



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 is 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

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 22

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 16*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 18

Crispy Vegetable Spring Rolls^v

Citrus Black Bean Dragon Sauce 14

Canoe Appetizer for Two*

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

Smoked Fish Dip

Water Crackers 14

Island Crudite^v

*Maui Onion Dip - Assorted Veggies
Water Crackers 12*

Blistered Shishito Peppers^{gf}

Sesame Miso Dressing 12

Edamame Hummus^{vgf}

*English Cucumber - Marinated Heirloom
Tomato Grilled Cauliflower - Yuzu
Balsamic Reduction 15*

Bread Service

King's Hawaiian Rolls - Guava Butter 10

SALADS

Maui Wowie Salad®

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

Roy's House Salad^{vgf}

Dean Okimoto's Creamy Herb Dressing 12

^{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.

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

Blackened Island Ahi^{*gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 50

Hibachi Grilled Atlantic Salmon^{*gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 46

 Whole Fresh Local Fish
Lump Crab Fried Rice
Sweet & Sour Sauce MKT

COMBINATION PLATES

Classic Trio^{*gf}
Hibachi Grilled Atlantic Salmon
Misoyaki 'Butterfish' - Blackened Island
Ahi - 60

Roy's Classic Combo^{gf}
Misoyaki 'Butterfish'
Braised Short Rib of Beef 52

Filet Mignon^{*} & Maine Lobster Tail^{gf}
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 68

FROM THE LAND

Grilled 8oz. Filet Mignon^{*gf}
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 52

Chicken Adobo
Garlic Rice - Heirloom Tomato Salad
Adobo Demi-Glace 35

ROY'S CLASSIC PRIX FIXE MENU, \$49*

offered Daily

House Salad

Choice of Hibachi Grilled Atlantic Salmon, Chicken Adobo or

Braised Short Ribs of Beef (+\$10)

and for dessert, Roy's Melting Hot Chocolate Soufflé

**dine in only, no substitutions or sharing, excludes major holidays,
while supplies last*