

Tommy Bahama®

RESTAURANT • BAR • STORE

POINTE ORLANDO

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

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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

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

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

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

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

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APPETIZERS

Ahi Tuna Tacos* Wonton Shell, Island Slaw, Wasabi-Avocado Crème **12.5**

Mango BBQ Chicken Lollipops Macadamia Nuts, Jerk Remoulade **9.5**

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 **15**

Seared Scallop Sliders* Chipotle Aioli, Basil, Romas, Crispy Onions, Island Slaw **14.5**

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 **16.5**

Grilled Shrimp & Noodle Salad Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **19**
+Substitute Char-Grilled Filet Mignon **22**

Blackened Ahi Tuna & Kale Salad* Quinoa, Avocado, Toasted Almonds, Charred Corn Salsa, Sesame Seeds, Crispy Wontons, Sesame-Soy Vinaigrette **18.5**

Lump Blue Crab & Avocado Salad Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **19**

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 . 5

Grilled Asparagus
Warm Farro Salad
Almond Rice

Roasted Broccolini
Cauliflower-Potato Mash
Quinoa Succotash

Jerk Yucca Fries
Russet Potato Fries
Island Slaw

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 **14.5**

Smokehouse Bacon Burger* Sharp Cheddar, BBQ Ketchup, Garlic Aioli, L|T|O, Fries **15.5**

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 **13.5**

Crispy Fish Sandwich Beer Batter, Honey Roasted Onions, Island Tartar, Fries **14.5**

BUNGALOW FAVORITES

Roasted Seasonal Vegetables Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula **18**
+ Shrimp **25.5** + Grilled Chicken Breast **23**

Caribbean Rubbed Mahi Mahi Quinoa Succotash, Meyer Lemon Vinaigrette **27.5**

Kona Longboard Fish & Chips Fresh Catch, Island Tartar, Jerk Yucca Fries **22**

Blackened Fish Tacos Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream **16.5**

Thai Shrimp & Scallops* Lemongrass, Coconut Curry Reduction, Almond Rice **27.5**

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 **19**

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 **18**

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 **9.5**

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 **16.5**

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**

Grilled Baby Back Pork Ribs Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Grilled Potatoes **29.5/19.5**

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VEGETARIAN

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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, Charred Corn Salsa, Chipotle Aioli, Wasabi-Avocado Crème **14**

Vegetable & Noodle Salad Avocado, Mango, Heirloom Cherry Tomatoes, Shredded Cabbage, Red Onion, Fresh Herbs, Roasted Peanuts, Peanut Vinaigrette **16**

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Bungalow Salad Toasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **8**

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SIDES . 5

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Almond Rice

Roasted Broccolini
Cauliflower-Potato Mash
Jerk Yucca Fries

Quinoa Succotash
Russet Potato Fries
Island Slaw

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ENTRÉES

Crab Stuffed Shrimp Sautéed Spinach, Almond Rice, Thai Chili Sauce **29.5**

Macadamia Nut Crusted Snapper Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

Parmesan Crusted Sanibel Chicken Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **27.5**

Filet Mignon* Roasted Mushrooms, Maytag Blue Cheese, Cauliflower-Potato Mash **38/31.5**

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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**

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Vegetable Ramen Noodle Salad Avocado, Mango, Heirloom Cherry Tomatoes, Island Slaw, Roasted Crushed Peanuts, Peanut Dressing, Lime Vinaigrette **16**

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MARTINIS

Pineapple Paradisio Bacardi Pineapple, St-Germain Elderflower, Crème de Banana, Scratch Sour, Pineapple **12.5**

Grapefruit Basil Grey Goose, Fresh Basil, Grapefruit **12.5**

Bye Bye Blues Van Gogh Açai, Scratch Lemonade, Mint **12.5**

Scratch Lemon Drop Van Gogh Citroen, Cointreau, Lemon, Sugar **12.5**

Key Lime Martini Van Gogh Blue, Licor 43, Kēkē Beach Liqueur, Lime, Graham Cracker **12.5**

Coconut Cloud Ron Matusalem Platino, Stoli Vanil, Cruzan Coconut, Cream of Coconut **12.5**

Grey Goose Extra Dry Vermouth, Blue Cheese Stuffed Olives **13**

SIGNATURE COCKTAILS

Cucumber Smash Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber **12.5**

Bahia Sangria Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons **9.5/36.5**

Bahama Sangarita Maestro Dobel Diamante, Scratch Sour, Cointreau, Lime, Red Wine **12.5**

Blood Orange Margarita Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour **12**

Baja Margarita Sauza Conmemorativo, Cointreau, Grand Marnier, Scratch Sour, Lime **12**

Tahitian Limeade Hendrick's, Orgeat, Coconut Water, Lime, Cream of Coconut **11.5**

Southern Charm Buffalo Trace, Licor 43, Southern Comfort, Pineapple, Lime, Bitters **12.5**

Mango Habanero Margarita Milagro Silver, Mango Purée, Orange Curaçao, Scratch Sour, Sliced Habanero **12**

Fresh Market Cocktails Unique Spirits, Seasonal Ingredients **12.5**

RUM CONCOCTIONS

Classic Mojito Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Soda **11**

Pineapple Yuzu Mojito Cruzan Citrus, Muddled Pineapple and Mint, Yuzu Syrup, Soda **11.5**

Mai Tai Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float **11**

Painkiller #2 Pusser's, Cream of Coconut, Pineapple, Orange, Nutmeg **10.5**

Tiki Tonk Flor de Cana 7 Year, Solerno Blood Orange Liqueur, Passion Fruit, Orgeat, Lime, Pineapple, Bitters **11.5**

Crazy Cuban Mount Gay Eclipse, Cruzan Coconut, 99 Bananas, Pineapple **11.5**

Dark & Stormy Gosling's Black Seal, Ginger Beer **10.5**

Handcrafted Piña Colada Bacardi, Muddled Pineapple, Coconut, Gosling's Black Seal Float **10.5**

ZERO PROOF

Island Tea Mango Black Tea, Pineapple, Orgeat, Mint **6**

Blue My Mind Muddled Blueberries, Passion Fruit, Scratch Lemonade **6**

Faux-jito Muddled Mint, Lime, Lemon-Lime Soda **6**

Pain Chiller Pineapple, Orange, Cream of Coconut, Nutmeg **6**

Cucumber Cooler Cucumber, Mint, Lime, Honey, Scratch Lemonade, Soda **6**

Cranberry Refresher Cranberry Juice, Mint, Lime, Ginger Beer **6**

Coco Coffee "Martini" Iced Coffee, Cream, Orgeat, Cream of Coconut **6**

Mango Mambo Mango, Coconut Water, Mint, Lime, Ginger Beer **6**

WHITE WINE

- '15 **Campanile Pinot Grigio**, Friuli Grave, Italy **8/30**
- '15 **Clean Slate Riesling**, Mosel-Saar-Ruwer, Germany **8/30**
- '15 **King Estate Pinot Gris**, Willamette Valley, Oregon **12/46**
- '13 **Michel Picard Vouvray**, Loire Valley, France **9/34**
- '14 **Domaine de la Perriere Sancerre**, Loire Valley, France **12/46**
- '14 **Merry Edwards Sauvignon Blanc**, Russian River, California **84**
- '15 **Giesen Sauvignon Blanc**, Marlborough, New Zealand **9/34**
- '14 **Conundrum by Caymus**, California **12/46**
- '14 **Don Olegario Albariño**, Rias Baixas, Spain **42**
- '16 **Penfolds Rawson's Retreat Chardonnay**, Australia **8/30**
- '14 **Raeburn Chardonnay**, Russian River, California **11/42**
- '15 **Chalk Hill Chardonnay**, Sonoma Coast, California **14/53**
- '14 **Nickel & Nickel "Medina Vineyard" Chardonnay**, Russian River, California **18/69**
- '13 **Chateau Montelena Chardonnay**, Napa Valley, California **22/85**
- '14 **Cakebread Chardonnay**, Napa Valley, California **79**
- '15 **Rombauer Vineyards Chardonnay**, Carneros, California **76**
- '13 **Louis Jadot Puligny Montrachet**, Burgundy, France **98**

RED WINE

- '14 **Argyle Pinot Noir**, Willamette Valley, Oregon **14/53**
- '14 **10 Span Pinot Noir**, Santa Barbara, California **11/42**
- '14 **Calista "The Coast Range" Pinot Noir**, California **12/46**
- '14 **Far Niente "En Route" Pinot Noir**, Russian River, California **21/81**
- '13 **Foley Pinot Noir**, Santa Rita Hills, California **69**
- '14 **Rothschild Lafite Legende Bordeaux Blend**, Bordeaux, France **10/38**
- '13 **Cline Cellars Estate Merlot**, Sonoma Coast, California **10/38**
- '11 **Muriel Reserva Tempranillo**, Rioja, Spain **10/38**
- '15 **Piattelli Premium Reserve Malbec**, Mendoza, Argentina **10/38**
- '13 **Tommasi "Poggio al Tufo" Super Tuscan**, Maremma, Tuscany **11/42**
- '12 **Frank Family Vineyards Zinfandel**, Napa Valley, California **18/69**
- '14 **3 Rings Shiraz**, Barossa Valley, Australia **10/38**
- '12 **Stags' Leap Petite Sirah**, Napa Valley, California **73**
- '14 **Penfolds Rawson's Retreat Cabernet Sauvignon**, Australia **8/30**
- '14 **BR Cohn Silver Label Cabernet Sauvignon**, North Coast, California **13/49**
- '15 **Daou Cabernet Sauvignon**, Paso Robles, California **17/65**
- '13 **Chateau Montelena Cabernet Sauvignon**, Napa Valley, California **22/85**
- '12 **Silver Oak Cabernet Sauvignon**, Alexander Valley, California **115**
- '13 **Chateau St. Jean Cinq Cepages Bordeaux Blend**, Sonoma County, California **119**
- '11 **Owen Roe Cabernet Sauvignon**, Yakima Valley, Washington **79**
- '14 **Caymus Cabernet Sauvignon**, Napa Valley, California **119**
- '13 **Joseph Phelps Cabernet Sauvignon**, Napa Valley, California **110**

SPARKLING WINE

- Maschio Prosecco**, Italy **8/30**
- Piper Sonoma Brut**,
Sonoma County **10/38**
- Domaine Carneros Brut Rosé**,
Carneros **73**
- Moet & Chandon Imperial
Champagne**, France **95**
- Veuve Clicquot**, France **110**
- Dom Perignon**, France **295**