

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

🌱 PRIM 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

MISO CAESAR SALAD

Fresh Romaine Hearts - Crispy Panko - Parmesan Tuile

Miso Caesar Dressing 18

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

MAUI WOWIE SALAD[®]

Shrimp - Feta - Avocado - Tomato - Caper Lime Vinaigrette

Crostini 20

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

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^{vegf}

Bok Choy - Baby Carrots - Furikake Rice

Sizzling Soy 35

ENHANCEMENTS

6OZ MAINE LOBSTER TAIL

Grilled^{gf} or Tempura Style, Add to any Entrée 29

LUMP CRAB CAKE

3oz, Pan Seared, Add to any Entrée 15

THREE JUMBO TIGER SHRIMP^{gf}

Simply Grilled, Add to any Entrée 19

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

MACADAMIA NUT TART

Vanilla Ice Cream - Caramel Sauce 16

PINEAPPLE UPSIDE DOWN CAKE

Caramelized Pineapple Baked with Brown Sugar Pound

Cake and Coconut Ice Cream 17

THAI LIME TART

Graham Cracker Crust - Whipped Cream - Crème Anglaise 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*

^{gf}Gluten Free ^{vegf}Vegetarian *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.