

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*

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*

"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

Crispy Spicy Tuna Roll, Beef Mac Nut Spring Roll, Lobster Pot stickers, Seared Tiger Shrimp, Szechuan Pork Ribs 26.95*

Salt and Pepper Calamari *Macadamia Nuts, Minced Serrano Peppers, Chili Dipping Sauce* 11.95

Lakanilau Roll *Wagyu Beef, Snow Crab, Tempura Asparagus, Avocado, Sesame Miso, Truffled Greens* 16.95*

Yellow Fin Ahi Poke *Wasabi Crème Fraîche, Kukui Nut Jus, Lomi Tomatoes & Avocado* 13.95*

Sushi Sampler *Spicy Tuna Tempura Roll, Salmon Serrano Cream Cheese Roll & Unagi Nigiri* 13.95*

Crunchy Golden Lobster Potstickers *Togarashi Miso Butter Sauce* 11.95

Seared Tiger Shrimp *Thai Cocktail Sauce* 12.95

Crispy Pork Belly *Curry Aioli & Truffle Sweet Potato Fries* 9.95

Lobster California Roll *Lobster Salad, Avocado, Cucumber, Tobiko* 8.95*

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

Fresh Salads

Sweet Home Waimanalo *Hawaiian Style Creamy Herb Dressing* 8.95

Summer Spinach Salad *Strawberries, Pancetta Balsamic Reduction, Cucumber & Goat Cheese* 8.95

Curry Shrimp Salad *Mandarin Oranges, Curry Aioli, Butter Leaf Lettuce & Crispy Chickpeas* 11.95

Grilled Pear Salad *Radicchio, Belgium Endive, Spicy Walnuts, Blue Cheese & Ginger Orange Sage Vinaigrette* 8.95

Spring Prix Fixe Menu 36.95

APPETIZER (choice of one)

Pea Salad & Crispy Pork

Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette

Seared Smoked Salmon

Shaved Spring Vegetables, Fried Capers, Meyer Lemon

Kalua Pork Dim Sum

Crispy Shiitakes, Shiso Herb Purée

ENTRÉE (choice of one)

Hanger Steak "Frites"

Crispy Potatoes, Eggplant & Shiro Miso Aioli

Asian Pesto Grilled Chicken Breast

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

Pan Seared Trout *Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette*

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 menu created by Edgar Agbayani, Chef Partner and Kevin Wong, Sous Chef of Roy's Newport Beach and Lisa Trujillo, Pastry Chef of Roy's Los Angeles

From The Sea

Hawaiian Opakapaka *Mandarin Orange Salad, Ginger Sage Vinaigrette, Crispy Wonton & Walnuts* 32.95*

Crab Dynamite Baked Barramundi *Spicy Miso Butter Sauce & Ginger Happy Rice* 28.95*

Prosciutto Seared Trout *Black Cous Cous, Salsify, Goat Cheese Espuma & Spring Onion Vinaigrette* 25.95*

Roy's Roasted Macadamia Nut Crusted Mahi Mahi *Maine Lobster Essence* 28.95*

Roy's Original Hawaiian Blackened Island Ahi *Spicy Soy Mustard Butter Sauce* 30.95*

Hawaiian Style Misoyaki Butterfish *Forbidden Black Rice, Sweet Ginger Wasabi Sauce* 33.95

Teriyaki Grilled Salmon *Japanese Citrus Ponzu Sauce* 25.95*

Garlic Butter Shrimp *Asian Style Grits, Lopchong Sausage & Roasted Red Pepper Dashi* 24.95*

White Truffle & Black Pepper Seared Sea Scallops *Creamy Pesto Risotto & Lobster Sauce* 29.95*

Mixed Plates

SURF & TURF

**Petite Filet Lump Crab Oscar
& Butter Poached Lobster**
Poblano Mash & Asparagus
39.95*

ROY'S TRIO

**Hibachi Salmon, Macadamia Nut
Crusted 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*
35.95*

From The Land

Grilled Filet Mignon *Parmesan, Romano & Sun Dried Tomato Crusted, Rustic Fingerling Hash* 32.95*

Bing Cherry Stuffed Pork Chop *Balsamic Demi Glace, Apple & Goat Cheese Au Gratin Potatoes* 25.95*

Seared Duck Breast *Cous Cous Tabbouleh, Grilled Flatbread & Charred Carrot Coulis* 27.95

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

"Hawaii Kai" Style Beef Short Ribs *Creamy Mashed Potatoes, Natural Braising Sauce* 26.95

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 ~ Patrick "Red" Bray

Sous Chefs ~ Jon Hing & Leong Yam