

Tommy Bahama®

RESTAURANT • BAR • STORE

Corona del Mar Plaza - Island Grille

854 Avocado Ave.
Newport Beach, CA 92660
949-760-8686
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

Grapefruit Basil

Grey Goose, Fresh Basil, Grapefruit Juice \$9

Chauffeured Sidecar

Calvados Pays d' Auge, Cointreau, Tuaca,
Lemon, Sugar \$11

Lemon Drop

Van Gogh Citroen, Cointreau,
Hand-Pressed Lemon, Sugar \$10

Classic Vodka

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

Scratch Mary

Absolut Peppar, Jalapeño,
Muddled Beefsteak Tomatoes, Cilantro, Lemon \$9

Coconut Cloud

Tommy Bahama White Sand, Stoli Vanil,
Cruzan Coconut, Cream of Coconut \$11

Draft Beer

Kona Longboard Lager, Kona, HI

Allagash White, Portland, ME

Duvel Green, Breendonk-Puurs, Belgium

Stone IPA, San Diego, CA

Humboldt Hemp Brown Ale, Paso Robles, CA

Spaten Optimator, Munich, Germany

Bottled Beer

Michelob Ultra

Coors Light

Amstel Light

Corona

Heineken

Stella Artois

Duvel Belgium Ale

Chimay Blanche Triple Abbey

Spaten Optimator

Beck's NA

House Cocktails

Cucumber Smash

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

Velvet Swizzle

Mount Gay Extra Old, Velvet Falernum,
Hand-Pressed Lime, Angostura \$12

Mango Jalapeño Mojito

Cruzan, Cane Syrup, Mint, Mango, Jalapeño,
Soda Water \$11

Gran Daiquiri

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

Grapefruit Margarita

Cazadores Reposado, Cointreau, Agave Nectar,
Fresh Grapefruit \$12

Socal's So-Co

Southern Comfort, Elderflower, Hand-Pressed Lime,
Fernet-Branca \$11

Bahia Sangria

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

Pineapple Yuzu Crush

Cruzan Pineapple, Muddled Pineapple,
Yuzu, Lime \$11

Mai Tai

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

Baja Margarita

Sauza Conmemorativo, Cointreau, Scratch Sour,
Lime, Grand Marnier \$10

Fresh Market Cocktail

Unique Spirits, Seasonal Ingredients \$12

Starters

Char-Grilled Artichoke

Lemon Tarragon Aioli \$11

World-Famous Coconut Shrimp

Papaya-Mango Chutney \$11.50

Ahi Poke Napoleon*

Guacamole, Flatbread \$16.50

Dungeness Crab Cakes

Orange-Coconut Crust, Mango Aioli \$13.50

Macadamia Encrusted Goat Cheese

Mango Salsa, Sweet Soy Glaze, Flatbread \$11.50

Kobe & Scallop Sliders*

American Kobe Beef, Dry Aged Jack,
Tomato Jam, Guacamole,
Maine Sea Scallop, Chipotle Aioli, Basil,
Asian Slaw \$12.50

Crab Bisque

Lump Blue Crab, Sherry, Cream,
Crushed Croutons \$6.50/\$9.50

Tortilla Soup

Puréed Vegetables, Grilled Chicken Breast,
Corn Salsa \$5.50/\$7.50

Salads

Peach Caprese

Heirloom Tomatoes, Smoked Mozzarella,
Buffalo Mozzarella, White Balsamic \$9

The Harvest Salad

California Baby Greens, Heirloom Tomatoes,
Pepitas, Dried Cranberries,
Meyer Lemon Vinaigrette \$8

Dungeness Crab & Avocado Salad

Shredded Romaine, Tomato, Avocado,
Feta, Lime-Caper Vinaigrette \$17

Organic Roasted Chicken Salad

Petaluma Farms White & Dark Meat,
Heirloom Tomatoes, Pepitas,
Dried Cranberries, Mango,
Meyer Lemon Vinaigrette \$16.50

Seared Ahi Tuna Salad*

Jicama, Green Apple, Wasabi Ponzu \$17.50

Classic Caesar

Whole Romaine Hearts, Pecorino Romano \$8
With Shrimp \$15.50

Tenderloin Steak Salad*

Char-Grilled Beef, Romas, Shiitake Chips,
Tamarind Vinaigrette, Garlic Aioli \$18.50

Sandwiches & Burgers

Prime Bacon Cheeseburger*

Tillamook Cheddar, Nueske's Applewood Bacon,
Honey Onions, Fries. \$13.50

Kobe Cheeseburger*

Snake River Farms American Kobe Beef,
Dry Aged Jack, Tomato Jam, Watercress,
Guacamole, Fries \$15.50

Chicken Breast Sandwich

Tomato, Avocado, Mango Aioli,
Sweet Potato Fries \$13.50

Kalua Pork Sandwich

House Roasted, Blackberry Brandy BBQ,
Crispy Onions, Asian Slaw, Fries \$13

Lobster Grilled Cheese & Heirloom Tomato Soup

Maine Lobster, 3 Cheeses, Sourdough \$18.50

Swordfish Sandwich*

Tomato Relish, Lemon Tarragon Aioli,
Asian Slaw \$18.50

Blackened Fish Tacos*

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

Entrées

Smoked & Grilled Chicken

Supreme Cut Breast, Mango-Mustard Glaze,
Garlic Smashed Potatoes, String Beans \$19.50

Prime Flat Iron Steak*

Roasted Local Vegetables, Garlic Smashed Potatoes,
Maytag Bleu \$28.50

Creekstone Farms Petite Filet Mignon*

Ask Your Server For Today's Preparation \$29.50

Blackberry Brandy Pork Ribs

Slow Roasted with Coca-Cola, Jerk Spice, Fries
\$29.50 full/\$19.50 half

Pan Roasted Sole

Risotto, Yuzu Lilikoi Butter \$24

Tiger Shrimp Angel Hair Pasta

Oven Dried Tomatoes, Cippolinis,
Spinach, White Wine. \$24

Peri Peri Dusted Halibut*

Fingerling Potatoes, Brown Sugar Glazed Rainbow
Carrots, Pinot Grigio Buerre Blanc \$33.50

Thai Shrimp and Scallops*

Coconut Rice, Coconut-Curry Sauce. \$25.50