

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 ALEX JOHNSON
MANAGING PARTNER DON ESTEP

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 16

BIG EYE TUNA POKE*

Avocado - Tomato - Onion - Kukui Nut Jus

Wonton Chips 25

MARYLAND-STYLE CRAB CAKES

Lump Crab - Truffle Greens - Japanese Citrus Aioli 28

SOUP & SALAD

LOBSTER BISQUE

Maine Lobster - Thai Aromatics - Coconut Milk

Hint of Red Curry 20

SWEET HOME WAIKOLOA SALAD

Goat Cheese Crouton - Pancetta Crisp - Onions - Capers - Avocado

Creamy Parmesan Dressing 16

MAUI WOWIE SALAD®

Shrimp - Feta - Avocado - Tomato - Caper Lime Vinaigrette - Crostini 18

^gGluten 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

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

Baby Bok Choy - Furikake Rice - Spicy Soy - Mustard Butter Sauce 50

PARMESAN BACON CRUSTED CHILEAN SEA BASS*

*Marinated Baby Heirloom Tomato - Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 56*

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 - Seared Sea Scallops
Yukon Mash - Blue Crab Basil Cream 62*

FROM THE LAND

GRILLED CENTER CUT FILET MIGNON^{*gf}

*Vegetable Stir Fry - Gingered Sweet Potato Purée
Shoyu Brown Butter Sauce 8oz 58, 11oz 72*

BRAISED SHORT RIBS OF BEEF^{gf}

*Veal Demi-Glace - Honey Mustard - Broccolini
Yukon Mash 52*

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

Duck Confit Fingerling Potatoes - Brussels Sprouts - Yuzu Chimichurri Sauce 72

MISOYAKI TOFU^{v^{gf}}

Bok Choy - Furikake Rice - Sizzling Soy 35



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