

Roy's CHEF PARTNER MICHAEL PASCUA
MANAGING PARTNER JACOB SANDOVAL

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 22

BLISTERED SHISHITO PEPPERS^{vgf}

Sesame Miso Dressing 14

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 18

BIG EYE TUNA POKE*

Avocado - Tomato - Onion - Kukua Nut Jus - Wonton Chips 26

SOUP & SALAD

LOBSTER BISQUE

Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk 22

MAUI WOWIE SALAD[®]

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

SUSHI

AUNTIE LEI'S ALOHA ROLL*

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

LAKANILAU ROLL*[®]

Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso Truffled Greens 25

LOBSTER CALIFORNIA ROLL

Yuzu Lobster Salad - Avocado - Cucumber Tobiko - Sesame Seeds 28

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.

FROM THE SEA

MISOYAKI 'BUTTERFISH'^{gf}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice 54

PARMESAN BACON CRUSTED CHILEAN SEA BASS*

*Marinated Baby Heirloom Tomatoes - Red Bliss Potatoes
Sautéed Spinach - Caper Lime Butter Sauce 59*

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

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

BUTTER SEARED SEA SCALLOPS*^{gf}

Creamy Coconut Black Rice - Lobster Essence 64

GRILLED 6 OZ. MAINE LOBSTER TAIL^{gf}

Add to any entrée +29

PINK PEPPERCORN AND HERB CRUSTED ALASKAN HALIBUT*

Parmesan Gnocchi - Asparagus - Peas - Shiitake Scampi Butter Sauce 59

SHELLFISH SAMPLER*

*Maine Lobster Tail - Lump Crab Cake - Seared Sea Scallops
Yukon Mash - Blue Crab Basil Cream 72*

FROM THE LAND

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*

KALBI 14OZ USDA PRIME NEW YORK*^{gf}

Sake Soy Vegetables - Furikake Onigiri 75

MISOYAKI TOFU^{vgf}

Bok Choy - Furikake Rice - Sizzling Soy 35

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.

BRUNCH

FEATURED COCKTAIL

ROY'S HAWAIIAN COLADA

*Planteray Pineapple Rum - Coconut Rum
Pineapple - Crème de Coconut - Fresh Lime 15*

ENTRÉES

HAWAIIAN-STYLE LOBSTER OMELET*^{gf}

Lobster Essence - Crispy Potatoes 45

CRAB CAKE BENEDICT

*Asparagus - Shiso Béarnaise - Crispy Potatoes
Togarashi Miso Butter Sauce 48*

BLACKENED SALMON*^{gf}

*Roasted Red Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 50*

6oz CENTER CUT FILET MIGNON* & SUNNY-SIDE UP EGG

*Fingerling Potatoes - Brussels Sprouts
Thai Basil Mushroom Cream Sauce 52*





KEIKI BRUNCH MENU \$10

TO START

Mixed Tropical Fruit

ENTREE, Choice of

Classic Breakfast

Scrambled Eggs - English Muffin

Bacon

or

Two Wagyu Beef Sliders

French Fries

or

Crispy Chicken Fingers

French Fries

or

House-Made Macaroni & Cheese

broccolini

DESSERT

Keiki Sundae

Includes Milk, Juice or Iced Tea





KEIKI DINNER MENU
\$10

TO START

Assorted Crudite
ranch dressing

KEIKI ENTRÉES

Teriyaki Salmon
white rice

Macaroni & Cheese
broccolini

Crispy Chicken Fingers
french fries

Two Wagyu Beef Sliders
french fries

DESSERT

Keiki Sundae

Includes Milk, Soft Drink or Iced Tea

