

# CHEF'S CREATIONS

## TO START

Chicken Fried Hamachi Kama*	12
<i>Japanese Yellowtail Collar - Sizzling Soy Vinaigrette</i>	
Kung Pao Calamari	15
<i>Roasted Crushed Peanuts</i>	
Sushi Sampler*	29
<i>Salmon - Tuna - Hamachi - Spicy Tuna Roll</i>	

## ENTRÉES

Andouille Crusted Whitefish*	42
<i>Rustic Mashed Potatoes - Brussels Sprouts - Crystal Hot Sauce Beurre Blanc</i>	
Hawaiian Opah*	39
<i>Sweet Corn - Shishito Peppers - Spicy Bangkok Crab Sauce - Sweet Potato Purée</i>	
Pork Porterhouse Barbacoa	29
<i>Tostones - Cauliflower Gratin - Guava Ginger Glaze</i>	
Tomahawk Ribeye, 34oz*	89
<i>"Loaded" Baked Potato Cake - Asparagus - Truffle Shoyu Demi-Glace</i>	

## PAM MELCHI CHEF PARTNER JACKSONVILLE BEACH

Inspired by American regional and international cuisine, Pam has developed a diverse and contemporary culinary style. Her first love, baking, is evident in all the desserts offered, but it's her studies at Escuela Internacional de Cocina in Valladolid, Spain that sparked the creativity in her cuisine we enjoy each evening. Today, Pam welcomes our guests with an inventive, seasonal menu. We hope you'll enjoy one of her Chef's Creations tonight.




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## SUSHI

<b>Sunrise at Haleakala Roll*</b>	15
<i>Tuna - Yellowtail - Salmon - Avocado - Asparagus - Crunchy Panko Crust</i>	
<b>Tempura-Crusted Ahi Roll*</b>	14
<i>Spicy Togarashi Miso Butter Sauce</i>	
<b>Auntie Lei's Aloha Roll*</b>	16
<i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado - Garlic Ponzu</i>	
<b>Lobster California Roll*</b>	14
<i>Avocado - Cucumber - Tobiko</i>	
<b>Ebi Roll</b>	14
<i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli</i>	
<i>Nitsume - Mango</i>	
<b>Lakanilau Roll*</b>	18
<i>Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso</i>	
<i>Truffled Greens</i>	

## COLD

 <b>Maui Wowie Salad</b>	15
<i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>	
<b>Wedge Salad<sup>gf</sup></b>	10
<i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	
<b>Fresh Local Greens Salad<sup>vgf</sup></b>	11
<i>Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing</i>	
<b>Caesar Salad</b>	12
<i>Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing</i>	
<b>Big Eye Tuna Poke*</b>	17
<i>Avocado - Inamona Jus - Wonton Chips</i>	

## HOT

<b>Lobster Bisque</b>	13
<i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>	
 <b>Szechuan Spiced Pork Ribs</b>	15
<i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>	
 <b>Lobster Potstickers</b>	15
<i>Spicy Togarashi Miso Butter Sauce</i>	
<b>Crispy Wok Fried Shrimp Tempura</b>	12
<i>Shishito Peppers - Shimeji Mushrooms - Malaysian Curry Aioli</i>	
<b>Crispy Chicken Spring Rolls</b>	10
<i>Citrus Black Bean Dragon Sauce</i>	
<b>Canoe for Two*</b>	25
<i>Szechuan Ribs - Spicy Tuna Roll - Lobster Potstickers</i>	
<i>Crispy Chicken Spring Rolls</i>	



Roy's Signature Items - Our Most Popular <sup>gf</sup>Gluten Free <sup>vgf</sup>Vegetarian

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## FISH & SHELLFISH

Butter Seared Georges Bank Sea Scallops*	36
<i>Creamy Coconut Black Rice - Lobster Essence</i>	
🍷 Misoyaki "Butterfish"* <sup>gf</sup>	41
<i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	
🍷 Roasted Macadamia Nut Crusted Mahi Mahi*	42
<i>Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce</i>	
🍷 Hibachi Grilled Atlantic Salmon*	32
<i>Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce</i>	
🍷 Blackened Island Ahi*	40
<i>Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce</i>	
Jumbo Tiger Shrimp	36
<i>Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro</i>	

## MEAT & POULTRY

🍷 Braised Short Ribs of Beef <sup>gf</sup>	35
<i>Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce</i>	
Roasted Shoyu Half Chicken	28
<i>Gai Lan - Shiitake Mushrooms - Star Anise Glaze</i>	
Grilled Filet Mignon*, 8oz	46
<i>Gruyere Scalloped Potatoes - Szechuan Vegetables Truffle Onion Misoyaki Demi-Glace</i>	
USDA Prime New York Strip Steak*, 14oz	48
<i>Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce</i>	

## MIXED PLATES

Shellfish Sampler*	49
<i>Grilled Maine Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp Golden Yukon Mashed Potatoes - Blue Crab Basil Cream</i>	
🍷 Classic Four*	48
<i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish" Blackened Island Ahi - Roasted Macadamia Nut Crusted Mahi Mahi</i>	
🍷 Roy's Trio*	43
<i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish" Blackened Island Ahi</i>	
Grilled Filet Mignon* & Maine Lobster Tail	59
<i>Gruyere Scalloped Potatoes - Szechuan Vegetables</i>	

## SIDES

Asparagus <sup>gf</sup>	9	Sautéed Mushrooms <sup>gf</sup>	9
<i>Beurre Blanc</i>		<i>Garlic - Shiso - Lemon</i>	
Butter Whipped Potatoes <sup>gf</sup>	7	Truffle Bacon Mac & Cheese	10
<i>Yukon Potatoes - Chives</i>		<i>Panko Herb Crust</i>	
Truffle Parmesan Fries	7	Lump Crab Fried Rice <sup>gf</sup>	10
<i>Togarashi - Parsley - Sea Salt</i>		<i>Garlic - Ginger - Sesame</i>	



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## DESSERT

🍍 Pineapple Upside Down Cake <sup>†</sup> <i>Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode</i>	13
🍍 Roy's Melting Hot Chocolate Soufflé <sup>†g†f</sup> <i>Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis Vanilla Bean Ice Cream</i>	14
Kaffir Lime Tart <i>Graham Cracker Crust - Whipped Cream - Crème Anglaise</i>	12
Macadamia Nut Bread Pudding <i>Guava Sauce - Toasted Coconut - Vanilla Ice Cream</i>	12

## SPECIALTY COFFEE DRINKS

Hawaiian Coffee <i>Tuaca Vanilla Liqueur - Baileys Irish Cream - Fresh Brewed Coffee</i>	11
Espresso Martini <i>Espresso Liqueur - SKYY Vanilla Vodka - Chilled Espresso</i>	13

## DESSERT WINES

Graham's Six Grapes <i>Port</i>	9
Warre's Otima 10 Year Tawny <i>Port</i>	12
Nivole <i>Moscato d'Asti, Italy 2007</i>	12
Taylor Fladgate 20 Year Tawny <i>Port</i>	18
Inniskillin Vidal Ice Wine <i>Riesling, Niagara Peninsula Canada 2009</i>	95 btl

## COGNAC


Hennessy VS	14	Rémy Martin VSOP	16
Courvoisier VSOP	16	Rémy Martin XO	40

## CORDIALS

Amaretto Di Saronno	11	Kahlua	11
Baileys	11	Sambuca	11
Frangelico	11	Tuaca	11
Grand Marnier	12		

## KUKUI NUT LEIS

The Kukui Nut Tree plays an important role in the history of Hawaii and its significance dates back hundreds of years. Purchase your own piece of Hawaiian culture with your very own Kukui Nut lei, similar to the ones worn by our Ohana, just \$10 a piece. Ask your server for more details.

 Roy's Signature Items - Our Most Popular  
<sup>†</sup>Please allow 20 minutes preparation time <sup>g†</sup>Gluten Free