

## **A P P E T I Z E R S**

### **BIG ISLAND GOAT CHEESE**

**Warm macadamia nut encrusted goat cheese served with mango salsa,  
Tommy's flatbread and a sweet soy glaze.**

**11.50**

### **TOMMY'S WORLD FAMOUS COCONUT SHRIMP**

**Crispy coconut encrusted jumbo shrimp served with  
papaya-mango chutney and Asian slaw.**

**16.50**

### **LOKI-LOKI TUNA POKE\***

**Fresh Ahi tuna Napoleon layered with freshly made guacamole, soy and sesame oil.  
Served with Tommy's flatbread and tortilla strips.**

**16.00**

### **CRAB CALLOWAY**

**Griddled crab cakes with a light coconut crust laid over a sweet chili  
mustard sauce and cilantro oil. Served with Asian slaw.**

**16.50**

### **SOUTH SEAS SCALLOP SLIDERS**

**Two sautéed jumbo sea scallops served between mini buns with Asian slaw, roma tomatoes,  
fresh basil and chipotle aioli all topped with crispy "Tobacco" onions.**

**11.00**

### **ANTIGUA QUESADILLA**

**Asparagus spears, spiced Monterey jack cheese & goat cheese sandwiched between flour  
tortillas. Topped with tomato jam, lime sour cream and Queso Fresca.**

**12.00**

\*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.

## S O U P S   A N D   S A L A D S

### TORTOLA TORTILLA SOUP

A savory blend of ground corn tortillas and vegetables with grilled chicken seasoned with island spices and garnished with lime sour cream.

Cup 5.50 / Bowl 7.50

### COOPER ISLAND CRAB BISQUE

Tommy's own blend of fresh vegetable and shellfish stock, butter, sherry, cream and lump crab meat. Served with Tommy's flatbread.

Cup 6.50 / Bowl 9.50

### THE RED, WHITE AND BLEU

Chopped vine-ripened tomatoes, onions and romaine hearts tossed with Maytag bleu cheese dressing and lightly drizzled with balsamic vinaigrette.

9.50

### BOCA BOCA BEET SALAD

Fresh arugula mixed with roasted beets, roasted red bell peppers, yellow bell peppers, hearts of palm and cabbage, tossed with a lilikoi vinaigrette. Garnished with red bull beets.

8.50

### THE BUNGALOW SALAD

A chopped salad with fresh mixed greens, vine-ripened roma tomatoes, Granny Smith apples, macadamia nuts, Maytag bleu cheese, hickory smoked bacon and sweet corn tossed with our honey-lime vinaigrette. Garnished with garlic croutons.

9.50

### TOMMY'S CLASSIC CAESAR SALAD

Crisp whole leaf romaine hearts tossed with Grana Padana parmesan cheese and garlic croutons.

9.50

## **E N T R É E S**

### OCHO RIOS ROASTED CHICKEN

All natural roasted half chicken flavored with fresh thyme and fennel. Served with sautéed pattypan, baby carrots, sweet corn, snap peas, shiitake mushrooms and scallions.

25.50

### TRINIDAD TUNA\*

Pan seared rare, lemongrass encrusted Ahi tuna seasoned with sweet chili sauce and cilantro oil drizzle. Served with sautéed baby bok choy & shiitake mushrooms. Garnished with pickled ginger, wasabi paste and toasted sesame seeds.

33.00

### LONG ISLAND NEW YORK STRIP\*

New York strip, 14 oz center cut grilled to order, brushed with seasoned butter. Served with garlic smashed potatoes, fresh grilled asparagus seasoned with lemon garlic oil and crispy "Tobacco" onions.

32.50

### SANTIAGO SEA BASS

Fresh Chilean sea bass fillet, seared, oven roasted and seasoned with a fresh basil and toasted walnut olive sauce. Served with fresh grilled asparagus seasoned with lemon garlic oil.

35.50

### THE TOBAGO TENDERLOIN\*

Maple brined grilled pork tenderloin topped with a dried cherry merlot chutney. Served with homemade sweet potatoes and fresh grilled asparagus seasoned with lemon garlic oil.

27.50

### LITTLE PALM ISLAND PASTA

Sautéed jumbo shrimp, red & yellow bell peppers, asparagus spears, shiitake mushrooms, tomato concassé & fresh garlic with basil oil and vegetable stock, tossed with De Cecco spaghetti.

26.00

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OLD SAN JUAN SHRIMP AND SCALLOPS

Sautéed jumbo shrimp and scallops in a curry coconut sauce. Served with island almond rice.

28.50

THE ISLAND COWBOY\*

Tenderloin filet, 8 oz center cut, grilled to order and topped with a port wine demi-glace, roasted garlic cloves and Maytag bleu cheese crumbles. Served with fresh grilled asparagus, seasoned with lemon garlic oil.

34.50

SHOAL BAY SNAPPER

Fresh yellowtail snapper encrusted with macadamia nuts and served with a wasabi soy butter sauce and grilled broccolini seasoned with lemon garlic oil.

30.00

TOMMY'S RIB RACK

Grilled baby back ribs glazed with Tommy's own blackberry brandy barbeque sauce. Served with garlic smashed potatoes and Asian slaw.

29.50

SANIBEL STUFFED CHICKEN

Herb cheese and roasted red pepper stuffed chicken breast sautéed golden brown with a parmesan and Japanese breadcrumb crust, atop a roasted red pepper cream sauce. Served with fresh grilled broccolini seasoned with lemon garlic oil.

29.00

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## A D D I T I O N A L   S I D E S

*All Sides Are For The Table*

### DR. MAMBO'S PLANTAIN COMBO

Sliced plantain crisps dusted with cinnamon sugar. Served with black bean-charred corn salsa and lime sour cream.

6.00

### TOMMY BAHAMA'S ISLAND ALMOND RICE

Basmati rice with sliced almonds, fresh garlic, onions and coconut milk.

6.00

### WHIPPED BAYOU SWEET POTATOES

Baked and whipped with honey, cinnamon, allspice and sweet cream butter. Topped with our graham cracker toasted nut crust.

6.00

### GUADELOUPE GRILLED ASPARAGUS

Farm fresh, seasoned with lemon garlic olive oil and shaved Grana Padana.

6.00

### PERFECT STORM SMASHED POTATOES

Idaho's finest baked russet potatoes mashed skin-on with grated Grana Padana, butter, heavy cream, roasted garlic, salt & pepper.

6.00

### THE BIG BASKET OF FRIES

A whole bunch of crispy french fries, lightly seasoned and served hot with ketchup and island sauce.

6.00

### BERMUDA BROCCOLINI

Grilled broccolini seasoned with lemon garlic oil.

6.00

## **D E S S E R T S**

### PIÑA COLADA CAKE

Moist vanilla layer cake with Myers Dark Rum and chopped pineapple, covered with white chocolate mousse and toasted coconut.

9.00

### WHA'JAMAICAN CHOCOLATE CAKE

A flourless chocolate espresso cake served with white chocolate crème anglaise and garnished with chocolate shavings.

9.00

### BLACKBEARD'S BUTTERSCOTCH

Dark brown cane sugar, butter, cream, vanilla and scotch whiskey blended and served chilled. Garnished with chocolate ganache, "from scratch" caramel sauce and fresh whipped cream.

9.00

### BARBADOS BROWNIE

Chocolate-coconut fudge brownie and vanilla ice cream. Served with fresh whipped cream and drizzled with "from scratch" chocolate and caramel sauces.

10.00

### PINEAPPLE UPSIDE DOWN VANILLA CHEESECAKE

Cheesecake baked with caramelized pineapple infused with cane sugar and vanilla. Served with "from scratch" caramel sauce.

8.00

### KEY LIME PIE

Papa Bahama's version of this famous Key West dessert is served with fresh whipped cream.

8.00