CHRISTMAS 2026

APPETIZERS

LOBSTER POTSTICKERS
Spicy Togarashi Miso Butter Sauce

KIM CHEE BRUSSELS SPROUTS
Toasted Macadamia Nuts - Mozzarella
Togarashi

TEMPURA–CRUSTED AHI ROLL*
Spicy Togarashi Miso Butter Sauce

FLOWER GARDEN SALAD[VGF]
Bibb Lettuce – Edamame – Radish
Toasted Pepitas – Edible Flowers
Herb Garden Dressing

LOBSTER BISQUE
Maine Lobster – Thai Aromatics
Hint of Red Curry – Coconut Milk

ENTRÉES

CANTONESE-STYLE GRILLED RACK OF LAMB*
Sesame Crust – Gingered Sweet Potato Purée – Baby Bok Choy
Anise-Scented Lemon Soy Glaze 99

GRILLED 8 OZ. CENTER CUT FILET MIGNON* & 6 OZ. LOBSTER TAIL
Gruyère Scalloped Potatoes – Szechuan Vegetables
Truffle Onion Misoyaki Demi-Glace 109

MISOYAKI "BUTTERFISH"[GF]
Alaskan Black Cod – Bok Choy – Furikake Rice 89

PARMESAN BACON CRUSTED CHILEAN SEA BASS*
Marinated Baby Heirloom Tomato – Sautéed Spinach – Asparagus
Red Bliss Potato – Caper Lime Butter Sauce 92

KALBI 14 OZ. USDA PRIME NEW YORK STRIP*[GF]
Sake Soy Vegetables – Furikake Onigiri 105

ADD A 6 OZ. COLD WATER LOBSTER TAIL TO ANY ENTRÉE FOR $29

DESSERT

MACADAMIA NUT BREAD PUDDING
Guava Sauce – Toasted Coconut
Vanilla Ice Cream

CHOCOLATE PEPPERMINT CHEESECAKE
Crushed Candy Canes – Shaved Chocolate
Oreo Cookie Crust

GRAND MARNIER MARINATED FRESH BERRIES[VGF]
Vanilla Whipped Cream

[gf]Gluten Free [v]Vegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain 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. 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.

CHRISTMAS 2026

ROY'S HOLIDAY COCKTAIL

LILLET ROUGE SPRITZ

Lillet Rouge – Club Soda 16

TROPICAL FAVORITES

ROY'S HAWAIIAN MARTINI

Wheatley Vodka – Coconut Rum – Vanilla Vodka – Vodka Infused Pineapple 17

ROY'S ISLAND MAI TAI

Planteray 3 Star White Rum – Orange Curacao – Orgeat – Fresh Lime
Goslings Dark Rum Float 17

ROY'S 1988 COCKTAIL®

Grapefruit Vodka – Lychee Liqueur – Pomegranate – Triple Sec 16

ROY'S HAWAIIAN COLADA

Planteray Pineapple Rum – Coconut Rum – Pineapple – Crème de Coconut
Fresh Lime 17
Planteray OFTD Rum Float +$5

MANGO LYCHEE MARGARITA

Pueblo Viejo Blanco Tequila – Lychee Liqueur – Mango Purée – Fresh Lime 15

SPECIALTY COCKTAILS

TIKI SPICED OLD FASHIONED

Jim Beam Bourbon – Tiki Bitters – Orange Oils – Simple Syrup 15

SUNSET COCKTAIL

Wheatley Vodka – Orgeat – Fresh Lemon – Pomegranate Purée 15

TIKI SOUR

Rye Whiskey – Lemon Juice – Simple Syrup – Tiki Bitters 15

DRUNKEN MULE

Wheatley Vodka – Orgeat – Ginger Beer – Fresh Lime
Muddled Hawaiian Martini Pineapples 15

PASSIONFRUIT PALOMA

Pueblo Viejo Blanco Tequila – Lime Juice – Passionfruit Syrup – Grapefruit
Lemon Lime Soda 15

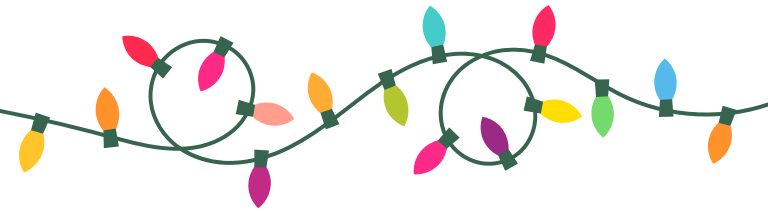
ZERO PROOF

MANGO FIZZ

Fresh Lemon – Mango Purée – Sparkling Water 14

HALF-PIPE

Fresh Lemon – Orgeat – Pineapple 14



CHRISTMAS DAY KEIKI MENU 2026

TO START

MIXED TROPICAL FRUIT

ENTRÉE

price of entrée includes starter, dessert and beverage

TERIYAKI GRILLED SALMON 19
Sesame Carrots – Furikake Rice

or

4 OZ. GRILLED FILET MIGNON 28
Broccolini – Mashed Potatoes

or

CRISPY CHICKEN FINGERS 19
French Fries

or

HOUSEMADE MACARONI & CHEESE 19
Broccolini

DESSERT

MACADAMIA NUT BREAD PUDDING
Guava Sauce – Toasted Coconut Vanilla Ice Cream

or

Keiki Sundae

Includes Milk, Soft Drinks or Iced Tea

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