



CHEF PARTNER ALEX JOHNSON
MANAGING PARTNER RAFAEL ROTTIERS

APPETIZERS

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 19

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 20

FRESH FLORIDA STONE CRAB CLAWS^{gf}

Housemade Mustard Sauce MKT

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

BIG EYE TUNA POKE*

Avocado - Tomato - Onion - Kukui Nut Jus

Wonton Chips 24

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom - Malaysian Curry Aioli 16

LUMP CRAB CAKES

Japanese Citrus Aioli 26

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

^{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

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*

COMBINATION PLATES

ROY'S CLASSIC COMBO^{gf}

Misoyaki 'Butterfish' - Braised Short Rib of Beef 54

SHELLFISH SAMPLER*

*Maine Lobster Tail - Lump Crab Cake - Teppanyaki Shrimp - Yukon Mash
Blue Crab Basil Cream 62*

FROM THE LAND

GRILLED 8OZ. FILET MIGNON^{*gf}

*Gruyère Scalloped Potatoes - Szechuan Vegetables
Truffle Onion Misoyaki Demi-Glace 58*

BRAISED SHORT RIBS OF BEEF^{gf}

*Natural Braising Sauce - 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^{vgf}

Bok Choy - Furikake Rice - Sizzling Soy 35

HIBACHI GRILLED TOFU^{vgf}

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 35

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*