

Roy's Specialty Cocktails

"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*

Waimea Bay Lemonade *Three Olives Grape Vodka, Limoncello, Fresh Lemon Juice*

Waikiki Acai *Finlandia Vodka hand-shaken with Acai, Banana Liqueur and Pineapple Juice*

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*

Molokai Red Sangria *Red Wines blended with Brandy, Tropical Fruit Juices & Fresh Fruit*

Yamaguchi Sushi®

Auntie Lei's Aloha Roll *Spicy Tuna, Kaiware, Cucumber, Yellowtail, Salmon, Avocado, Garlic Ponzu 13.95*

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

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

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

Kinoshita's Keahi Roll *Spicy Tuna, Shiso, Cucumber & Spicy Scallop Topping 11.95*

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, Shrimp Toast, Lobster Potstickers, Crispy Spicy Tuna Roll & Shrimp Cocktail 26.95

Crispy Calamari Cashews, Bell Peppers, Onion, Toasted Garlic, Chinese Stir Fry Sauce 11.95

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

Arare & Prosciutto Crusted Shrimp Pearl Pasta Tabbouleh, Cantaloupe Vinaigrette 10.95

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

Kalua Pork Dim Sum Crispy Shitake, Shiso Herb Puree 8.95

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

Island Style Ahi Poke Inamona Jus, Crispy Lotus Root Salad, Truffled Soy 13.95

Fresh Salads

Asian Greens Crispy Gyoza, Napa Cabbage, Cherry Tomatoes, Sesame Ginger Emulsion 7.95

"The Wedge" Salad Tomatoes, Maple Bacon, Egg, Crispy Fried Onion, Maytag Bleu Cheese Dressing 8.95

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

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)

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 Ono** *Spring Pea Puree, Fried Rice, Roasted Pepper Pesto* 29.95
- Andouille Crusted Hawaiian Opakapaka** *Roasted Garlic Spinach, Crystal Hot Sauce Beurre Blanc* 31.95
- Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 33.95
- 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
- Parmesan Crusted Hawaiian Monchong** *Lobster Potato Risotto, Clam Bisque* 30.95
- Pan Seared Trout** *Black Cous Cous, Goat Cheese & Salsify Espuma, Spring Onion Vinaigrette* 25.95
- Seared Tiger Shrimp** *Vegetable Ceviche, Daikon "Linguini", Avocado Puree, Yuzu Nam Pla* 24.95
- U-10 Sea Scallops** *Creamed Corn Croquettes, Crispy Pork Belly, Bourbon Macerated Blue Berries, Pork Jus* 29.95

Mixed Plates

SURF & TURF

**Petite Filet Lump Crab Oscar
& 1/2 Maine Lobster**
Poblano Mash & Asparagus
39.95

ROY'S TRIO

**Hibachi Salmon, Macadamia Nut
Crusted Mahi Mahi & Misoyaki
Butterfish**
Steamed Rice
32.95

SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,
Seared Crab Cake, U-10 Sea Scallop
& Shrimp**
Macadamia Nut Pesto Risotto
35.95

From The Land

- Filet Mignon** *Portuguese Sausage & Brie Potato Skins, Heirloom Baby Carrots, French Onion Natural* 32.95
- Asian Pesto Grilled Chicken Breast** *Lo-Mein, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95
- Hanger Steak "Frites"** *Crispy Potatoes, Eggplant & Shiro Miso Aioli* 26.95
- "Hawaii Kai" Style Braised Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 26.95
- Grilled Pork Tenderloin** *Ginger Apple Sauce, Sundried Tomato-Jalapeno Polenta, Pork Jus* 25.95

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 ~ Adam Hyatt

Sous Chef ~ Tony Sheloski & Josh Isola