



BONITA SPRINGS

Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. Hawaiian fish like our sushi-grade tuna and scallops from Georges Bank are flown in fresh daily, and farm to table growers ensure that our cuisine is of the highest quality. We invite you to select your favorites from our menu and to explore Chef Alex's coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 19

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 20

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 14

Crispy Fried Calamari

*Beech Mushrooms - Bell Peppers - Zucchini
Yuzu Aioli 19*

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 22

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 16*

Canoe Appetizer for Two*

*Szechuan Ribs - Chicken Spring Roll
Spicy Tuna Roll - Lobster Potsticker 30*

Bread Service

King's Hawaiian Rolls - Guava Butter 10

Hilo Platter

Split Lobster Tail - Salmon Lomi Lomi - Chilled Cocktail Shrimp
Big Eye Tuna Poke* - Jumbo Lump Crab 84 serves 2 - 3*

Fresh Florida Stone Crab Claws

Roy's Signature Mustard Sauce MKT

SUSHI

Ebi Roll

*Shrimp Tempura - Coconut - Avocado
Mango - Nitsume - Cream Cheese
Habanero Aioli 18*

Lakanilau Roll*®

*Wagyu Beef - Snow Crab - Avocado
Tempura Asparagus - Sesame Miso
Truffled Greens 24*

Auntie Lei's Aloha Roll*

Spicy Tuna - Yellowtail - Salmon
Cucumber - Avocado - Garlic Ponzu 22*

Sunrise at Haleakala Roll*®

*Tuna - Yellowtail - Salmon - Avocado
Asparagus - Crunchy Panko Crust 20*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 18

Wedge Salad^{gf}

*Heirloom Tomato - Red Onion
Applewood Bacon - Egg - Blue Cheese 16*

Prosciutto & Arugula Salad^{gf}

*Baby Heirloom Tomatoes - Buffalo
Mozzarella - Yuzu Honey Vinaigrette 19*

SOUP & SALAD

Lobster Bisque

*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk 18*

Maui Wowie Salad®

*Shrimp - Feta - Butter Leaf Lettuce
Avocado - Caper Lime Vinaigrette
Tomato - Parmesan Crusted Crostini 18*

FROM THE SEA

Misoyaki 'Butterfish'^{gf}

*Alaskan Black Cod - Baby Bok Choy
Furikake Rice 52*

Parmesan Bacon Crusted

Chilean Sea Bass*

*Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 56*

Roasted Macadamia Nut Crusted

Fresh Fish of The Day*

*Asparagus - Red Potatoes
Lobster Cream Sauce 50*

Blackened Island Ahi*^{gf}

*Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 50*

Fried Whole Snapper*

*Lump Crab Fried Rice - Sweet and Sour
Sauce 65*

Hibachi Grilled Atlantic Salmon*^{gf}

*Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 46*

Butter Seared Georges Bank

Sea Scallops*

*Creamy Coconut Black Rice
Lobster Essence 60*

Jumbo Tiger Shrimp

*Garlic Shoyu Udon Noodles
Shiitake Mushroom - Cilantro 44*

COMBINATION PLATES

Classic Four*

*Hibachi Grilled Atlantic Salmon
Misoyaki 'Butterfish' - Blackened Island
Ahi - Roasted Macadamia Nut Crusted
Fresh Fish of the Day 60*

Roy's Classic Combo^{gf}

*Misoyaki 'Butterfish'
Braised Short Rib of Beef 50*

Shellfish Sampler*^{gf}

*Grilled Maine Lobster Tail - Seared Sea
Scallops - Teppanyaki Shrimp - Yukon
Mash - Blue Crab Basil Cream 60*

Filet Mignon* & Maine Lobster Tail

*Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 68*

FROM THE LAND

Grilled 8oz. Filet Mignon*

*Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 58*

Braised Short Ribs of Beef^{gf}

*Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 48*

Grilled 14 oz. Ribeye Steak*

*Asparagus - Roasted Fingerling Potatoes
Creamy Horseradish 68*

NOW FOR A LIMITED TIME

Fresh Florida Stone Crab Claws

Roy's Signature Mustard Sauce MKT

^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.