

Roy's Hawaiian Fresh Cocktails

The Original Hawaiian Martini

In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanil Vodka & Malibu Coconut Rum. Shaken and served with fresh pineapple.

Roy's Island Mai Tai

A 1940s classic with a contemporary twist featuring Castillo White Rum & Cruzan Black Strap Rum.

1988

A tribute to our opening year in Honolulu. ABSOLUT Ruby Red Vodka, SOHO Lychee Liqueur & Patrón Citrónge Liqueur echoes the idyllic island lifestyle.

Lychee Caipirinha

Brazil's national cocktail. Cabana Cachaca, SOHO lychee liqueur, & fresh lime juice

Orange Daiquiri Martini

Sailor Jerry Rum, Triple Sec, & Orange Juice. Delicious!

Drunken Pineapple Colada

A frozen concoction of Hawaiian Martini marinated pineapples with a splash of coconut.

Basil Strawberry Martini

Deliciously balanced blend of muddled strawberries, fresh cut basil & Ketel One Vodka.

Simply Perfect Margarita

Cabo Wabo Silver Tequila hand-shaken with Cointreau Orange Liqueur, fresh lime juice and pure agave nectar.

Cucumber Cilantro Margarita

Milagro Tequila hand shaken with fresh cool cucumber, cilantro, fresh lime juice and pure agave nectar.

Mango Mojito

Fresh mango purée, Bacardi Limón Rum, hand-squeezed lime juice and freshly muddled mint.

Basil Cucumber Collins

Square One Certified Organic Cucumber Vodka muddled with basil, fresh lime juice and topped with club soda.

NAPLES LOCAL FAVORITE

Hala Kahiki Red Sangria

A refreshing blend of red wine, pineapple juice, & cherry brandy

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, Coconut Shrimp, Lobster Pot Stickers, Crispy Tuna Roll & Vegetable Spring Rolls 26.95

Kalua Pork Dim Sum Crispy Shiitakes, Shiso Herb Purée 8.95

Korean Fried Chicken Honey-Garlic Glaze, Spicy Gochujang 8.95

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

Spicy Kung Pao Calamari Roasted Peanuts, Black Bean Mongolian Glaze 11.95

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

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

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

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

Fresh Salads

Baby Field Greens Grape Tomatoes, Cucumber, Dean Okimoto's Creamy Herb Dressing 7.95

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

Roasted Beet & Avocado Salad Cucumber, Tomato, Heart of Palm, Goat Cheese Croquette, Citrus Vinaigrette 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)

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

- TNT Dynamite Hawaiian Shutome** *Furikake Rice, Stir Fry Vegetables, Togarashi Butter* 31.95
- Hibachi Grilled Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- Hawaiian Misoyaki Butterfish** *Lemon Ginger Soy Beurre Blanc* 33.95
- Pan 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
- Crispy Seared Barramundi** *Vegetable Tart, Soy Bean Hummus, Artichoke, Dashi* 28.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Prosciutto Wrapped Tiger Shrimp** *Crispy Polenta, Roasted Corn & Red Bean Salsa, Thai BBQ Sauce* 24.95
- Seared U-10 Diver Scallops** *Sweet Onion Gritz, Wilted Spinach, Caper-Raisin Chutney* 29.95

Mixed Plates

SURF & TURF

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

ROY'S TRIO

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

- Rye & Honey Glazed Pork Chop** *Sweet Potato Mash, Sauerkraut, Apple, Mustard Gastrique*
- 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* 26.95
- Grilled Filet Mignon** *Shrimp & Scallion Pancake, Cauliflower Puree, Date Compote, Natural Jus* 32.95
- Hanger Steak "Frites"** *Crispy Potatoes, Eggplant & Shiro Miso Aioli* 26.95

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 ~ John J. O'Leary

Sous Chef ~ Robert Minor, Sous Chef ~ Justin Falta