

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*





CHEF PARTNER 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

BLISTERED SHISHITO PEPPERS^{vgf}

Sesame Miso Dressing 14

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

BIG EYE TUNA POKE*

*Avocado - Tomato - Onion - Kukui Nut Jus
Wonton Chips 26*

LUMP CRAB CAKES

Japanese Citrus Aioli 26

SOUP & SALAD

LOBSTER BISQUE

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

MISO CAESAR SALAD

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

MAUI WOWIE SALAD®

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

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

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

PARMESAN BACON CRUSTED CHILEAN SEA BASS*

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

GRILLED 6 OZ. MAINE LOBSTER TAIL^{gf}

Add to any entrée +29

9 OZ. MAINE LOBSTER TAIL DYNAMITE

Furikake Rice - Baby Bok Choy 65

SHELLFISH SAMPLER*

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

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.



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



Roy's

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