

Tommy Bahama®

MARLIN BAR

LAS OLAS

SNACKS

- DUO OF DIPS** Fire Roasted Salsa, Guacamole, House-Made Chips  10
- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney 12
- AHI TUNA MINI TACOS*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème 12
- BUFFALO CAULIFLOWER** Cajun Crust, Herbed Buttermilk Dressing  8
- HURRICANE TOTS** Furikake, Sriracha Aioli 7 Crispy Tots  5

TACOS

- CARNITAS** Pickled Red Onion, Thai Green Chili Salsa, Island Slaw, Feta, Lime Sour Cream  11
- BLACKENED MAHI MAHI** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream  13
- JERK CHICKEN** Jerk Spice, Mango Salsa, Island Slaw, Avocado, Lime Sour Cream  10
- FILET MIGNON** Pecan Bacon, Honey Roasted Onions, Crispy Shiitakes, Island Slaw, Avocado, Lime Sour Cream  15
- BLACKENED SHRIMP** Mango Salsa, Chipotle Aioli, Island Slaw  13

HANDHELDS

- ALL-AMERICAN BURGER SLIDERS*** American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O 12
- “NASHVILLE” HOT CHICKEN SLIDERS** Hawaiian Sweet Roll, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, House-Made Dill Pickles 11
- CUBAN SANDWICH** Pulled Pork, Ham, Gruyère, Spicy Aioli, Sriracha Mustard, House-Made Dill Pickles 11
- CHICKEN PANINI** Pecan Bacon, Chipotle Aioli, Gruyère, Vine-Ripe Tomatoes 11

SALADS & BOWLS

- GRILLED CHICKEN & MANGO SALAD** Baby Greens, Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette  13
- LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Feta, Vine-Ripe Tomatoes, Red Onions, Lime-Caper Vinaigrette  16
- AHI POKE BOWL*** Farro, Red Quinoa, Baby Greens, Island Slaw, Avocado, Pickled Vegetables, Spicy Aioli, Sesame Seeds, Crispy Wontons  14
- SALMON AVOCADO BOWL** Farro, Red Quinoa, Baby Greens, Island Slaw, Vine-Ripe Tomatoes, Artichoke, Cucumber, Red Onion, Feta, Lemon Basil Vinaigrette  17
- ROASTED VEGETABLE BOWL** Farro, Red Quinoa, Baby Greens, Avocado, Island Slaw, Cauliflower, Carrots, Marinated Mushrooms, Roasted Corn Salsa, Tomato Relish, Chipotle Aioli, Wasabi-Avocado Crème, Crispy Tortilla Strips  + Grilled Shrimp 14.5 | + Grilled Chicken 13.5 | + Grilled Filet 17 

TREATS

- KEY LIME PIE** Graham Cracker Crust, Lime Zest 7
- PIÑA COLADA CAKE** Vanilla Cake, Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut 7

 VEGETARIAN  GLUTEN FREE  GLUTEN FREE UPON REQUEST

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Tommy Bahama®

MARLIN BAR

ISLAND RUM

CLASSIC MOJITO	Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Q Soda	11.5
PINEAPPLE COCONUT MOJITO	Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda	12
MAI TAI	Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	12.5
FROZEN MAI TAI	Tommy's Icy Twist on a Classic Cocktail	12.5
PAINKILLER #2	usser's, Coconut Cream, Pineapple, Orange, Nutmeg	11.5
DARK & STORMY	Gosling's Black Seal, Ginger Beer	11
HANDCRAFTED PIÑA COLADA	Bacardi, Pineapple, Cream of Coconut, Gosling's Black Seal Float	12

SIGNATURE

BAJA MARGARITA	Sauza Commemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	12
CUCUMBER SMASH	Hendrick's, St-Germain Elderflower, Lime, Cucumber, Q Soda	12.5
BAHIA SANGRIA	Brandy, Red Wine, Pomegranate, Orange, Green Apples	11
BLOOD ORANGE MARGARITA	Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour	12.5
MANGO HABANERO MARGARITA	Milagro Silver, Mango Purée, Orange Curaçao, Scratch Sour, Sliced Habanero	12.5

MARTINIS

PINEAPPLE PARADISIO	Bacardi Pineapple, St-Germain Elderflower, 99 Bananas, Scratch Sour, Pineapple	13
GRAPEFRUIT BASIL	Grey Goose, Fresh Basil, Grapefruit	13.5
KEY LIME	Van Gogh, Licor 43, Kēkē Beach Liqueur, Lime, Graham Cracker	13
COCONUT CLOUD	Don Q Cristal, Stoli Vanil, Cruzan Coconut, Cream of Coconut	13
GREY GOOSE	Extra Dry Vermouth, Blue Cheese Stuffed Olives	14

WHITE WINE

MASCHIO PROSECCO (SPARKLING)	Italy	10
FAUSTINO VII ROSÉ	Rioja, Spain	9/34
CAVALIERE D'ORO PINOT GRIGIO	Delle Venezie, Italy	9/34
BEX RIESLING	Nahe, Germany	8/30
GIESEN SAUVIGNON BLANC	Marlborough, New Zealand	9/34
CUVAISON SAUVIGNON BLANC	Carneros, California	11/42
CONUNDRUM WHITE BLEND BY CAYMUS	California	10/38
TUNNEL OF ELMS CHARDONNAY	California	9/34
RAEBURN CHARDONNAY	Russian River Valley, California	11/42

RED WINE

DUSK TO DAWN PINOT NOIR	Russian River Valley, California	12/46
MURIEL RESERVA TEMPRANILLO	Rioja, Spain	10/38
DAOU PESSIMIST RED BLEND	Paso Robles, California	12/46
LA FLOR MALBEC BY PAUL HOBBS	Mendoza, Argentina	9/34
MONTPELLIER CABERNET SAUVIGNON	California	9/34
TREANNA CABERNET SAUVIGNON	Paso Robles, California	13/49

N/A

ISLAND TEA	Mango Black Tea, Pineapple, Orgeat, Mint	7
HAWAIIAN FIZZ	Pineapple, Lime, Coconut Cream, Q Soda	7
FAUX-JITO	Mint, Lime, Lemon-Lime Soda	7
PAIN CHILLER	Pineapple, Orange, Cream of Coconut, Nutmeg	7