

TommyBahama®

RESTAURANT • BAR • STORE

Pointe Orlando - Dinner

9101 International Dr.

Orlando, FL 32819

321-281-5888

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

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

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 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

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

Menu subject to change without notice. Last updated November, 2013.

APPETIZERS

Ahi Tuna Tacos*

Wonton Shell, Asian Slaw, Wasabi-Lime Infused Avocado **12.50**

Chicken Lollipops

Macadamia Nuts, Jerk Remoulade **9.50**

Char-Grilled Artichoke 🌿

Herbes de Provence Marinade, Lemon-Tarragon Aioli **12.00**

World Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw **16.50/11.50**

Macadamia Nut Encrusted Goat Cheese 🌿🌿

Mango Salsa, Sweet Soy Glaze, Flatbread **12.50**

Yuzu Shrimp Tacos

Asian Slaw, Mango Salsa, Chipotle Aioli, **12.00**

Ahi Poke Napoleon* 🌿

Capers, Sesame, Guacamole, Flatbread **16.50**

Seared Scallop Sliders*

Chipotle Aioli, Basil, Romas, Crispy Onions, Asian Slaw **14.50**

House Roasted Pulled Pork Quesadilla

Goat Cheese, Sweet Soy Glaze, Mango Salsa **9.50**

Coconut Crusted Crab Cakes

Lump Blue Crab, Thai Chili Sauce **14.50/8.00**

SOUPS & SALADS

Chicken Tortilla Soup

Puréeed Vegetables, Charred Corn Salsa **7.50/5.50**

Crab Bisque

Lump Blue Crab, Sherry, Cream **9.50/6.50**

Bungalow Salad 🌿🌿

Toasted Almonds & Macadamia Nuts, Dried Blueberries, Feta, Pepitas, Vine-Ripe Tomatoes, Meyer Lemon Vinaigrette **8.00**

Beet & Goat Cheese Salad 🌿🌿

Baby Arugula, Macadamia Nuts, Hearts of Palm, Papaya Seed Vinaigrette **8.00**

Simple Citrus Salad 🌿🌿

Hearts of Palm, Shaved Shallots, Kumquat Vinaigrette **7.00**

The Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano, Garlic Croutons **8.00**

ENTRÉES

Roasted Jerk Chicken

Sweet Potato Mofongo, Peas & Rice, Mango Salsa **23.00**

Roasted Seasonal Vegetables 🌱

Warm Farro Salad, Cauliflower “Steak”, Baby Carrots & Broccolini **18.00**

With Tiger Shrimp **25.50** Grilled Chicken Breast **23.00**

Seared Ahi Tuna*

Chili & Brown Sugar, Vegetable Succotash, Edamame-Wasabi Purée **29.50**

Filet Mignon* 🍴

Cauliflower Mash, Roasted Broccolini & Cippolini, Red Wine Demi-Glaze **38.00/31.50**

Crab Stuffed Shrimp

Sautéed Spinach, Almond Rice, Thai Chili Sauce **29.50**

Jerk Pork Tenderloin

Sweet Potato Mofongo, Pineapple Rum Sauce, Mango Salsa **25.00**

Thai Shrimp & Scallops

Lemongrass, Coconut Curry Reduction, Almond Rice **27.00**

Kona Coffee Crusted Ribeye* 🍴

Warm Potato Salad, Herb Marrow Butter **34.00**

BUNGALOW FAVORITES

Caribbean Rubbed Mahi Mahi 🍴

Quinoa Succotash, Meyer Lemon Vinaigrette **26.00**

Grilled Baby Back Pork Ribs 🍴

Sweet & Spicy Blackberry Brandy BBQ, Asian Slaw, Whipped Chive Potatoes **29.50/19.50**

Tiger Shrimp Pasta 🌱

Cavatappi, Kale, Shiitakes, Macadamia Nuts, Roasted Peppers, Wasabi Peas **26.00**

Sub Grilled Chicken Breast **22.00**

Macadamia Nut Encrusted Snapper

Hawaiian Red Sea Salt, Wasabi Soy Butter, Almond Rice, Asparagus **29.50**

Parmesan Crusted Sanibel Chicken

Herbed Cheese, Red Pepper Cream Sauce, Whipped Chive Potatoes, Broccolini **27.50**

SIDES 5.00

Grilled Asparagus

Russet Potato Fries

Roasted Broccolini

Warm Farro Salad

Crispy Plantain Chips

Quinoa Succotash

SPARKLING WINE

Zonin Prosecco, Italy 8/30

Piper Sonoma Brut, Sonoma County 10/38

Domaine Carneros Brut Rosé, Carneros 73

Moët & Chandon Imperial Champagne, France 85

Veuve Clicquot, France 98

Dom Perignon, France 275

DESSERT WINE

Croft Fine Ruby 7/56

Fonseca Bin #27 9/63

Penfolds Grandfather Tawny Port 12/93

DESSERTS

Triple Chocolate Cake

Four Layers, Chocolate Ganache, Mocha Mousse 10.00/6.00

Piña Colada Cake

Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut 10.00/6.00

Butterscotch Pudding

Chocolate Ganache, Scratch Caramel, White Chocolate Mousse 9.50/6.00

Malted Chocolate Pie

Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble 10.00

Key Lime Pie

Graham Cracker Crust, White Chocolate Mousse 8.50/6.00

Pineapple Crème Brulee

Tahitian Vanilla Bean, White Chocolate Mousse 9.00

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

*Consuming raw or less than fully cooked meats, poultry, eggs, or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

 **Vegetarian Option Available**

 **Gluten Sensitive Option Available**

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.

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MARTINIS

Pineapple Paradisio Bacardi Pineapple Fusion, St-Germain Elderflower, Crème de Banana, Scratch Sour, Pineapple **12**

Grapefruit Basil Van Gogh Blue, Fresh Basil, Grapefruit **11**

The Hemingway Brugal Blanco, Luxardo Maraschino, Lime, Grapefruit **10**

Rich Rye Manhattan Masterson's, Carpano Antica, Angostura Bitters **12**

Scratch Lemon Drop Van Gogh Citroen, Cointreau, Lemon, Sugar **11**

Key Lime Martini Van Gogh Blue, Licor 43, Kēkē Liqueur, Lime, Graham Cracker **11**

Coconut Cloud Ron Matusalem Platino, Stoli Vanil, Cruzan Coconut, Cream of Coconut **12**

Classic Vodka Ketel One, Extra Dry Vermouth, Blue Cheese Stuffed Olives **12**

SIGNATURE COCKTAILS

Cucumber Smash Hendrick's, St-Germain Elderflower, Muddled Cucumber **12**

Bahia Sangria Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons **9/36**

Blood Orange Margarita Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour **11**

Leap Of Faith Tanteo Jalapeño Tequila, Grapefruit, Agave Nectar, Lime **11**

Hibiscus Lime Cooler Ketel One, Cointreau, Pineapple, Hibiscus Syrup, Lime **11**

Baja Margarita Sauza Conmemorativo, Cointreau, Grand Marnier, Scratch Sour, Lime **11**

The BBC Baileys & Emmets Irish Cremes, Cream of Coconut, Banana **11**

Peace Keeper Buffalo Trace, St-Germain Elderflower, Benedictine, Lemon **11**

Fresh Market Cocktails Unique Spirits, Seasonal Ingredients **12**

RUM CONCOCTIONS

Classic Mojito Cruzan Citrus, Lime, Muddled Mint, Cane Syrup, Soda **10**

Mai Tai Bacardi, Orgeat, Orange Curacao, Scratch Sour, Pineapple, Dark Rum **10**

Berry Inspired Bacardi, Muddled Seasonal Berries, Mint, Scratch Sour, Simple Syrup, Ginger Beer **11**

Painkiller #2 Pusser's, Cream of Coconut, Pineapple, Orange, Nutmeg **10**

Bronx Bomber Ron Matusalem Classico, Cruzan Mango, Lime, Simple Syrup, Bitters, Pineapple **10**

Rum Babalu Kirk & Sweeney 12 year, Lime, Maple, Ginger Beer, Angostura Bitters **12**

Crazy Cuban Mount Gay Eclipse, Cruzan Coconut, 99 Bananas, Pineapple **11**

Dark & Stormy Gosling's Black Seal, Ginger Beer **10**

ZERO PROOF

Basil/Mint Lemonade Infused Scratch Lemonade **4**

Faux-jito Muddled Mint, Lime, Lemon-Lime Soda **4**

Pain Chiller Pineapple, Orange, Cream of Coconut, Nutmeg **4**

BOTTLED BEER

Bud Light

Michelob Ultra

Coors Light

Amstel Light

Corona

Heineken

Spaten Optimator

Duvel Belgian Ale

Beck's NA

Chimay Blanche Triple Abbey

WHITE WINE

- '12 **Campanile Pinot Grigio**, Friuli Grave, Italy **8/30**
- '12 **Clean Slate Riesling**, Mosel-Saar-Ruwer, Germany **8/30**
- '13 **Alta Vista Torrontes**, Argentina **9/34**
- '12 **King Estate Pinot Gris**, Oregon **11/42**
- '11 **Michel Picard Vouvray**, Loire Valley **9/34**
- '12 **Laurenz V Singing Grüner Veltliner**, Austria **9/34**
- '12 **Domaine de la Perriere Sancerre**, Loire Valley **12/46**
- '12 **Merry Edwards Sauvignon Blanc**, Russian River **79**
- '11 **Kato Sauvignon Blanc**, Marlborough **9/34**
- '12 **Don Olegario Albariño**, Rias Baixas, Spain **11/42**
- '11 **Conundrum by Caymus**, California **11/42**
- '12 **Penfolds Rawson's Retreat Chardonnay**, Australia **8/30**
- '11 **Talbott Kali Hart Chardonnay**, Monterey **11/42**
- '10 **MacRostie Sonoma Coast Chardonnay**, Sonoma Coast **14/53**
- '11 **Cakebread Chardonnay**, Napa Valley **75**
- '10 **Flowers Chardonnay**, Sonoma Coast **69**
- '12 **Rombauer Vineyards Chardonnay**, Carneros **69**
- '11 **Louis Jadot Puligny Montrachet**, Burgundy **94**

RED WINE

- '11 **Argyle Pinot Noir**, Willamette Valley **15/57**
- '11 **Domaine Drouhin Pinot Noir**, Willamette Valley **69**
- '10 **Louis Jadot Gevrey Chambertin**, Burgundy **92**
- '10 **Veramonte "Paul Hobbs" Pinot Noir Reserva**, Casablanca Valley, Chile **10/38**
- '12 **Belle Glos Meiomi Pinot Noir**, Sonoma-Monterey-Santa Barbara **12/46**
- '11 **Merry Edwards Pinot Noir**, Russian River **89**
- '10 **Foley Pinot Noir**, Santa Rita Hills **69**
- '07 **Viña Eguia Rioja Reserva Tempranillo**, Spain **10/38**
- '10 **Castello D'Albola Chianti Classico**, Chianti, Italy **10/38**
- '11 **The Crusher Merlot**, Clarksburg **9/34**
- '11 **Valentin Bianchi Malbec**, Mendoza, Argentina **10/38**
- '12 **Von Strasser Zinfandel**, Napa Valley **10/38**
- '09 **Orin Swift Saldo Zinfandel Blend**, California **69**
- '10 **Peter Lehmann Clancy's Shiraz Blend**, Barossa Valley, Australia **10/38**
- '10 **Stags' Leap Petite Sirah**, Napa Valley **73**
- '12 **Penfolds Rawson's Retreat Cabernet Sauvignon**, Australia **8/30**
- '10 **BR Cohn Silver Label Cabernet Sauvignon**, Sonoma County **13/49**
- '09 **Silver Oak Cabernet Sauvignon**, Alexander Valley **98**
- '10 **Hall Cabernet Sauvignon**, Napa Valley **18/69**
- '09 **Chateau St. Jean Cinq Cepages Bordeaux Blend**, Sonoma County **92**
- '09 **Von Strasser Diamond Mountain Cabernet Sauvignon**, Napa Valley **79**
- '11 **Caymus Cabernet Sauvignon**, Napa Valley **108**
- '09 **Ladera Howell Mountain Reserve Cabernet Sauvignon**, Napa Valley **104**
- '10 **Darioush Signature Cabernet Sauvignon**, Napa Valley **145**
- '10 **Quintessa Cabernet Blend**, Napa Valley **175**