

*Tommy Bahama*<sup>®</sup>

## APPETIZERS

### Ahi Tuna Tacos\*

*Wonton Shell, Sesame Chipotle Dressing, Asian Slaw, Wasabi-Lime Infused Avocado* 11.00

### World Famous Coconut Shrimp

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

### Shrimp Captiva

*Chilled Tiger Shrimp, Spicy Vegetables, Lime, Fresh Made Chips* 12.50

### Macadamia Nut Encrusted Goat Cheese

*Mango Salsa, Sweet Soy Glaze, Flatbread* 11.50

### Chicken Lollipops

*Macadamia Nut Dust, Jerk Remoulade* 8.50

### Ahi Poke Napoleon\*

*Capers, Sesame, Guacamole, Flatbread* 16.50

### Seared Scallop Sliders\*

*Basil, Romas, Chipotle Aioli, Crispy Onions, Asian Slaw* 12.00

### Coconut Crusted Crab Cakes

*Lump Blue Crab, Sweet Chili Mustard Sauce, Asian Slaw* 14.50 / 8.50

## SOUPS & SALADS

### Tortilla Soup

*Puréed Vegetables, Grilled Chicken Breast, Corn Salsa, Lime Sour Cream* 7.50 / 5.50

### Crab Bisque

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

### Bungalow Salad

*Romas, Maytag Bleu Cheese, Apples, Macadamia Nuts, Nueske's Bacon, Corn, Honey-Lime Vinaigrette* 7.00

### Red, White, & Bleu

*Vine-Ripened Diced Tomatoes, Onions, Romaine Hearts, Maytag Bleu Cheese, Maple Balsamic* 7.00

### Simple Salad

*Bibb Lettuce, Shallots, Grape Tomatoes, Fresh Herbs, Maple Balsamic* 5.00

### Classic Caesar

*Whole Leaf Romaine Hearts, Grana Padana, Garlic Croutons* 7.00

## ENTRÉES

### Jerk Chicken

*Authentic Jerk, Warm Mango Salsa, Orange Jicama Slaw* 21.00

### Grilled BBQ Pork Ribs

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

### Rustic Pasta

*Whole Wheat Angel Hair, Grape Tomatoes, Spinach, Cippolinis, White Wine Broth, Julienne Basil, Shrimp or Chicken* 24.00 / 19.00

### Filet Mignon\*

*Roasted Garlic, Maytag Bleu, Grilled Asparagus, Fingerling Potatoes, Red Wine Demi-Glaze* 34.50

### Lemongrass Encrusted Ahi\*

*Seared Rare, Shiitakes, Baby Bok Choy, Almond Rice, Sweet Chili Mustard Sauce* 29.50

### Sanibel Chicken

*Parmesan Crust, Herbed Cheese, Red Pepper Cream Sauce, Whipped Chive Potatoes, Haricot Vert* 26.50

### Maple Brined Pork Chop

*12 oz Bone-In, Peach Chutney, Rainbow Swiss Chard* 25.00

### Crab Stuffed Shrimp

*Sautéed Spinach, Whipped Chive Potatoes, Sweet Chili Sauce* 29.00

### Macadamia Nut Encrusted Snapper

*Hawaiian Red Sea Salt, Wasabi Soy Butter, Orange Jicama Slaw* 29.50

### Thai Shrimp & Scallops\*

*Coconut Curry, Almond Rice, Chives* 25.50

### Oven Roasted Sea Bass

*Red & White Quinoa, Rainbow Swiss Chard, Rustic Citrus Salsa* 35.50

### Steak Chimichurri\*

*Certified Angus Beef, Classic Chimichurri, Tomato Relish, Warm Farro Salad* 25.50

## SIDES 5.00

### Grilled Asparagus

### Crispy Plantain Chips

### Russet Potato Fries

### Whipped Chive Potatoes

### Roasted Fingerling Potatoes

### Red & White Quinoa

### Warm Farro Salad

### Rainbow Swiss Chard

## 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*

### **Pineapple Vanilla Cheesecake**

*Caramelized Pineapple, Scratch Caramel 8.00*

### **Malted Chocolate Pie**

*Oreo Cookie Crust, Mocha Mousse,  
English Toffee Crumble 10.00*

### **Key Lime Pie**

*Graham Cracker Crust, White  
Chocolate Mousse 8.50 / 6.00*

\*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.

## MARTINIS

Chauffeuired 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 *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 *Bailey's & Emmet's Irish Cremes, Cream of Coconut, Banana* 11

Fresh Market Cocktail *Unique Spirits, Seasonal Ingredients* 12

## RUM CONCOCTIONS

Pineapple Jalapeño Mojito *Cruzan Pineapple, Cane Syrup, Hand-Pressed 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

Pain Killer #2 *Pusher's, 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

## 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

## BOTTLED BEER

Michelob Ultra

Coors Light

Amstel Light

Corona

Heineken

Stella Artois

Duvel Belgium Ale

Chimay Blanche Triple Abby

Spaten Optimator

Beck's NA

*Ask Your Server About Our Selection of Drafts*

# Island Time

## HAPPY HOUR

### SMALL PLATES

Ahi Tuna Poke 8.00

Mini Fish Tacos 6.00

Prime Burger Sliders 6.00

Calamari Noodles 8.00

Jerk Chicken Lollipops 5.00

Chimichurri Steak Sliders 6.00

### MARTINIS \$7

Lemon Drop

Bye Bye Blues

Grapefruit Basil

Classic Vodka

Coconut Cloud

### COCKTAILS \$6

Millionaire's Mai Tai

Mojo My Mojito

Bahia Sangria

Classic Margarita

Crazy Cuban

Spiced Hurricane

# Island Time

## HAPPY HOUR

### WINES \$5

Masseria Altemurra Fiano

Helfrich Gewürztraminer

Penfold's Rawson's Retreat Chardonnay

Penfold's Rawson's Retreat Cabernet

Diseno Malbec

The Crusher Merlot

### WINES \$7

Don Olegario Albariño

Laurenz V Gruner Veltliner

Talbott Kali Hart Chardonnay

Peter Lehmann Clancy Shiraz

Belle Glos Meiomi Pinot Noir

BR Cohn Cabernet Sauvignon

### WELL DRINKS \$4

### SELECT DRAFTS \$4

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*Basil, Romas, Chipotle Aioli, Crispy Onions, Asian Slaw* **12.00**

### Coconut Crusted Crab Cakes

*Lump Blue Crab, Sweet Chili Mustard Sauce, Asian Slaw* **14.50 / 8.50**

## SOUPS & ENTREE SALADS

### Tortilla Soup

*Puréed Vegetables, Grilled Chicken Breast, Corn Salsa, Lime Sour Cream* **7.50 / 5.50**

### Crab Bisque

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

### Grilled Chicken Salad

*Romas, Maytag Bleu Cheese, Apples, Macadamia Nuts, Nueske's Bacon, Corn, Honey-Lime Vinaigrette* **16.50**

### Blackened Ahi Salad\*

*Seared Rare, Baby Arugula, Carrots, Wonton Strips, Sweet Soy, Tamarind Vinaigrette, Wasabi-Lime Infused Avocado* **17.50**

### Caesar Salad

*Whole Leaf Romaine Hearts, Grana Padana, Garlic Croutons, Fresh Catch | Shrimp | Chicken* **16.50 / 15.50 / 14.50**

## BURGERS & SANDWICHES

### Mushroom & Onion Kobe Burger\*

*Snake River Farms, Toasted Brioche, Roasted Garlic Aioli, Gruyere, Braised Mushrooms, Grilled Yellow Onion, Crispy Shiitakes, Fries* **15.50**

### Smokehouse Angus Burger\*

*Prime Angus, Toasted Brioche, Roasted Garlic Aioli, Sharp White Cheddar, Red Onion, Nueske's Bacon, Fries* **13.50**

### Blackened Fish Tacos

*Tomato Relish, Chipotle Aioli, Lime Sour Cream, Asian Slaw* **14.00**

### Cuban Sandwich

*Kalua Roasted Pork, Ham, Gruyere, Pickle, Sriracha Mustard, Orange Jicama Slaw, Yucca Fries* **13.00**

### Kalua Pork Sandwich

*House Roasted, Blackberry Brandy BBQ, Crispy Onions, Asian Slaw, Fries* **13.00**

### Grilled Chicken Sandwich

*Jack Cheese, Garlic Aioli, Jerk Sauce, Crispy Onions, Yucca Fries* **12.00**

### Crispy Fish Sandwich

*Beer Batter, Honey Roasted Onions, Tomato, Pickle, Island Tartar, Fries* **14.00**

### Blackened Fish Sandwich

*Romaine Hearts, Jerk Remoulade, Cucumber-Tomato Salad* **16.50**

### Grilled BBQ Pork Ribs

*Blackberry Brandy BBQ, Asian Slaw, Fries* **19.50**

## SIDES 5.00

### Grilled Asparagus

### Crispy Plantain Chips

### Soft Plantains

### Russet Potato Fries

### Roasted Fingerling Potatoes

### Red & White Quinoa

### Warm Farro Salad

### Orange Jicama Slaw

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