

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*

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*

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

Hawaiian Style Ahi Poke *Avocado, Wasabi Aioli, Tobiko Caviar, Kokui Nut Jus* 13.95

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

Big Island Ebi Roll *Shrimp Tempura, Cream Cheese, Avocado, Habanero Aioli & Nitsume* 12.95

Spicy Volcano Roll *Seared Baby Scallops, Snow Crab, Cucumber, Avocado* 12.95

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

Lobster Potsticker, Seared Tiger Shrimp, Grilled Szechuan Pork Ribs, Spicy Tuna Roll, Filet Skewers 26.95

Scallop Shu Mai Bay Scallops, Cilantro, Sriracha Sweet & Sour 9.95

Salt & Pepper Crisped Calamari Toasted Peanuts, Asian Slaw, Sweet Thai Chili Glaze 11.95

Big Island Jumbo Lump Crab Cakes Asian Scented Butter 16.95

Triple Macadamia Nut Crusted Brie Cheese Cake Asian Pear Chutney 8.95

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

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

Crunchy Golden Lobster Potstickers Togarashi Miso Butter Sauce 11.95

Truffled Lobster Mac N' Cheese Maine Lobster with Pancetta, Mozzarella & Cheddar Cheese 13.95

Smoked Tomato Bisque Grilled French Baguette, Chive Crème Fraiche 7.95

Fresh Salads

Walnut Apple Salad Goat Chevre Cheese, Walnuts, Shaved Apples & Spicy Sweet Chilli Dressing 8.95

Compressed Baby Beet Salad Pickled Cherry Tomatoes, Chevre Goat Cheese, White Balsamic Vinaigrette 8.95

Hawaiian Hearts of Palm Caesar Salad Romaine Lettuce, Sesame Miso Caesar 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

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

- Roasted Hawaiian Opakapaka Almondine** *Browned Butter Gnocchi, Truffle Lemon Butter* 32.95
- Shiso Grilled Swordfish** *Tandoori Scented Fried Rice, Korean Chilli Vinaigrette* 30.95
- Hawaiian Style Misoyaki Butterfish** *Bamboo Steamed Rice, Sweet Ginger Wasabi Infusion* 33.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95
- Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Sweet Butter Seared Scallops** *Macadamia Nut Pesto Risotto, Lobster Curry Sauce* 29.95
- Crab Dynamite Baked Atlantic Salmon** *Happy Rice, Szechuan Eggplant, Truffled Teriyaki Butter* 26.95
- Lemongrass Shrimp** *Beluga Lentils, Housemade Chorizo, Sriracha Gastrique* 24.95

Mixed Plates

SURF & TURF

Petite Filet, Lump Crab Oscar & Half Lobster
Poblano Mashed Potatoes & Asparagus
39.95

ROY'S TRIO

Hibachi Salmon, Macadamia Nut Custed 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
36.95

From The Land

- Kalbi Grilled Filet Mignon** *Bacon Dashi Fingerling Potatoes, Coconut Green Curry Sauce* 32.95
- Chipotle Bbq Glazed 14 oz. Bone-In Pork Chop** *Bacon & Blue Cheese Fondue* 25.95
- 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* 26.95
- Sea Salt Crusted Ribeye** *Truffled Pancetta Mac & Three Cheese, Peppercorn Brandy* 32.95

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 ~ Scott Nakachi

Sous Chef ~ Cody McKinley