

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

A P P E T I Z E R S

LITTLE CAYMAN LOLLIPOPS

Chicken drumettes, smoked & grilled with mango BBQ glaze and jerk remoulade.

9.50

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, soy and sesame oil layered with freshly made guacamole and
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 Fresco.

12.00

S O U P S

ROSARITO ROASTED TOMATO SOUP

Roasted vine ripe, plum & roma tomatoes simmered with roasted garlic, yellow onions, chicken broth, fresh basil and bay leaves. Garnished with micro arugula.

Cup 4.50 / Bowl 6.50

TORTOLA TORTILLA SOUP

A savory blend of ground corn tortillas, vegetables and 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 - shrimp - finfish.

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-roma tomatoes, shiitake chips and garlic aioli.

17.50

TAHITIAN TUNA SALAD*

Blackened Ahi tuna seared rare and ribboned with sweet soy glaze and wasabi aioli, served with baby arugula, spinach and carrots tossed in lilikoi vinaigrette, garnished with crispy wonton strips and toasted sesame seeds.

17.50

GULF COAST GRILLED CHEESE

Sauteed black tiger shrimp and a blend of 4 cheeses toasted on sourdough, served with roasted vine-ripe tomato soup.

16.00

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.

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

CABO TACOS

Marinated white fish served grilled, blackened or fried on white corn or flour tortillas served with pico de gallo, Asian slaw and chipotle aioli, plantains and a coconut dipping sauce.

14.00

ST. KITTS FRESH FISH SANDWICH

Island spiced and pan seared fresh fish fillet served on grilled Hawaiian ciabatta with romaine hearts, sliced vine-ripened tomatoes, red onion and remoulade, served with french fries.

16.50

TOMMY'S GREAT BIG CRISPY FISH SANDWICH

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

13.50

PARADISE NATION CHEESEBURGER

USDA Prime beef hamburger, cooked to order, with Tillamook cheddar cheese, hickory smoked bacon and honey roasted onions. Served with french fries.

12.50

A P P E T I Z E R S

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*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.

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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.

7.00

BOCA BOCA BEET SALAD

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

7.00

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.

7.00

TOMMY'S CLASSIC CAESAR SALAD

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

7.00

E N T R É E S

OCHO RIOS ROASTED CHICKEN

All natural roasted half chicken flavored with fresh thyme and rosemary. Served with baby carrots, roasted corn, scallions, shiitakes, yellow bell peppers and baby bok choy.

22.50

TRINIDAD TUNA*

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

29.50

FREEPORT FLAT IRON

Black Angus tri-peppercorn crusted flat iron steak, herb mushroom and natural sauce served with sautéed spinach and whipped chive potatoes.

28.00

SANTIAGO SEA BASS

Chilean sea bass fillet seared with Caribbean spices and finished in the oven, served with rustic citrus salsa, grilled lemon garlic asparagus and a yuzu lilikoi sauce.

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

All natural roasted chicken pulled and tossed with mafalda pasta, roasted asparagus, red bell peppers, Grana Padana parmesan cheese and black trumpet mushroom sauce.

19.00

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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 Gulf Snapper encrusted with macadamia nuts, 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 whipped chive potatoes and Asian slaw.

Half \$19.50 Full \$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

SAN PEDRO PRAWNS

Sautéed jumbo shrimp dusted with Caribbean spices, served with wild mushroom spinach risotto and a black trumpet mushroom sauce.

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

WINDWARD WHIPPED CHIVE POTATOES

Idaho finest baked russet potatoes whipped with butter, heavy cream, salt & pepper and fresh chives.

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

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