

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

S O U P 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

E N T R É E S A L A D S & S A N D W I C H E S

CHICKEN SALAD JUNKANOO

Pulled roasted chicken tossed with celery, onion, corn, scallions, red grapes, Monterey jack cheese, mayo and lime juice. Served on toasted sourdough bread with fresh mixed greens and seasonal fresh fruit.

15.50

ST. CROIX CHOPPED SALAD

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

16.50

ARUBA ARUGULA SALAD

Caribbean cracker-meal seared jumbo shrimp and scallops on a bed of fresh baby arugula, tossed with tamarind vinaigrette. Garnished with sliced papaya and chopped peanuts.

17.00

TOMMY'S CLASSIC CAESAR SALAD

Crisp whole leaf romaine hearts tossed with Grana Padana parmesan cheese and garlic croutons. Served with your choice of chicken ♦ finfish ♦ shrimp.

14.50 ♦ 15.50 ♦ 16.50

SABA STEAK SALAD*

Marinated and char-grilled tenderloin medallions served over a bed of fresh mixed greens tossed with tamarind vinaigrette. Garnished with grilled potatoes, vine-ripened roma tomatoes, shiitake chips and garlic aioli.

17.50

TAHITIAN TUNA SALAD*

Blackened Ahi tuna seared rare atop a bed of fresh arugula, spinach and carrots, tossed in a lilikoi vinaigrette, ribboned with sweet soy glaze and wasabi aioli. Served with wasabi paste and soy sauce then garnished with crispy wonton strips and toasted sesame seeds.

17.50

ABOVE THE BORDER QUESADILLA

Marinated grilled chicken mixed with spiced Monterey jack cheese, chopped fresh cilantro, scallions, chipotle aioli, roasted garlic puree and spices. Topped with an avocado crème fraiche and a fresh tomato salsa. Garnished with micro cilantro.

13.50

MAMA BAHAMA'S CHICKEN SANDWICH

Marinated chicken breast, char-grilled with Monterey jack cheese and topped with garlic aioli, Caribbean jerk sauce and crispy "Tobacco" onions. Served with pennetti pasta salad.

12.00

THE HABANA CABANA PORK SANDWICH

Slow roasted pulled pork finished with Tommy's own blackberry brandy barbeque sauce piled high with "Tobacco" onions. Served with Asian slaw and french fries.

11.50

MARTINIQUE MAHI SANDWICH*

Pan seared mahi mahi fillet seasoned with island spices on grilled Hawaiian ciabatta with romaine hearts, sliced vine-ripened tomatoes, red onion and remoulade. Served with french fries.

16.00

ST. BART'S SHRIMP BLT

Grilled lemon shrimp, hickory smoked bacon, leaf lettuce and vine-ripened tomato with garlic aioli on toasted sourdough bread. Served with pennetti pasta salad.

15.50

TOMMY'S GREAT BIG CRISPY FISH SANDWICH

Crispy beer battered island fish topped with honey-roasted onions. Served with french fries and island tartar sauce.

13.50

PARADISE NATION CHEESEBURGER*

Char-grilled Angus Beef hamburger cooked to order, with Tillamook cheddar cheese, hickory smoked bacon and honey roasted onions. Served with french fries.

12.50

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