

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.

Skinny Cosmo

SKYY Infusions Blood Orange Vodka & VeeV Acai Spirit with Cranberry and Fresh Lime.

Pepper Melon Margarita

1800 Silver Tequila, Cointreau & Fresh Lime Juice shaken with Watermelon and Jalapeño.

Drunken Pineapple Colada

A delightful frozen "Island Treat" made with coconut puree, Skyy Vodka, Malibu Rum and Stoli Vanil infused Maui pineapples. If you like the Hawaiian Martini, you will love this cocktail!

Jack & Ginger Martini

Jack Daniel's & Domaine de Canton Ginger Liqueur with Fresh Lime and Mint.

Mango Mojito

Mango Purée Blended with BACARDI Limón Rum and Freshly Muddled Mint.

Sage Blossom Martini

Hangar One Mandarin Blossom Vodka with Fresh Oranges and Sage.

Yamaguchi Sushi®

Auntie Lei's Aloha Roll *Spicy Tuna, 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

California Roll *Snow Crab, Avocado, Cucumber, Sesame Seeds* 8.95

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

Crispy Spicy Tuna Sushi, Vegetable Spring Rolls, Shrimp Cocktail, Lobster Potstickers, Szechuan Baby Ribs 26.95

Crispy "Kung Pao" Calamari *Spicy Hoisin Glaze & Roasted Peanuts* 11.95

Island Style Ahi Poke *Sushi Rice, Mixed Greens, Truffled Tamari & Kukui Nuts* 13.95

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

Prosciutto Wrapped Shrimp *White Cheddar Grits, Smoked Tomato Chipotle Sauce* 12.95

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

Crunchy Golden Lobster Potstickers *Spicy Togarashi Butter Sauce* 11.95

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

Crispy Blue Cheese & Beef Short Rib Dim Sum *Kim Chee Natural Sauce* 8.95

Smoked Pork Rilletto *Crispy Pita Croutons, Celery Heart & Apple Salad* 8.95

Fresh Salads

Pea Salad & Crispy Pork Lardon *Greens, Snow & Sugar Snap Peas, Sesame Vinaigrette* 8.95

Roasted Yellow & Red Beet Salad *Crispy Goat Cheese Crouton & Sherry Bourbon Mustard Vinaigrette* 8.95

Fried Green Tomato Salad *Bibb Lettuce, Smoked Bacon & Yuzu Buttermilk 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)

Pea Salad & Crispy Pork Lardon

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

Kalua Pork Dim Sum

Crispy Shiitakes, Shiso Herb Puree

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, Sugar Snap 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*

From The Sea

- Sesame Crusted Ono** *Crispy Coconut Banana, Thai Peanut Curry* 28.95
- Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- Pan Seared Trout** *Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette* 25.95
- Artichoke Crab Crusted Hawaiian Shutome** *Crispy Potatoes, Lobster Scented Natural & Seasoned Butter* 29.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95
- Hawaiian Style Misoyaki Butterfish** *Sizzling Peanut Tamari Vinaigrette* 33.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Andouille Crusted Snapper** *Tempura Okra & Crystal Hot Sauce Beurre Blanc* 31.95
- Lemongrass Shiso Shrimp** *Sweet Potato Chorizo Gnocchi & Kim Chee Lime Butter* 24.95
- Seared U-10 Scallops** *Corn, Bacon & Edamame Succotash, Yuzu Brown Butter Emulsion* 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
Crusted Mahi Mahi & Misoyaki
Butterfish**
Baby Bok Choy & Steamed Rice
32.95

SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,
Seared Crab Cake, U10 Scallop &
Shrimp**
Macadamia Nut Pesto Risotto
36.95

From The Land

- Grilled Filet Mignon** *Yukon Mash & Bacon Natural* 32.95
- Grilled 14oz Bone-in Pork Chop** *Sweet Potato & Chorizo Gnocchi, House Made Worcestershire Sauce* 25.95
- Hawaiian Kai Style Braised Short Ribs** *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 26.95
- Asian Pesto Grilled Chicken Breast** *Lo-Mein Noodles, Sugar Snap Peas, Mushrooms, Ginger Chicken Jus* 23.95
- 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.

Chef Partner ~ Mac Lynch

Sous Chefs ~ Mark Baize, Damon Burch & Mike Ellis