



Tommy Bahama

Menu Prices — October 25, 2026

Tommy Bahama menu with prices in United States, updated October 2019:
59 items across 9 categories, prices from \$7.50 to \$46.00.

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Tommy Bahama Menu with Prices (United States)

Tommy Bahama menu with prices in United States, updated October 2019: 59 items across 9 categories, prices from \$7.50 to \$46.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/tommy-bahama

Menu categories: Starters · Soups & Salads · Bowls & Salads · Tommy Bahama Classics · Burgers & Sandwiches · Entrées · Vegetarian · Gluten-Sensitive · Sides

Starters

ITEM	PRICE
Chicken Tortilla Soup Puréed vegetables, tortillas, roasted corn salsa, lime sour cream.	\$7.50
Lump Blue Crab Bisque Sherry, cream, herb crushed croutons.	\$9.50
Ahi Tuna Tacos Wonton shell, island slaw, wasabi-avocado crème.	\$18.00
World Famous Coconut Shrimp Papaya-mango chutney.	\$14.50
Macadamia Crusted Goat Cheese Mango salsa, sweet soy, flatbread.	\$15.00
Shishito Peppers Feta, roasted corn salsa, cashews, gochujang sauce.	\$14.00
Duo of Dips Grilled maui gold pineapple, tomato and mango salsa, guacamole, housemade chips.	\$14.50
Ahi Poke Sea asparagus, wakame, maui onions, furikake, tobiko, avocado, sriracha aïoli.	\$21.00
Filet Mignon Flatbread Bacon, garlic aïoli, honey roasted onions, lemon arugula, gruyère, roasted mushrooms.	\$19.00
Seared Scallop Sliders Chipotle aïoli, basil, roma tomatoes, crispy maui onions, island slaw.	\$18.50
Coconut Crusted Crab Cakes Lump blue crab, Thai chili sauce.	\$19.00

Soups & Salads

ITEM	PRICE
Bungalow Salad Toasted almonds and macadamia nuts, feta, dried blueberries, crispy pepitas, kamuela tomatoes, lemon basil vinaigrette.	\$10.50
Kula Baby Romaine "Wedge" Smoked bacon, grated egg, balsamic maui onion jam, kamuela tomatoes, sweet maui onion blue cheese dressing.	\$10.00

Bowls & Salads

ITEM	PRICE
Ahi Tuna Bowl Red quinoa, farro, waipoli baby lettuce, island slaw, roasted corn salsa, avocado, toasted almonds, sesame seeds, crispy...	\$22.50
Miso Glazed Organic King Salmon Bowl Red quinoa, farro, waipoli baby lettuce, island slaw, roasted corn salsa, avocado, toasted almonds, mango salsa, crispy...	\$22.50

ITEM	PRICE
Grilled Chicken & Mango Salad Roasted almonds and macadamia nuts, feta, dried blueberries, crispy pepitas, kamuela tomatoes, lemon basil vinaigrette.	\$20.50
Lump Blue Crab & Avocado Salad Shredded kula baby romaine, kamuela tomatoes, feta, red onions, lime-caper vinaigrette.	\$24.00
The Classic Caesar Whole leaf kula baby romaine hearts, grana padano, rustic croutons.	\$18.50
Char-Grilled Filet Mignon Salad Grilled potatoes, kamuela tomatoes, roasted mushrooms, garlic aioli, tamarind vinaigrette.	\$23.50
Tommy Bahama Classics	
ITEM	PRICE
Parmesan Crusted Sanibel Chicken Herb cheese, red pepper cream sauce, yukon gold mash, broccolini.	\$33.50
Burgers & Sandwiches	
ITEM	PRICE
All-American Burger Hawaii ranchers beef, American cheese, housemade pickles, garlic aioli, LTO, fries.	\$19.00
Wagyu Burger Smoked Gouda, peppadew, and maui onion jam, baby arugula, spicy mayo, fries.	\$22.50
Kālua Pork Sliders Mango guava BBQ, island slaw, crispy maui onions, fries.	\$17.00
Grilled Chicken Breast Sandwich Monterey jack, garlic aioli, jerk sauce, crispy sweet onions, jerk yucca fries.	\$17.50
Mahi Mahi Reuben Marble rye, island slaw, gruyère, Russian dressing, fries.	\$20.00
Entrées	
ITEM	PRICE
Roasted Seasonal Vegetables (Entrées) Farro, hamakua alii mushrooms, baby bok choy, miso carrots, lemon arugula tomato salad.	\$24.00
Cilantro & Ginger Crusted Mahi Mahi Crispy edamame rice cake, shrimp broth, squash, and carrots, chili oil.	\$37.00
Guava Glazed Baby Back Pork Ribs Jerk rub, mango-guava BBQ, island slaw, fries.	\$26.00
Macadamia Nut Crusted Fresh Catch Hawaiian red sea salt, grilled asparagus, almond rice, wasabi soy beurre blanc.	\$39.50
Maui Mokka Coffee Crusted Ribeye Yukon gold mash, garlic butter, lemon arugula.	\$46.00
Miso Glazed Organic King Salmon Sushi rice, caramelized shiitake mushrooms, waimea baby bok choy, tomato relish, citrus miso vinaigrette.	\$38.00
Blackened Mahi Mahi Tacos Tomato relish, chipotle aioli, island slaw, lime sour cream, soft plantains.	\$20.00
Filet Mignon Sherry demi-glace, roasted mushrooms, blue cheese, fries.	\$36.50

ITEM	PRICE
Togarashi Crusted Ahi Tuna Furikake edamame rice, namasu, soy reduction, sriracha aioli, tobiko.	\$39.50
Roasted Seasonal Vegetables Farro, hamakua alii mushrooms, baby bok choy, miso carrots, lemon arugula tomato salad.	\$24.00
Thai Shrimp & Scallops Lemongrass, coconut curry reduction, almond rice.	\$36.00

Vegetarian

ITEM	PRICE
Duo of Dips (Vegetarian) Grilled maui gold pineapple, tomato and mango salsa, guacamole, housemade chips.	\$14.50
Macadamia Crusted Goat Cheese (Vegetarian) Mango salsa, sweet soy, flatbread.	\$15.00
Roasted Seasonal Vegetables (Vegetarian) Farro, hamakua alii mushrooms, baby bok choy, miso carrots, lemon arugula tomato salad.	\$24.00
Roasted Mushroom Flatbread Garlic aioli, honey roasted onions, lemon arugula, gruyère, roasted mushrooms.	\$17.00

Gluten-Sensitive

ITEM	PRICE
Duo of Dips (Gluten-Sensitive) Grilled maui gold pineapple, tomato and mango salsa, guacamole, housemade chips.	\$14.50
Ahi Poke (Gluten-Sensitive) Sea asparagus, wakami, maui onions, furikake, tobiko, avocado, sriracha aioli.	\$21.00
Shishito Peppers (Gluten-Sensitive) Feta, roasted corn salsa, cashews, gochujang sauce.	\$14.00
Maui Mokka Coffee Crusted Ribeye (Gluten-Sensitive) Yukon gold mash, garlic butter, lemon arugula.	\$46.00
Blackened Mahi Mahi Tacos (Gluten-Sensitive) Bibb lettuce "tortillas", tomato relish, chipotle aioli, island slaw, lime sour cream, soft plantains.	\$20.00
Miso Glazed Organic King Salmon (Gluten-Sensitive) Sushi rice, caramelized shiitake mushrooms, waimea baby bok choy, tomato relish, citrus miso vinaigrette.	\$38.00
Grilled Chicken & Mango Salad (Gluten-Sensitive) Roasted almonds and macadamia nuts, feta, dried blueberries, crispy pepitas, kamuela tomatoes, lemon basil vinaigrette.	\$20.50
Lump Blue Crab & Avocado Salad (Gluten-Sensitive) Shredded kula baby romaine, kamuela tomatoes, feta, red onions, lime-caper vinaigrette.	\$24.00
Guava Glazed Baby Back Pork Ribs (Gluten-Sensitive) Jerk rub, mango-guava BBQ, island slaw, grilled potatoes.	\$26.00
Filet Mignon (Gluten-Sensitive) Sherry demi-glace, roasted mushrooms, blue cheese, yukon gold mash.	\$36.50
Cilantro & Ginger Crusted Mahi Mahi (Gluten-Sensitive) Crispy edamame rice cake, shrimp broth, squash, and carrots, chili oil.	\$37.00

Sides

ITEM	PRICE
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Grilled Asparagus	\$8.00
Almond Rice	\$8.00
Roasted Broccolini	\$8.00
Island Slaw	\$8.00
Yukon Gold Mash	\$8.00
Warm Farro Salad	\$8.00
Russet Potato Fries	\$8.00
Miso Carrots	\$8.00