

FATHER'S DAY HAWAIIAN BRUNCH

Tiki Spiced Old Fashioned

Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 16

ENTRÉES

Hawaiian Lobster Omelet*^{gf}

Crispy Potatoes - Lobster Essence 39

Filet Mignon Benedict

Asparagus - Poached Egg - Shiso Béarnaise

Crispy Potatoes 45

Wagyu Beef 'Loco Moco'

Pineapple Fried Rice - Egg

Lomi Tomatoes - Demi-Glace 29

Avocado Lump Crab Toast

Lump Crab - Baby Heirloom Tomatoes - Sprouts

Balsamic Reduction - Brioche Bread 35

Add Poached Egg 3

Island-Style Shrimp & Grits

Brown Butter - Cheesy Grits 32

^{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, fish, shellfish 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.

To help defray the rising costs of the restaurant industry, a 5% surcharge will be added to your check. If you would like this surcharge removed, please let us know.



SAN DIEGO

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. We invite you to select your favorites from our menu and to explore Chef's California coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 21

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 22

Kung Pao Calamari

Bell Pepper - Bean Sprouts - Kung Pao Sauce 19

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 16

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 24

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 18*

Canoe Appetizer for Two*

*Szechuan Ribs - Chicken Spring Roll
Spicy Tuna Roll - Lobster Potstickers 32*

SOUP & SALAD

Lobster Bisque

*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk 20*

Wedge Salad^{gf}

*Heirloom Tomato - Red Onion
Applewood Bacon - Egg - Blue Cheese 18*

Maui Wowie Salad®

*Shrimp - Feta - Butter Leaf Lettuce
Avocado - Tomato - Caper Lime
Vinaigrette - Crostini 20*

SUSHI

Auntie Lei's Aloha Roll*

*Spicy Tuna - Yellowtail - Salmon
Cucumber - Avocado - Garlic Ponzu 24*

Sunrise at Haleakala Roll*®

*Tuna - Yellowtail - Salmon - Avocado
Asparagus - Crunchy Panko Crust 22*

Lobster California Roll

*Yuzu Lobster Salad - Avocado - Cucumber
Tobiko - Sesame Seeds 22*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 20

^{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, fish, shellfish 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.

To help defray the rising costs of the restaurant industry, a 5% surcharge will be added to your check. If you would like this surcharge removed, please let us know.

FROM THE SEA

Misoyaki 'Butterfish'^{gf}
Alaskan Black Cod - Baby Bok Choy
Furikake Rice 54

Roasted Macadamia Nut Crusted
Fresh Fish of The Day*
Asparagus - Red Potatoes
Lobster Cream Sauce 56

Blackened Island Ahi*^{gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 54

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 48

Parmesan Bacon Crusted
Chilean Sea Bass*
Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 59



9 oz. Maine Lobster Tail Tempura Style

Watermelon Poke - Inamona Crumbles - Furikake Rice 72

COMBINATION PLATES

Roy's Classic Combo^{gf}
Misoyaki 'Butterfish' - Braised Short Rib of
Beef 55

Shellfish Sampler*
Maine Lobster Tail - Lump Crab Cake
Teppanyaki Shrimp - Yukon Mash - Blue
Crab Basil Cream - Lobster Essence 69

Filet Mignon* & 6 oz. Maine Lobster
Tail^{gf}
Gruyere Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 72

FROM THE LAND

Grilled 8oz. Filet Mignon*^{gf}
Gruyere Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 64

Braised Short Ribs of Beef^{gf}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 54

JUST FOR DAD

20 oz. USDA Prime Bone-In New York Strip
Scalloped Potatoes - Fresh Asparagus - Carrots - Pineapple Chutney
Pulehu Compound Butter 78