

Tommy Bahama®

RESTAURANT • BAR • STORE

The Market Common
3044 Howard Ave.
Myrtle Beach, SC 29577
843-839-1868
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.

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

Laguna Beach
400 South Coast Highway
Laguna Beach, CA 92651
949-376-6886

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

The Gardens on El Paseo
73-595 El Paseo
Palm Desert, CA 92260
760-836-0188

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

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

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

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

Town Square - Las Vegas
6635 Las Vegas Blvd. South
Las Vegas, NV 89119
702-948-8006

The Market Common
3044 Howard Ave.
Myrtle Beach, SC 29577
843-839-1868

Market Street
9595 Six Pines Dr.
The Woodlands, TX 77380
281-292-8669

DRINKS

Martinis

Chauffeured Sidecar

Calvados Pays d' Auge, Cointreau, Tuaca,
Lemon, Sugar \$12

Lemon Drop

Van Gogh Citroen, Cointreau,
Hand-Pressed Lemon, Sugar \$11

Grapefruit Basil

Grey Goose, Fresh Basil, Grapefruit Juice \$10

Classic Vodka

Ketel One, Extra Dry Vermouth,
Bleu Cheese Stuffed Olives \$11

Bye Bye Blues

Van Gogh Acai, Scratch Lemonade, Mint \$10

Coconut Cloud

Tommy Bahama White Sand, Stoli Vanil,
Cruzan Coconut, Cream of Coconut \$10

Hand-Crafted Cocktails

Cucumber Smash

Hendrick's, St-Germain Elderflower,
Muddled Cucumber \$12

Bahia Sangria

Brandy, Red Wine, Pomegranate, Oranges,
Green Apples, Lemons \$9/\$36

Sour in the Rough

Bulleit Bourbon, Scratch Sour, Orange,
Lemon, Lime \$11

Baja Margarita

Sauza Conmemorativo, Cointreau, Grand Marnier,
Scratch Sour, Lime \$11

The BBC

Baileys & Emmets Irish Creams,
Cream of Coconut, Banana \$11

Fresh Market Cocktail

Unique Spirits, Seasonal Ingredients \$12

Zero Proof

Basil/Mint Lemonade

Infused Scratch Lemonade, Lime Foam \$4

Cucumber Ginger Jasmine-tini

Muddled Cucumber, Ginger Jasmine Syrup,
Lemon-Lime Soda \$5

Faux-jito

Muddled Mint & Lime, Lemon-Lime Soda \$4

Rum Concoctions

Pineapple Jalapeño Mojito

Cruzan Pineapple, Cane Syrup, Mint,
Jalapeño & Pineapple, Soda Water \$10

Gran Daiquiri

Zaya Gran Reserva 12 yr, Hand-Pressed Lime,
Maple, Angostura \$11

Mai Tai

Bacardi, Orgeat, Orange Curacao, Scratch Sour,
Pineapple, Dark Rum \$9

Santiago Fizz

Matusalem Platino, Cane Syrup, Egg Whites,
Hand-Pressed Lemon & Tarragon \$11

Planter's Punch

Seven Tiki & Bacardi, Ginger, Mango, Pineapple,
Angostura \$9

The Orange Curtain

Cruzan Citrus, Tuaca, Blood Orange, Mango,
Scratch Sour \$10

Kraken Up

Kraken Black Spice, Cruzan Mango, Scratch Sour,
Lime, Orange Bitters \$11

Painkiller #2

Pusser's Rum, Cream of Coconut, Pineapple,
Orange, Nutmeg \$10

Spiced Hurricane

Cruzan 9 Spice, Apricot Brandy, Scratch Sour,
Pineapple, Pineapple-Infused Foam \$9

Crazy Cuban

Mt. Gay Eclipse, Cruzan Coconut,
99 Bananas, Pineapple \$9

Bottled Beer

Michelob Ultra

Coors Light

Amstel Light

Corona

Heineken

Stella Artois

Duvel Belgium Ale

Chimay Blanche Triple Abbey

Spaten Optimator

Beck's NA

Ask Your Server About Our Selection of Drafts

Appetizers

Ahi Tuna Tacos*

Wonton Shell, Sesame Chipotle Dressing,
Asian Slaw, Wasabi-Lime Infused Avocado \$11

Chicken Quesadilla

Cilantro, Scallions, Chipotle Aioli,
Black Bean Corn Salsa, Lime Sour Cream \$7

World-Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw \$8.50/12.50

Macadamia Nut Encrusted Goat Cheese

Mango Salsa, Sweet Soy Glaze, Flatbread \$9

P.E.I. Mussels

White Wine, Mango Horseradish,
Grilled Garlic Bread \$10

Crispy Plantains

Cinnamon & Sugar Dust,
Black Bean Corn Salsa \$6

Coconut-Crusted Crab Cakes

Lump Blue Crab, Sweet Chili Mustard Sauce,
Asian Slaw \$7/\$13.50

Ahi Poke Napoleon*

Capers, Sesame, Guacamole, Flatbread \$14.50

Fried Green Tomatoes

Horseradish Cream, Smoked Gouda,
Crawfish Remoulade \$9

Soups & Entrée Salads

Tortilla Soup

Puréed Vegetables, Grilled Chicken Breast,
Corn Salsa, Lime Sour Cream \$4.50/6.50

Crab Bisque

Lump Blue Crab, Sherry, Cream,
Crushed Croutons \$5.50/\$8.50

Petit Caesar Salad

Whole Leaf Romaine Hearts, Grana Padano,
Garlic Croutons \$5

Bungalow Salad

Romas, Maytag Bleu, Apples, Macadamia Nuts,
Nueske's Applewood Bacon, Corn,
Honey-Lime Vinaigrette \$6
Entrée With Grilled Chicken \$13.50

Caesar Salad

Whole Leaf Romaine Hearts,
Grana Padano, Garlic Croutons
Fresh Catch \$15 | Shrimp \$14 | Chicken \$12

Grilled Shrimp Salad

Soba Noodles, Mango, Jicama, Carrots, Spinach,
Mint, Cilantro, Peanuts, Chili-Lime Dressing \$14

Grilled Steak Salad*

Sliced Tenderloin, Grilled Potatoes,
Romas, Crispy Shiitakes, Garlic Aioli,
Tamarind Vinaigrette \$15

Burgers & Sandwiches

Mushroom & Onion Burger*

Prime Angus, Toasted Brioche, Roasted Garlic Aioli, Gruyere, Braised Mushrooms, Grilled Yellow Onion, Crispy Shiitakes, Fries \$12

Smokehouse Burger*

Prime Angus, Toasted Brioche, Roasted Garlic Aioli, Sharp White Cheddar, Red Onion, Applewood Smoked Bacon, Fries \$13.50

Southern Burger

Prime Angus, Toasted Brioche, Pimento Cheese, Fried Green Tomatoes, Fries \$12

Kalua Pork Sandwich

House Roasted, Blackberry Brandy BBQ, Crispy Onions, Cajun Slaw, Fries \$12.50

Grilled Chicken Sandwich

Jack Cheese, Garlic Aioli, Jerk Sauce, Crispy Onions, Sweet Potato Fries \$10

Blackened Fish Tacos

Tomato Relish, Chipotle Aioli, Lime Sour Cream, Asian Slaw \$14

Crispy Fish Sandwich

Beer Batter, Honey-Roasted Onions, Tomato, Pickle, Island Tartar, Fries \$11

Shrimp Po'Boy

Crispy Shrimp, Tomatoes, Tobasco Aioli, Garlic Fries \$11

Desserts

Triple Chocolate Cake

Four Layers, Chocolate Ganache, Mocha Mousse \$6/\$10

Piña Colada Cake

Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut \$6/\$10

Butterscotch Pudding

Chocolate Ganache, Scratch Caramel, White Chocolate Mousse \$6/\$9.50

Malted Chocolate Pie

Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble \$10

Key Lime Pie

Graham Cracker Crust, White Chocolate Mousse \$4/\$7

Entrées

Jerk Chicken

Authentic Jerk, Warm Mango Salsa, Almond Rice \$19

Shrimp & Grits

Andouille Sausage, Peppers, Onions, Smoked Gouda, Truffled Grits \$22

Filet & Shrimp*

Herbed Cheese, Chipotle-Lime Shrimp, Whipped Yukon Golds \$29

Blackened Mahi Mahi

Shiitake Thyme Broth, Parmesan Risotto \$23

Maple Brined Pork Chop

12 oz. Bone-In, Peach Chutney, Whipped Yukon Golds, Asparagus \$22

Poblano Chicken

Cornflake-Almond Crust, Herbed Cheese, Roasted Peppers, Whipped Yukon Golds, Haricot Vert \$19.50

Crab Stuffed Shrimp

Sautéed Spinach, Shiitakes, Artichokes, Sweet Chili Sauce \$24

Macadamia Nut Snapper

Wasabi Soy Butter, Hawaiian Red Sea Salt, Almond Rice, Asparagus \$27

Steak Chimichurri*

Certified Angus, Tomato Relish, Warm Farro Salad \$21

Grilled BBQ Pork Ribs

Blackberry Brandy BBQ, Whipped Yukon Golds, Asian Slaw \$19

Sides \$5

Grilled Asparagus

Crispy Plantain Chips

Russet Potato Fries

Soft Plantains

Yukon Golds

Warm Farro Salad

Almond Rice