

HAPPY FATHER'S DAY

FEATURED COCKTAIL

TIKI SPICED OLD FASHIONED

Jim Beam Bourbon - Tiki Bitters - Orange Oils

Simple Syrup 12

FEATURED ENTRÉE

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

Sake Soy Vegetables - Furikake Onigiri 49

ENTRÉES

HAWAIIAN-STYLE LOBSTER OMELET*^{gf}

Lobster Essence - Crispy Potatoes 45

CRAB CAKE BENEDICT

Asparagus - Shiso Béarnaise - Crispy Potatoes

Togarashi Miso Butter Sauce 48

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

Fingerling Potatoes - Brussels Sprouts

Thai Basil Mushroom Cream Sauce 52



CHEF PARTNER ALEX JOHNSON

APPETIZERS

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 19

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 20

BIG EYE TUNA POKE*

Avocado - Tomato - Onion - Kukui Nut Jus

Wonton Chips 25

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

EDAMAME HUMMUS^{vgf}

English Cucumber - Grilled Cauliflower - Marinated

Heirloom Tomato - Yuzu Balsamic Reduction 16

MARYLAND STYLE CRAB CAKES

Lump Crab - Truffle Greens - Japanese Citrus Aioli 28

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom - Malaysian Curry

Aioli 16

CANOE APPETIZER FOR TWO*

Szechuan Ribs - Chicken Spring Roll - Lobster Potsticker

Spicy Tuna Roll - Blistered Shishitos 30

BLISTERED SHISHITO PEPPERS^{vgf}

Sesame Miso Dressing 14

BREAD SERVICE

Warm French Rolls - Fresh Herb Butter 10

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

WEDGE SALAD^{gf}

Heirloom Tomato - Red Onion - Applewood Bacon

Egg - Blue Cheese 18

MAUI WOWIE SALAD[®]

Shrimp - Feta - Avocado - Tomato - Caper Lime

Vinaigrette - Crostini 18

SUSHI & SASHIMI

SASHIMI PLATTER^{*gf}

Chef's Selection (serves 2-3) MKT

FRESH HALIBUT CRUDO^{*gf}

Truffle Soy - Fresh Lemon - Micro Cilantro 28

AUNTIE LEI'S ALOHA ROLL*

Spicy Tuna - Yellowtail - Salmon - Cucumber

Avocado - Garlic Ponzu 24

EBI ROLL

Shrimp Tempura - Coconut - Avocado - Mango

Kabayaki - Cream Cheese - Habanero Aioli 20

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 20

LAKANILAU ROLL^{*®}

Wagyu Beef - Snow Crab - Tempura Asparagus

Avocado - Sesame Miso - Truffled Greens 24

SUNRISE AT HALEAKALA ROLL^{*®}

Tuna - Yellowtail - Salmon - Avocado

Asparagus - Crunchy Panko Crust 22

VEGETABLE CATERPILLAR ROLL^{vgf}

Cucumber - Mango - Asparagus - Avocado

Scallions - Sesame 16

^{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 52

PARMESAN BACON CRUSTED CHILEAN SEA BASS*

*Marinated Baby Heirloom Tomato - Sautéed Spinach
Red Bliss Potatoes - Caper Lime Butter Sauce 58*

HIBACHI GRILLED ATLANTIC SALMON*^{gf}

*Cucumber Namasu - Japanese Citrus Ponzu
Furikake Onigiri 48*

CRISPY FRIED WHOLE LOCAL SNAPPER*

Pineapple Fried Rice - Sweet Chili Dipping Sauce 65

ROASTED MACADAMIA NUT CRUSTED FRESH FISH OF THE DAY*

Asparagus - Red Potatoes - Lobster Cream Sauce 50

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

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

BUTTER SEARED SEA SCALLOPS*^{gf}

Creamy Coconut Black Rice - Lobster Essence 62

JUMBO TIGER SHRIMP

*Garlic Shoyu Udon Noodles - Shiitake Mushroom
Cilantro 44*

COMBINATION PLATES

SHELLFISH SAMPLER*

*Maine Lobster Tail - Lump Crab Cake - Seared Sea
Scallops - Yukon Mash - Blue Crab Basil Cream 62*

ROY'S CLASSIC COMBO^{gf}

Misoyaki 'Butterfish' - Braised Short Rib of Beef 54

CLASSIC FOUR*

*Hibachi Grilled Atlantic Salmon - Misoyaki 'Butterfish'
Blackened Island Ahi - Roasted Macadamia Nut
Crusted Fresh Fish of the Day 72*

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*

CHICKEN ADOBO

*Garlic Rice - Heirloom Tomato - Red Onion
Adobo Demi-Glace 39*

MISOYAKI TOFU^{vgf}

*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 14

THREE JUMBO TIGER SHRIMP^{gf}

Simply Grilled, Add to any Entrée 18

TWO SEA SCALLOPS*^{gf}

Butter Seared 28

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

**Offered Daily, dine in only, no substitutions or sharing,
excludes major holidays, while supplies last*