

LUNCH SPECIALS

lunch specials served all day

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 16.00

Crawfish Enchiladas

...topped with Pico de Gallo and sour cream 13.00

...Broiled and 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 13.00

Chicken Sandwich

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

Steak Sandwich

...NY strip, grilled, sliced, 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

Add to any sandwich...

Sauteed onion and peppers .75
American or Swiss cheese .75
Sliced mushrooms or Jalapeno's .75

La Bella Linguini

...served with roasted garlic cream sauce or roasted tomato sauce 6.00
...add grilled or blackened shrimp(3) 7.00
...grilled or fried chicken 5.00
...add vegetarian 2.00

Tommy's Vegetable Platter

...seasonal vegetables served steamed, sauteed 12.00

WINE LIST

<i>White Wine Flight 9.75</i> <i>Pio Cesare Arneis</i> <i>Delicate Bouquet, a very intense and</i> <i>fragrant fruit with compact, round body and</i> <i>long finish</i> <i>Morgadio Albarino</i> <i>High pitched citrus, quince and mineral</i> <i>aromas offer superb precision</i> <i>and energy</i> <i>Oyster Bay Sauvignon Blanc</i> <i>Offers citrus, stone fruit (peach) and pear</i> <i>characters in both aroma and taste</i>	<i>Red Wine Flight 9.75</i> <i>Irony Pinot Noir</i> <i>Fruit notes of cherry, ripe strawberries,</i> <i>with notes of chocolate and mocha</i> <i>Boarding Pass Shiraz</i> <i>Ripe black cherry, hints of cinnamon,</i> <i>spiciness & mocha</i> <i>Clayhouse Adobe Red</i> <i>Rustic like but refined</i> <i>with dark fruit flavors</i> <i>58%Zinfandel, 17%Syrah</i> <i>13%Petite Sirah, 12% Malbec</i>
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Flights are 2 ounce pours of each wine

Sauvignon Blanc

75 Wine Co.
Oyster Bay

Napa
Marlborough

bottle glass

32.00 8.25
30.00 7.75

Chardonnay

Independent Producer
Columbia Crest
Fourteen Hands
Rodney Strong Chalk Hill
Steele Cuvee
Sonoma Cutrer
Kendall Jackson

Washington State
Sonoma
Oregon
Sonoma
California
Sonoma
California

28.00 7.25
27.00 7.00
30.00 7.75
35.00 9.00
43.00 11.00
41.00 10.50
30.00 7.75

Seafood Friendly White Wines

Beringer White Zinfandel
Chateau St. Michelle Riesling
Maso Canali Pinot Grigio
Pio Cesare Arneis
Morgadio Albarino
Tommasi Pinot Grigio

California
Washington State
Trentino
Langhe
Rias Baixas
Le Rosse, Italy

20.00 5.25
26.00 6.75
30.00 7.75
38.00 9.75
40.00 10.25
30.00 7.75

Pinot Noir/Shiraz

Irony
Boarding Pass Shiraz
Rodney Strong

Monterey
South Australia
Russian River Valley

29.00 7.50
36.00 9.25
42.00 10.75

Merlot

Blackstone
Irony
Kendall Jackson
Steele Merlot Clear Lake

California
Napa
Sonoma County
Lake County

27.00 7.00
38.00 9.75
38.00 9.75
40.00 10.25

Cabernet Sauvignon

Casa Lapostolle
Chris Ringland "r"
Rodney Strong
75 Wine Co.
Franciscan

Rafel Valley
Barossa Valley
Alexander Valley
Amber Knolls
Napa Valley

26.00 6.75
29.00 7.50
40.00 9.00
38.00 9.75
46.00 11.75

Red Wines

Gascon Malbec
Clayhouse Adobe Red
Joel Gott Red Zinfandel
Los Petalos Mencia
Banfi Centine Super Tuscan
Banfi Chianti Classico Riserva

Mendoza
Central Coast
Oak Ville
Bierzo
Tuscany
Tuscany

35.00 9.00
30.00 7.75
36.00 9.25
44.00 11.25
32.00 8.25
40.00 9.75

Sparkling Wines

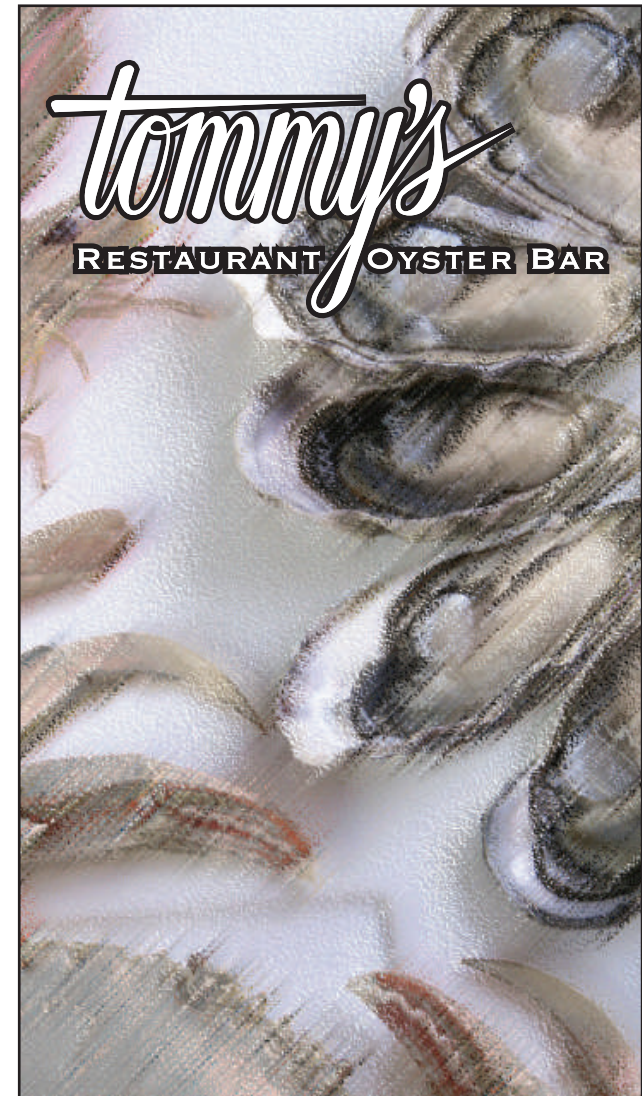
Domaine Chandon Brut, 187 ml
Domaine Chandon Rose, 187 ml
Pommery "POP" Rose, 187 ml
Pommery "POP" Brut, 187 ml

Napa
Napa
Reims
Reims

9.00
9.00
12.00
14.00

Wines contain Sulfites

2.2.10



Tommy's
RESTAURANT OYSTER BAR

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A P P E T I Z E R S

Stuffed Jalapeno's

...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-sauteed and served atop creamy sweet red bell pepper, Parmesan sauce 13.00

Black & Blue Tuna

...thinly sliced spicy rare tuna served with wasabi and pickled ginger 16.00

Fried Green Tomatoes

...green tomatoes served over roasted tomato Sauce. 6.00, add lump crabmeat and remoulade 10.00

Crab Stuffed Mushrooms

...mushroom caps served with our crabmeat dressing and baked to a golden brown 11.00 with Pontchartrain sauce 15.00

Escargot

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

Hot & Spicy BBQ Shrimp

...sauteed in spicy barbecue lemon sauce 11.00

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 blue cheese dressing, tomatoes, red Spanish onions and bacon 7.00
add sliced N.Y. Strip 12.00

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

Chicken Salad

...spring mix, garnished with fresh fruit, and tossed with Parmesan ranch dressing, grilled or blackened chicken 12.00
add roasted pecan chicken 3.00

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 salad 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 14.00 add anchovies 2.00

Seared Shrimp Salad

...grilled shrimp served atop spring mixed green, garnished with asparagus spears 11.00

12.14.9

Tommy's Colossal Shrimp largest shrimp Gulf of Mexico has to offer Fried, Grilled, or Blackened 19.00

E N T R É E S

Sea Bass

...grilled, broiled, or blackened 25.00

Panko Salmon

...panko breadcrumb & horseradish encrusted salmon topped with fresh dill, cucumber and yogurt sauce 22.00

Crispy Salmon

...phyllo wrapped salmon stuffed with fresh braised spinach served in 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

Seafood & Champagne Pasta

...shrimp, crawfish, calamari sauteed with onions and peppers, Champagne garlic cream sauce and served over La Bella Linguini 21.00 add crabmeat 5.00

Broiled Seafood Platter

...grilled rainbow trout, broiled fresh fish, blackened tuna, grilled shrimp, and baked stuffed shrimp with lemon cream 24.00

Pecan Crusted Redfish

...a sweet pecan Parmesan crust sauteed to a golden brown 24.00

Redfish

...redfish filet broiled or blackened, 20.00
add crawfish etouffee' or Pontchartrain sauce 4.00

Fried Seafood Platter

...an extravaganza of fresh fish, oysters, calamari, shrimp, stuffed jalapeno, deep-fried until golden and served with French fries, tartar sauce and red sauce 21.00

Pork Chop

...double cut, topped with herbed Montrachet cheese and served with wild mushroom port wine sauce 19.00

Stuffed Pork Tenderloin,

...stuffed with wild rice, roasted pecans and Andouille sausage topped with a mushroom port wine sauce 21.00

New York Strip

...2.00 per ounce Certified Angus Beef 12 ounce minimum

Filet Mignon

...6 ounce 24.00 8 ounce 32.00

Entrees served with 3 vegetables of the day and a small house salad

S I D E S

Crawfish Etoufee house speciality 4.00

Cole Slaw 2.50

Baked Potato 4:00 (served after 4.00)

Sauteed Spinach 4.00

Sauteed Mushrooms 4.00

Grilled or Fried Shrimp 7.00

Wild Mushroom Port Wine sauce 4.00

Oscar Topping 16.00

Jumbo Lump Crabmeat sauteed, market price

Asparagus 4.00

Bernaise 3.00 (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.

D E S S E R T S

Creme Brulee

...custard with fired sugar and fresh berries 6.00

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

K I D S M E A L S

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

20% gratuity for parties of 10 or more

Tommy's
RESTAURANT OYSTER BAR

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