

# 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*

## ALOHA HOUR

*Join us nightly on our patio, fire pit or bar area. Creative Cocktails and Fantastic Food for \$6.*

*4pm – 6pm nightly*

## Appetizers

### **Roy's Canoe Appetizer for Two**

*Grilled Szechuan Pork Ribs, Kalua Pork Spring Rolls, Seared Tiger Shrimp Sticks, Lobster Potstickers & Crispy Spicy Tuna Roll* 28.95\*

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

**Crispy Karage Calamari** *Thai Basil Dipping Sauce* 11.95

**Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 14.95\*

**Pan Seared Crab Cakes** *Chili Lime Beurre Blanc* 16.95

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

**Crunchy Golden Lobster Potstickers** *Togarashi Miso Butter Sauce* 11.95

**Kung Pau Shrimp** *Roasted Cashews, Jalapenos, Scallions* 11.95\*

**Kalua Pork Dim Sum** *Crispy Shiitakes, Shiso Herb Puree* 8.95

**Crispy Spicy Ahi Sushi Roll** *Ginger Wasabi Beurre Blanc* 8.95\*

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

## Fresh Salads

**Mixed Baby Green Salad** *Beet Puree, Hot House Cucumbers, Creamy Herb Dressing* 8.95

**Fragrant Grilled Shrimp & Noodle Salad** *Candied Macadamia Nuts, Mango Nam Plah* 11.95\*

**Heirloom Tomato Salad** *Baby Spinach, Feta Cheese, Caper Lime Vinaigrette* 9.95

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

### **MOTHER'S DAY SUNDAY BRUNCH**

*Join us May 13<sup>th</sup>, 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.*

## From The Sea

- Tapenade Crusted Hawaiian Swordfish** *Warm Cous Cous Salad, Lemon Caper Vinaigrette* 32.95\*
- Taro Crusted Hawaiian Ono** *Black Forbidden Rice, Kalua Pork, Aloha Luau Sauce* 29.95\*
- Pan Seared Trout** *Prosciutto, Black Cous Cous, Salsify & Goat Cheese Espuma Spring Onion Vinaigrette* 25.95\*
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 29.95\*
- Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 33.95\*
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 31.95\*
- Hibachi Style Grilled Salmon** *Japanese Citrus Ponzu Sauce* 25.95\*
- Jade Pesto Seared Shrimp** *Char Sui Pork, Fried Rice* 24.95\*
- Shiitake Dusted Scallops** *Orzo Pasta, Artichoke Hearts, Sundried Tomatoes, English Peas* 30.95\*

## Mixed Plates

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### SURF & TURF

**Petite Filet, Lump Crab Oscar  
& Maine Lobster Tail**  
*Poblano Mash & Asparagus*  
39.95\*

### ROY'S TRIO

**Hibachi Salmon, Macadamia Nut  
Crusted Mahi Mahi & Misoyaki  
Butterfish** *Baby Bok Choy  
& Steamed Rice* 33.95\*

### SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,  
Seared Crab Cake, U 10 Scallops &  
Shrimp** *Macadamia Nut Pesto Risotto*  
36.95\*

## From The Land

- Fire Grilled Filet Mignon** *Sesame Tamari Demi Glace, Wasabi Mash Potatoes* 33.95\*
- Asian Pesto Grilled Chicken Breast** *Lo Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95\*
- Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 27.95
- Roasted Pork Tenderloin Roulade** *Fig Marmalade, Creamy Goat Cheese Polenta, Balsamic Reduction* 24.95\*
- Hanger Steak "Frites"** *Crispy Potatoes, Eggplant, & Shiro Miso Aioli* 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.