



APPETIZERS

BONITA SPRINGS

Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. Hawaiian fish like our sushi-grade tuna are flown in fresh daily, and farm to table growers ensure that our cuisine is of the highest quality. We invite you to select your favorites from our menu and to explore Chef Alex's coastal inspired creations.

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 14

Big Eye Tuna Poke*

*Avocado - Kukui Nut Jus
Wonton Chips 22*

Smoked Fresh Florida Fish Dip

Water Crackers 14

Lump Crab Cakes

Japanese Citrus Aioli 24

Canoe Appetizer for Two*

*Szechuan Ribs - Chicken Spring Roll
Spicy Tuna Roll - Lobster Potsticker
Blistered Shishito Peppers^{vgf} 30*

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 16*

Edamame Hummus^{vgf}

*English Cucumber - Grilled Cauliflower
Marinated Heirloom Tomato - Yuzu
Balsamic Reduction 15*

Bread Service

Fresh Baguette - Fresh Herb Butter 10

SUSHI

Ebi Roll

*Shrimp Tempura - Coconut - Avocado
Mango - Nitsume - Cream Cheese
Habanero Aioli 18*

Lakanilau Roll^{*®}

*Wagyu Beef - Snow Crab - Avocado
Tempura Asparagus - Sesame Miso
Truffled Greens 24*

Auntie Lei's Aloha Roll*

*Spicy Tuna - Yellowtail - Salmon
Cucumber - Avocado - Garlic Ponzu 22*

Sunrise at Haleakala Roll^{*®}

*Tuna - Yellowtail - Salmon - Avocado
Asparagus - Crunchy Panko Crust 20*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 18

Wedge Salad^{gf}

*Heirloom Tomato - Red Onion
Applewood Bacon - Egg - Blue Cheese 16*

Roy's House Salad^{vgf}

Dean Okimoto's Creamy Herb Dressing 12

SOUP & SALAD

Lobster Bisque

*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk 18*

Maui Wowie Salad[®]

*Shrimp - Feta - Butter Leaf Lettuce
Avocado - Caper Lime Vinaigrette
Tomato - Parmesan Crusted Crostini 18*

^{gf}Gluten Free ^{vgf}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 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
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 56

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 46

Roasted Macadamia Nut Crusted
 Fresh Fish of The Day*
Asparagus - Red Potatoes
Lobster Cream Sauce 50

Blackened Island Ahi*^{gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 50

Coconut Crusted Jumbo Tiger Shrimp
Pineapple Slaw - White Rice
Sweet & Sour Dipping Sauce 38

COMBINATION PLATES

Classic Four*
Hibachi Grilled Atlantic Salmon
Misoyaki 'Butterfish' - Blackened Island
Ahi - Roasted Macadamia Nut Crusted
Fresh Fish of the Day 60

Roy's Classic Combo^{gf}
Misoyaki 'Butterfish'
Braised Short Rib of Beef 52

Shellfish Sampler*
Maine Lobster Tail - Lump Crab Cake
Teppanyaki Shrimp - Yukon Mash - Blue
Crab Basil Cream 60

Filet Mignon* & Maine Lobster Tail
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 68

FROM THE LAND

Grilled 8oz. Filet Mignon*
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 58

Braised Short Ribs of Beef ^{gf}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 52

Chicken Adobo
Garlic Rice - Heirloom Tomato Salad
Adobo Demi-Glace 35

SIGNATURE SIDE DISHES

Creamy Lobster Mac & Cheese 25

Lump Crab Fried Rice 15

ROY'S CLASSIC PRIX FIXE MENU, \$49*

offered Sunday through Thursday

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,
 while supplies last*