sea Salt **10/6.5**

PIÑA COLADA CAKE Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut **10/6.5**

MALTED CHOCOLATE PIE Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **10/6.5**

KEY LIME PIE Graham Cracker Crust, Lime Zest **9/6**

PINEAPPLE CRÈME BRÛLÉE Tahitian Vanilla Bean, Caramelized Pineapple **10**

GLUTEN-SENSITIVE

- AHI POKE NAPOLEON*** Capers, Sesame, Guacamole **16.5**
- SHRIMP SUMMER ROLL** Rice Noodles, Cucumber, Sriracha Aioli, Fresh Herbs, Peanut Sauce **12**
- MACADAMIA CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy **12.5**
- SPIKED GUACAMOLE** House-Made Chips **11**
- BLACKENED FISH TACOS** Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **17**
- CHAR-GRILLED FILET MIGNON SALAD*** Grilled Potatoes, Romas, Crispy Shiitakes, Tamarind Vinaigrette **19.5**
- LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Caper-Lime Vinaigrette **19.5**
- GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Grilled Potatoes **29.5/19.5**
- CARIBBEAN RUBBED MAHI-MAHI** Quinoa Succotash, Meyer Lemon Vinaigrette **28.5**
- KONA COFFEE CRUSTED RIBEYE*** Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

VEGETARIAN

- DUO OF DIPS** Craft Beer Cheese, Spiked Guacamole, House-Made Chips **11**
- MACADAMIA CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread **12.5**
- ROASTED SEASONAL VEGETABLES** Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **19.5**
- MARGHERITA FLATBREAD** House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **13**
- GRILLED POTATO & MUSHROOM SALAD** Crispy Shiitakes, Romas, Garlic Aioli, Carrots, Tamarind Vinaigrette **15**
- ROASTED VEGETABLE TACOS** Cauliflower, Carrots, Marinated Mushrooms, Charred Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **15**
- VEGETABLE & NOODLE SALAD** Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **17**

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

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.

Tommy Bahama®

RESTAURANT | BAR | STORE

OLD NAPLES

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

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

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

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

Pointe Orlando
9101 International Dr.
Orlando, FL 32819
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
281-292-8669

Menu subject to change without notice. Last updated March 2017.

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