

LUNCH SPECIALS

Grilled Rainbow Trout

...topped with sweet and spicy mango salsa 16.00

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 16.00

Herbed Salmon

...broiled salmon topped with our roasted shallot vinaigrette 15.00

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 jalapenos .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

White Wine Flight 9.75
Pio Cesare Arneis
Delicate Bouquet, a very intense and
fragrant fruit with compact, round body and
long finish
Morgadio Albarino
High pitched citrus, quince and mineral
aromas
offer superb precision and energy
Forfathers Sauvignon Blanc
Offers citrus, stone fruit (peach) and pear
characters in both aroma and taste

Red Wine Flight 9.75
Irony Pinot Noir
Fruit notes of cherry, ripe strawberries,
with notes of chocolate and mocha
Boarding Pass Shiraz
Ripe black cherry, hints of cinnamon,
spiciness & mocha
Los Petalos Mencia
Violets, lavender, mulberry &
blueberry
similar to a great burgandy

Flights are 2 ounce pours of each wine

Sauvignon Blanc

75 Wine Co. Sauvignon Blanc
Forfathers Sauvignon Blanc

California
Marlborough

bottle glass

32.00 8.25
30.00 7.75

Chardonnay

Independent Producer
Columbia Crest Chardonnay
Rodney Strong Chalk Hill
Steele Cuvee Chardonnay
Sonoma Cutrer Chardonnay

Washington State
Sonoma
Sonoma
California
Sonoma

28.00 7.25
27.00 7.00
35.00 9.00
43.00 11.00
41.00 10.50

Seafood Friendly White Wines

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

California
Washington State
Trentino
Langhe
Rias Baixas

20.00 5.25
26.00 6.75
30.00 7.75
38.00 9.75
40.00 10.25

Pinot Noir

Los Alamos Pinot Noir
Irony Pinot Noir
Rodney Strong Pinot Noir

Argentina
Monterey
Russian River Valley

30.00 7.75
29.00 7.50
42.00 10.75

Merlot

Independent Producer
Blackstone Merlot
Irony Merlot
Steele Merlot Clear Lake

Washington State
California
Napa
Lake County

28.00 7.25
27.00 7.00
38.00 9.75
40.00 10.25

Cabernet Sauvignon

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

Rafel Valley
Barossa Valley
Sonoma
Amber Knolls
Napa Valley

26.00 6.75
29.00 7.50
35.00 9.00
38.00 9.75
46.00 11.75

Red Wines

Gascon Malbec
Guenoc Petite Sirah
Boarding Pass Shiraz
Joel Gott Red Zinfandel
Los Petalos Mencia
Banfi Centine Super Tuscan
Banfi Chianti Classico Riserva

Mendoza
Lake County
South Australia
California
Bierzo
Tuscany
Tuscany

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

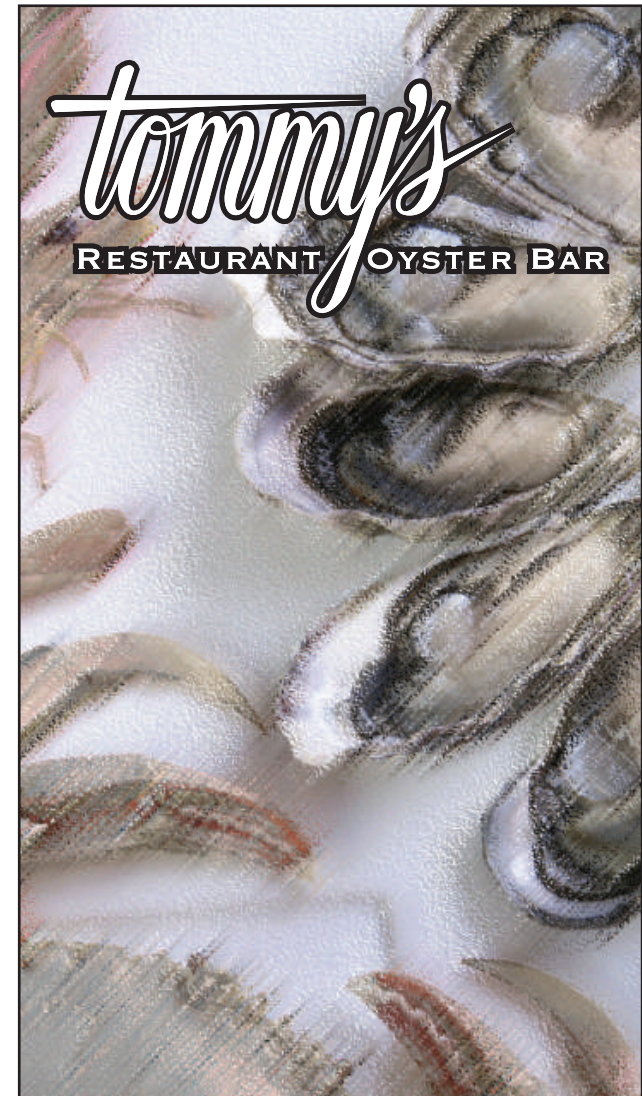
Sparkling Wines

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

Napa
Napa
Reims
Reims
Reims
Napa

9.00
9.00
12.00
14.00
14.00
14.00

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 ancho aioli chili sauce 9.00

Jumbo Lump Crab Cakes

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

Black & Blue Tuna

...thinly sliced spicy rare, spicy 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 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

9.28.9

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 Ponchartrain

...redfish filet broiled or blackened topped with a white wine cream sauce of shrimp and mushrooms, 24.00

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 chese 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

Mac & Cheese 3.00

D E S S E R T S

Jealousy

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

Bread Pudding

...a southern classic served with caramel and cream an glais sauce 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

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 small scoop of ice cream

20% gratuity for parties of 10 or more

tommy's
RESTAURANT OYSTER BAR

Eating raw oysters, and or 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.

9.28.9