

Roy's Specialty Cocktails

SIGNATURES

"The Original" Hawaiian Martini *In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanil Vodka & Malibu Coconut Rum. Hand shaken to order.*

Roy's Island Mai Tai *1940's classic uses our own recipe floated with Cruzan Black Strap*

1988 *Tribute to our 1st year in Honolulu. Finlandia Grapefruit, SOHO Lychee & Patrón Citrónge*

Mango Mojito *Bacardi Limon, Mango Puree, Mint, Lime*

CONCOCTIONS

Cocktail Especial *Peligroso Silver Tequila, Pineapple, Kila Cava Sparkling*

Ginger Sidecar *Remy VSOP Cognac, Cointreau, Domaine du Canton Ginger Liqueur*

The Hummingbird *St. Germain Elderflower, Sparkling Wine and Club Soda*

Smithfield Sling *Mixologist Inspired Jameson Irish Whiskey Based Tiki Punch*

Jalapeno Margarita *Tanteo Jalapeño Infused Tequila, Organic Agave, Fresh Lime*

Elderflower Martini *Prairie Organic Vodka ,Delicate St. Germain Liqueur, Muddled Grapefruit and Cranberry*

WELL CRAFTED CLASSICS

Caipirinha *Cabana Cachaça, Organic Agave, Fresh Lime Juice*

Manhattan *Maker's Mark Bourbon, Vya Sweet Vermouth, Luxardo Cherry*

Martini *Tito's American Vodka or Bombay Sapphire Gin, Vya Dry Vermouth*

Margarita *Cabo Wabo Blanco, Organic Agave, Fresh Lime Juice*

Mojito *10 Cane Rum, Fresh Mint & Fresh Lime Juice*

Negroni *Plymouth English Gin, Campari & Vya Sweet Vermouth*

Sangria *Red Wine ,E&J Brandy, Triple Sec, Fresh Squeezed Orange Juice, Steeped Over Oranges, Lemons and Limes*

"LIFESTYLE" (UNDER 150 CALORIES)

Coconut Frappe *Don Q Coco Rum with Coconut Milk & Coconut Water.*

Patron Skinny Margarita *Patron Silver Tequila, Patrón Citrónge, Sugar Free Triple Sec, Lime*

Skinny Cosmo *SKYY Infusions Blood Orange Vodka & VeeV Açai Spirit*

MOTHER'S DAY SUNDAY BRUNCH

Join us May 13th, as we celebrate Mother's Day with an exciting brunch. Indulge in a special Hawaiian Fusion menu specially designed by our talented Chef, starting at only \$29.95.

Appetizers

*Roy's Canoe Appetizer for Two

Grilled Szechuan Pork Ribs, Seared Shrimp, Lobster Pot Stickers, Crispy Spicy Tuna Roll, Beef & Blue Tortellini 26.95

*Roy's Original Hawaiian Blackened Island Ahi *Spicy Soy Mustard Butter Sauce* 13.95

*Sunrise at Haleakala *Tuna, Yellowtail, Salmon, Avocado, Asparagus Crispy Roll, Togarashi Butter Sauce* 11.95

Char-Sui Chicken Spring Rolls *Black Bean Dragon Sauce* 8.95

Crispy Fried Calamari *Fresh Mint & Basil, Sesame Seed, Lime, Malaysian Curry Aioli* 11.95

Lobster California Roll *Lobster Salad, Avocado, Cucumber, Tobiko* 9.95

Grilled Szechuan Spiced Pork Ribs *Smoked & Glazed in Roy's Original Mongolian Sauce* 10.95

Crunchy Golden Lobster Pot Stickers *Togarashi Miso Butter Sauce* 11.95

Kalua Pork Dim Sum *Crispy Shitakes, Shiso Herb Purée* 8.95

Seared Smoked Salmon *Shaved Spring Vegetables, Fried Capers, Meyer Lemon* 11.95

Fire Roasted Corn & Crab Bisque *Scallion Oil, Jumbo Lump Crabmeat* 7.95

Fresh Salads

Mixed Greens & Baby Arugula Salad *Creamy Herb Dressing, Spiced Pecans, Feta Cheese* 7.95

Pea Salad & Crispy Pork Lardon *Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette* 9.95

Sweet Home Waikoloa *Capers, Onions, Avocado, Pancetta, Goat Cheese Crouton & Parmesan Dressing* 8.95

Maui Wowie Shrimp Salad *Capers, Sweet Onions, Crumbled Feta Cheese & Caper Lime Vinaigrette* 11.95

Spring Prix Fixe Menu 36.95

APPETIZER (choice of one)

Kalua Pork Dim Sum

*Crispy Shitakes,
Shiso Herb Purée*

Pea Salad & Crispy Pork Lardon

*Greens, Snow & Sugar Snap Peas,
Sesame Vinaigrette*

Seared Smoked Salmon

*Shaved Spring Vegetables, Fried Capers,
Meyer Lemon*

ENTRÉE (choice of one)

Pan Seared Trout

*Prosciutto, Black Cous Cous, Salsify & Goat
Cheese Espuma, Spring Onion Vinaigrette*

Asian Pesto Grilled Chicken Breast

*Lo-Mein Noodles, Snow Peas
Mushrooms, Ginger,
Chicken Jus*

Hanger Steak "Frites"

*Crispy Potatoes, Eggplant & Shiro Miso
Aioli*

DESSERT (choice of one)

"PB&J"

*Banana Pound Cake,
Peanut Butter Mousse &
Strawberry Gel*

Roy's Melting Hot Chocolate Soufflé

*Belgian Chocolate, Raspberry Coulis
Vanilla Bean Ice Cream*

Spring Prix Fixe Contributing Chefs: Chef Mako Segawa, Sous Chef Jeremiah Hester, and
Sous Chef Michael Briles – Desert Ridge; Sous Chef Leong Yam, Sous Chef Jon Hing – Chandler

From The Sea

- *"TNT" Crusted Hawaiian Shutome** *Stir-Fry Vegetables, Spicy Togarashi Butter* 30.95
- *Hibachi Style Grilled Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- *Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95
- Hawaiian Style Misoyaki Butterfish** *Lemon Ginger Soy Beurre Blanc* 33.95
- Crispy Seared Hake** *Crawfish Stuffing, Yuzu Velouté* 26.95
- Crispy Fried Whole Snapper** *Stir-Fry Vegetables & Three Chili Lime Dipping Sauce* 32.95
- Panko Crusted Tiger Shrimp** *Anson Mills Grit Cakes, Warm Tasso Vinaigrette* 24.95
- Brown Butter Seared U-10 Scallops** *Shaved Fennel & Red Onion Salad, Meyer Lemon Vinaigrette* 29.95

Mixed Plates

SURF & TURF

**Petite Filet Lump Crab Oscar
& Half Maine Lobster**

Poblano Mash & Asparagus

39.95

ROY'S TRIO

***Hibachi Salmon, Macadamia Nut
Mahi Mahi & Misoyaki Butterfish**

Baby Bok Choy & Steamed Rice

32.95

SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,
Seared Crab Cake, U10 Sea Scallop
& Shrimp**

Macadamia Nut Pesto Risotto

36.95

From The Land

Asian Pesto Grilled Chicken Breast *Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95

Grilled Wagyu Meatloaf *Braised Mushroom & Red Wine Cream Sauce* 19.95

Hawaii Kai Style Beef Short Ribs *Honey Mustard, Yukon Mash, Broccoli, Natural Braising Sauce* 26.95

***Hanger Steak "Frites"** *Crispy Potatoes, Eggplant & Shiro Miso Aioli* 26.95

***Grilled 14oz Bone-in Pork Chop** *Tasso Heirloom Grits, Creole Mustard Beurre Blanc* 25.95

***Rustic Grilled 8oz Filet Mignon** *Blue Cheese & Spinach Crusted, Caramelized Onion Natural* 32.95

Our Signature Melting Hot Chocolate Soufflé and Pineapple Upside Down Cake require significant preparation time. Please let your server know ahead of time if you would like to enjoy either of these desserts.

Please ask your server for our Vegetarian or Gluten Free menu creations. If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

Chef Partner ~ Jason Grasty

Sous Chefs ~ Nancy Perry, Noah Bailey, Shaun Hart