

## LUNCH SPECIALS

### Grilled Rainbow Trout

...topped with sweet and spicy mango salsa 17.00

### Chicken Fried Chicken

...Served with sausage country gravy 10.00

### Stuffed Shrimp Pontchartrain

...3 shrimp stuffed with shrimp and crawfish stuffing, topped with a white wine cream sauce with shrimp and mushrooms 17.00

### Herbed Salmon

...broiled salmon topped with our roasted shallot vinaigrette 17.00

### Crawfish Combo

...fried crawfish tails, crawfish etoufee, served with cole slaw, and white rice 18.00

### Crawfish Enchiladas

...topped with Pico de Gallo and sour cream 14.00

### Broiled or Blackened Tilapia with Pontchartrain Sauce 16.00

All the above served with vegetables of the day

### Fried Shrimp

...tender bay size shrimp served with French fries and cole slaw 17.00

### Chicken Sandwich

...grilled, blackened, or fried served on a whole wheat bun with French fries 8.00

### Steak Sandwich

...NY strip, sliced, grilled, caramelized onions, Swiss cheese served on a Po Boy bun with horseradish cream sauce. Served with French fries 14.00

### Shrimp, Oyster or Fish Po Boy

...served "fully dressed" with ancho aioli chili sauce and French fries 10.00

### Kobe Burger

...half pound Kobe beef served on a whole wheat bun with French fries 8.00

### Vegetable Platter

...seasonal vegetables served steamed, sautéed 12.00

## PASTAS

### Seafood & Champagne Pasta

...shrimp, mussels, calamari sautéed with onions and peppers, Champagne garlic cream sauce and served over La Bella linguini 21.00 add jumbo lump crab meat 26.00

### Mussels in Lemon Butter Sauce Over Linguini Pasta

...fresh mussel's sautéed in white wine, basil and lemon butter sauce 16.00

...served with spicy roasted tomato sauce 16.00

### Shrimp Diablo

...spicy roasted tomato and garlic Parmesan cream sauce 16.00

### Vegetable Linguini Pasta

...homemade roasted tomato sauce fresh vegetables 8.00

### Grilled or Blackened Chicken Linguini Pasta

...roasted tomato sauce 11.00

...roasted garlic Parmesan cheese sauce 11.00



### Sauvignon Blanc

KONO- 0 pts. ws

Oyster Bay

Murphy -Goode -92 pts. ws

Marlborough

Marlborough

Alexander Valley

bottle glass

27.00 7.00

32.00 8.25

32.00 8.25

### Chardonnay

Columbia Crest-90 pts, we

Fourteen Hands

Cambri -90 pts. ws

Rodney Strong Chalk Hill

Trefethen -90 pts. rp

Merryvale Starmont -90 pts,ws

Washington State

Washington State

Katherine's Vineyard

Sonoma

Oak Knoll District

Napa Valley

27.00 7.00

30.00 7.75

32.00 8.25

35.00 9.00

40.00 10.50

42.00 11.00

### Seafood Friendly White Wines

Beringer White Zinfandel

Chateau St. Michelle Riesling -91 pts,ws

Maso Canali Pinot Grigio

Morgadio Albarino -90 pts, wa

California

Washington State

Trentino

Rias Baixas

20.00 5.25

26.00 6.75

30.00 7.75

40.00 10.25

### Pinot Noir/Shiraz

Irony

Boarding Pass Shiraz

Rodney Strong

Monterey

South Australia

Russian River

29.00 7.50

36.00 9.25

42.00 10.75

### Merlot

Fourteen Hands

Chateau Ste. Michelle -90 pts, wa,ws

Napa Cellars -90 pts, ws, we

Blackstone Reserve -91 pts, ws

Irony

Washington State

Indian Wells

Napa Valley

Sonoma County

Napa

30.00 7.75

36.00 9.50

35.00 9.25

39.00 10.00

39.00 10.00

### Cabernet Sauvignon

First Press-90 pts, we

Chateau Ste Michelle -90 pts, ws

Rodney Strong

Napa Valley

Columbia Valley

Alexander Valley

31.00 8.00

39.00 10.00

40.00 10.25

### Red Wines

Morgon Jean Descombes-93 pts, ws

Crios Malbec -90 pts, wa

Artezin Zinfandel -90 pts, wa

Petalos Mencia -90 pts, ws

France

Argentina

Amador, Mendocino

Bierzo

31.00 8.00

39.00 10.00

36.00 9.25

44.00 11.25

### Sparkling Wines

Mumm Napa Brut, 187 ml-90pts, ws

Martini & Rossi Prosecco

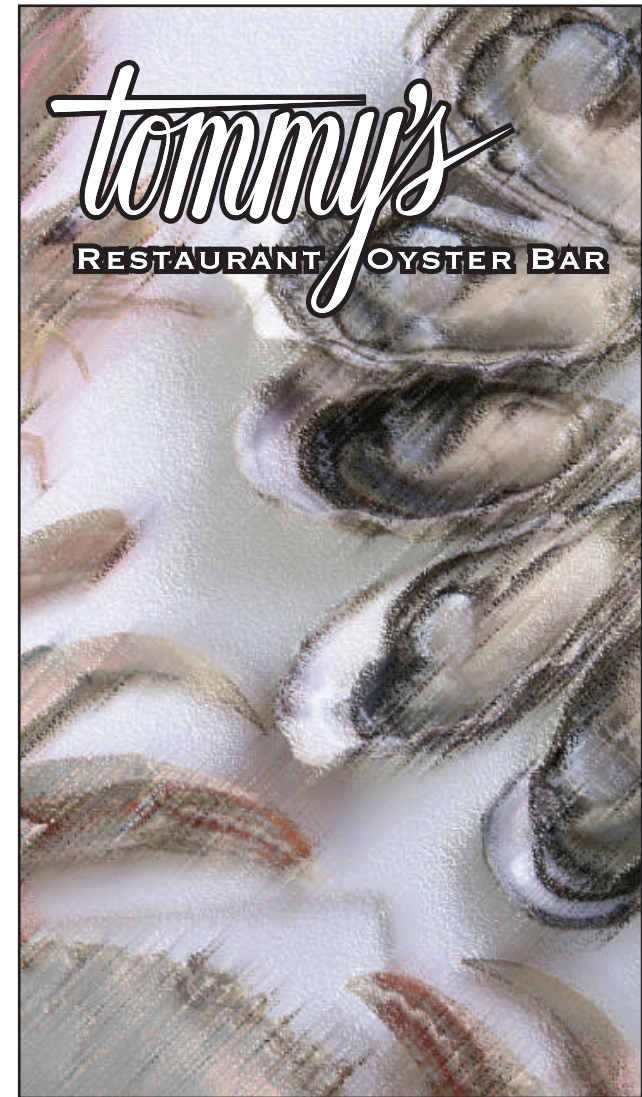
Napa

Italy

10.00

11.00

Wines Contain Sulfites



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

**Stuffed Jalapenos**  
...filled with crawfish, shrimp, and cream cheese stuffing, deep-fried and served with ranch dressing 7.00

**Calamari**  
...petite calamari lightly fried and served with roasted tomato sauce and chipotle aioli sauce 9.00

**Jumbo Lump Crab Cake**  
...pan-sautéed and served with creamy sweet red bell pepper, Parmesan sauce 16.00

**Black & Blue Tuna**  
...thinly sliced spicy rare Yellowfin tuna served with wasabi and pickled ginger 16.00

**Fried Green Tomatoes**  
...green tomatoes served over roasted tomato sauce 6.00, with lump crabmeat and remoulade 16.00

**Crab Stuffed Mushrooms**  
...mushroom caps served with our crabmeat dressing and baked to a golden brown 12.00 with Pontchartrain sauce 16.00

**Escargot**  
...wrapped in fresh spinach with herbed garlic butter topped with crusted Parmesan cheese. Served with garlic toast 10.00

**Fried Asparagus**  
topped with sautéed jumbo lump crab and béarnaise 16.00

## S O U P & S A L A D

**Fresh Seafood Gumbo**  
...cup 5.00, bowl 8.00  
dark roux, Louisiana style with shrimp, oysters and crawfish

**Baked Potato Soup**  
...cup 4.00, bowl 6.50  
topped with bacon, cheese, chives and sour cream

**Grilled Wedge Salad**  
...romaine hearts lightly grilled, topped with Maytag blu cheese dressing, tomatoes, red Spanish onions and bacon 7.00 sliced N.Y. Strip 19.00

**Caesar Salad**  
...small 4.00 large 6.00  
Caesar dressing tossed with romaine lettuce, roma tomatoes, herbed croutons and Parmesan cheese add Anchovies 2.00

**Baby Spinach Salad**  
...small 5.00 large 8.00  
served with warm cider, Tasso ham dressing

**tommy's House Salad**  
...small 3.00 large 5.00  
organically grown spring mix, garnished with fresh fruit and tossed with our Honey Dijon vinaigrette  
add roasted almond goat cheese 2.00

**Chicken Salad**  
...spring mix, garnished with fresh fruit, and tossed with Parmesan ranch dressing, grilled or blackened chicken 12.00  
roasted pecan chicken 15.00

**Tuna Salad**  
...organically grown spring mix, garnished with fresh fruit and tossed with roasted shallot vinaigrette, best rare or medium rare 15.00

**Asian Tuna Salad**  
...sesame seed crusted tuna tossed with Mandarin orange slices and Asian dressing, topped with tortilla chips 15.00

**Stacked Shrimp Remoulade**  
...fresh bay shrimp tossed in a spicy Creole remoulade dressing 11.00

**Grilled Salmon Caesar Salad**  
...sliced salmon over romaine lettuce tossed in Caesar dressing 16.00 add anchovies 2.00

**Seared Shrimp Salad**  
...grilled shrimp served atop spring mixed greens, garnished with asparagus spears 11.00

*tommy's* **Colossal Shrimp**  
largest shrimp Gulf of Mexico has to offer  
Fried, Grilled, or Blackened 22.00

## Entrees'

**Whole Maine Stuffed Lobster**  
...fresh lobster in a white wine mozzarella cheese sauce with mushrooms and topped with Parmesan Cheese 32.00

**Panko Salmon**  
...panko breadcrumb & horseradish encrusted salmon topped with fresh dill, cucumber and yogurt sauce 23.00

**Crispy Salmon**  
...phyllo wrapped salmon stuffed with fresh braised spinach served on a spicy ginger coconut sauce 23.00

**Asian Tuna**  
...toasted black and white sesame seeds crusted tuna served with Asian dressing 24.00

**Grilled or Blackened Tuna**  
...served with a side of lemon cream sauce 24.00

**Broiled Seafood Platter**  
...grilled rainbow trout, broiled fresh fish, blackened tuna, grilled shrimp, and baked stuffed shrimp with lemon cream 25.00

**Pecan Crusted Redfish**  
...a sweet pecan Parmesan crust sautéed to a golden brown 26.00

**Redfish**  
...redfish filet broiled or blackened, 23.00  
crawfish etoufee' or Pontchartrain sauce 27.00

**Fried Seafood Platter**  
...an extravaganza of fresh fish, oysters, calamari, shrimp, stuffed jalapeno, deep-fried until golden and served with cole slaw French fries, tartar sauce and red sauce 25.00

**tommy's is proud to serve USDA Prime aged beef**

**Prime Filet Mignon**  
...6 ounce 26.00 8 ounce 34.00

**Prime Rib Eye**  
...2.50 per ounce 12 ounce minimum

**Prime New York Strip**  
...2.50 per ounce 12 ounce minimum

Any entrée can substitute baked potato 2.00

## SIDES

**Cole Slaw** 2.50

**Baked Potato** 4.00 (served after 4:00 pm)

**Sautéed Spinach** 4.00

**Sautéed Mushrooms** 4.00

**Grilled or Fried Shrimp** 7.00

**Wild Mushroom Port Wine Sauce** 4.00

**Asparagus** 4.00  
...sautéed, grilled, or fried

**Béarnaise Sauce** 3.00 (served after 4:00 pm)

Eating raw foods may cause severe illness and even death in persons with liver disease (i.e., alcoholic cirrhosis, hepatitis, etc.), cancer and other chronic illnesses that weaken the immune system.

## DESSERTS

**Crème Brulee**  
...custard with fired sugar and fresh berries 5.00

**Jealousy**  
...puff pastry filled with raspberries and pears, served warm with raspberry and cream an glais sauces and vanilla ice cream 5.00

**Bread Pudding**  
...a southern classic served with caramel and cream an glais sauces 5.00

**Cheesecake**  
...vanilla or strawberry 5.00

**Chocolate Mousse Cake** 6.00

**Key Lime Pie**  
...icebox type key lime with a graham cracker crust 5.00

**Sorbet and Ice Cream**

## KIDS MEALS

**Fried Shrimp served with French fries** 6.00

**Fried Fish served with French fries** 6.00

**Fried or Grilled Chicken Tenders** 6.00

**Hamburger served with French fries** 6.00

**Linguini in roasted garlic cream sauce or roasted tomato sauce** 6.00  
• all served with beverage and scoop of ice cream

6/2011

*tommy's*  
RESTAURANT OYSTER BAR

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