

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**

HALIBUT CEVICHE* Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Shaved Onions, Red Quinoa, Red Fresno Chiles, Cilantro **17**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **12.5**

DUO OF DIPS Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

AHI POKE NAPOLEON* Capers, Sesame, Guacamole, Flatbread **16.5**

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Crispy Shiitakes **16**

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw **14.5**

COCONUT CRUSTED CRAB CAKES Lump Blue Crab, Thai Chili Sauce **15**

SOUPS, SALADS & BOWLS

CHICKEN TORTILLA SOUP Puréed Vegetables, Tortillas, Roasted Corn Salsa **7.5/5.5**

LUMP BLUE CRAB BISQUE Sherry, Cream, Citrus Gremolata **9.5/6.5**

BUNGALOW SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **8.5**

AHI TUNA BOWL* Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Citrus Miso Vinaigrette **18.5**

MISO ÔRA KING SALMON BOWL* Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette **18.5**

GRILLED CHICKEN & MANGO SALAD Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **16.5**

LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **20**

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 • 6

GRILLED ASPARAGUS
WARM FARRO SALAD

ROASTED BROCCOLINI
RUSSET POTATO FRIES

SAFFRON PLANTAIN PEAS & RICE
CAULIFLOWER-POTATO MASH

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

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 **15.5**

CUBAN SANDWICH House Roasted Pork, Black Forest Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries **14**

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 **14.5**

ENTRÉES

KONA LONGBOARD FISH & CHIPS Fresh Catch, Island Tartar, Jerk Yucca Fries **22.5**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chile Oil **28.5**

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

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

MISO GLAZED ŌRA KING SALMON* Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Kizami Nori, Citrus Miso Vinaigrette **30**

MACADAMIA NUT CRUSTED SNAPPER Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **27.5**

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

OVEN ROASTED MOJO CHICKEN Charred Sour Oranges, Andouille Sausage, Saffron Plantain Peas & Rice, Tangerine Achiote Vinaigrette **25**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Baby Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**
+ Shrimp **25.5** + Grilled Chicken Breast **23**

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

SHRIMP & GRITS Stone Ground White Grits, Aged White Cheddar, Andouille Sausage, Jalapeños, Roasted Corn Salsa, Green & Red Bell Peppers, Cajun Brown Butter **25**

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

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 **11/7**

MALTED CHOCOLATE PIE Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble **11/7**

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

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

PORT

CROFT FINE RUBY 7/56

FONSECA BIN #27 9/63

PENFOLDS GRANDFATHER TAWNY 12/93

COFFEE, ESPRESSO & TEA

PJ'S COFFEE OF NEW ORLEANS

NESPRESSO Espresso, Cappuccino, Café Latte

MIGHTY LEAF HAND PICKED TEAS Organic Coconut Assam, Organic Breakfast, Green Tea Tropical,
Marrakesh Mint, Organic African Nectar, Chamomile Citrus

GLUTEN-SENSITIVE

AHI POKE NAPOLEON* Capers, Sesame, Guacamole **16.5**

HALIBUT CEVICHE* Coconut Mango Broth, Aji Amarillo, Avocado, Cherry Tomatoes, Red Shaved Onions, Red Quinoa, Red Fresno Chiles, Cilantro **17**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy **12.5**

GUACAMOLE House-Made Chips **11.5**

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 **20**

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

FILET MIGNON* Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

CILANTRO & GINGER CRUSTED MAHI MAHI Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chile Oil **28.5**

VEGETARIAN

DUO OF DIPS Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

MACADAMIA CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread **12.5**

ROASTED SEASONAL VEGETABLES Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Baby Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**

MARGHERITA FLATBREAD House-Made Marinara, Roasted Roma Tomatoes, Jack Cheese, Fresh Basil **12**

GRILLED POTATO & MUSHROOM SALAD Crispy Shiitakes, Romas, Garlic Aioli, Carrots, Tamarind Vinaigrette **15**

ROASTED VEGETABLE TACOS Cauliflower, Carrots, Marinated Mushrooms, Roasted Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **14**

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

TOWN SQUARE - LAS VEGAS

6635 Las Vegas Blvd. South

Las Vegas, NV 89119

702-948-8006

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

Kierland Commons
15205 N. Kierland Blvd
Scottsdale, AZ 85254
480-505-3668

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

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

Manhattan Island
551 Fifth Ave.
New York, NY 10176
212-537-0960

Pointe Orlando
9101 International Dr.
Orlando, FL 32819
321-281-5888

Harbourside Place
126 Soundings Ave.
Jupiter, FL 33477
561-406-6631

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

The Woodlands
9595 Six Pines
The Woodlands, TX 77380
281-292-8669

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

Corona del Mar Plaza - Island Grille
854 Avocado Ave.
Newport Beach, CA 92660
949-760-8686

Waikiki
298 Beachwalk Drive
Honolulu, HI 96815
808-923-8785

Menu subject to change without notice. Last updated February 2018

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