



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

깻잎 KIM CHEE BRUSSELS SPROUTS

Toasted Macadamia Nuts - Mozzarella - Togarashi 15

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

BIG EYE TUNA POKE*

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

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom - Malaysian Curry Aioli 18

LUMP CRAB CAKES

Japanese Citrus Aioli 26

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

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

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

COMBINATION PLATES

ROY'S CLASSIC COMBO^{gf}

Misoyaki 'Butterfish' - Braised Short Rib of Beef 55

SHELLFISH SAMPLER*

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

FROM THE LAND

GRILLED 8OZ. FILET MIGNON*^{gf}

*Gruyère Scalloped Potatoes - Szechuan Vegetables
Truffle Onion Misoyaki Demi-Glace* 62

BRAISED SHORT RIBS OF BEEF^{gf}

*Natural Braising Sauce - 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

HIBACHI GRILLED TOFU^{vgf}

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 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.

Valentine's 2026

DINNER FOR TWO

AMUSE BOUCHE

HAMACHI CRUDO

*Watermelon Radish - Citrus Soy
Li Hing Mui Pickled Red Onion*

STARTERS

LOBSTER BISQUE

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

or

SAKE POACHED PEAR SALAD^{GF}

*Mizuna - Red Onion - Goat Cheese
Yuzu Cranberry Dressing*

ENTRÉES

8OZ. GRILLED FILET MIGNON* AND MAINE LOBSTER TAIL

*Gruyère Scalloped Potatoes
Szechuan Vegetables - Truffle Onion
Misoyaki Demi-Glace*

or

MACADAMIA NUT CRUSTED CHILEAN SEA BASS*

*Jumbo Lump Crab - Red Potatoes
Asparagus - Lobster Cream Sauce*

DESSERTS

ROY'S RED VELVET CAKE

Mascarpone Cream Cheese Frosting

\$200 per couple

*Add a bottle of
Schramsberg "Mirabelle"
Brut Rosé North Coast, CA for \$80*

*No Substitutions, No Sharing,
While Supplies Last*

*Does not include tax or gratuity
Offered February 13 - 15, 2026*