



CHEF RICARDO LEDESMA
MANAGING PARTNER DAVID SEARLS

APPETIZERS

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 21

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 22

LUMP CRAB CAKES

Japanese Citrus Aioli 26

🌱 KIM CHEE BRUSSELS SPROUTS

Toasted Macadamia Nuts - Mozzarella - Togarashi 15

🌱 RIM FIRE CALAMARI*

*Shiitake Mushrooms - Sweet Thai Chili Glaze
Jalapeño 18*

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

CRISPY WOK FRIED SHRIMP TEMPURA

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 18*

SOUP & SALAD

LOBSTER BISQUE

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

WEDGE SALAD^{gf}

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

🌱 UME GREEK SALAD

*Green Olives - Candied Pecan - Lotus Cracker
Cucumber Roasted Tomato - Goat Cheese
Ume Dressing 18*

MAUI WOWIE SALAD[®]

*Shrimp - Feta - Avocado - Tomato - Caper Lime
Vinaigrette - Crostini 20*

MISO CAESAR SALAD

*Fresh Romaine Hearts - Crispy Panko - Parmesan Tuile
Miso Caesar Dressing 18*

GRILLED CHICKEN, SHRIMP, SALMON* OR BLACKENED ISLAND AHI* +15

HAND HELDS

WAGYU BURGER*

*Caramelized Onions & Truffle Mushrooms - Fried Egg
Togarashi Aioli - Fries 19*

HAWAIIAN-STYLE LOBSTER ROLL

*Habanero Aioli - Avocado - Cucumber
Hawaiian Sweet Roll - Fries 35*

CHICKEN KATSU SANDWICH

Tonkatsu Sauce - Cabbage - Mac Salad - Fries 18

FRIED SHRIMP SANDWICH

*Malaysian Curry Aioli - Shredded Lettuce - Tomato
Fries 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.

BOWLS

BLACKENED AHI TUNA*

*Chilled Soba Noodles - Bok Choy - Cucumber Namasu
Nori Purée - Spicy Soy Mustard - Butter Sauce 29*

🌱SPICY SALMON POKE*

*Chirashi Rice - Wakame Cucumber Salad
Spicy Habañero Aioli 28*

PLATES

MISOYAKI 'BUTTERFISH'^{gf}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice 54

HIBACHI GRILLED ATLANTIC SALMON*^{gf}

*Cucumber Namasu - Japanese Citrus Ponzu
Furikake Onigiri 50*

ROASTED MACADAMIA NUT CRUSTED FRESH FISH OF THE DAY*

Asparagus - Red Potatoes - Lobster Cream Sauce 56

ROY'S ORIGINAL BLACKENED ISLAND AHI*^{gf}

*Baby Bok Choy - Furikake Rice - Spicy Soy Mustard
Butter Sauce 56*

GRILLED CENTER CUT FILET MIGNON*^{gf}

*Vegetable Stir Fry - Gingered Sweet Potato Purée
Shoyu Brown Butter Sauce 8oz 64, 11oz 78*

BRAISED SHORT RIBS OF BEEF^{gf}

*Veal Demi-Glace - Honey Mustard - Broccolini
Yukon Mash 54*

CHICKEN ADOBO

*Roasted Fingerling Potatoes - Heirloom Tomato
Red Onion - Adobo Demi-Glace 40*

MISOYAKI TOFU^{vgf}

*Bok Choy - Baby Carrots - Furikake Rice
Sizzling Soy 35*

DESSERTS

CHOCOLATE SOUFFLÉ^{gf}

*Flourless Chocolate Cake with a Molten Hot Center
Raspberry Coulis - Vanilla Bean Ice Cream 17*

🌱APPLE GUAVA CRISP

*Old Fashioned Oats - Vanilla Ice Cream
Miso Caramel Sauce 16*

THAI LIME TART

*Graham Cracker Crust - Whipped Cream
Crème Anglaise 16*

MACADAMIA NUT TART

Vanilla Ice Cream - Caramel Sauce 16

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

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
and select convention dates, while supplies last*