

Father's Day 2024

FEATURED COCKTAIL

TIKI SPICED OLD FASHIONED

Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 15

TROPICAL FAVORITES

Roy's Hawaiian Martini

Pau Maui Vodka - Coconut Rum - Vanilla Vodka

Muddled Hawaiian Pineapple 16

Roy's Island Mai Tai

Light Rum - Orgeat Syrup - Orange Curacao - Lime Juice

Dark Rum Float 17

Mango Lychee Margarita

Blanco Tequila - Lychee Liqueur - Mango Purée - Lime Juice 15

Coconut Mojito

Coconut Rum - Crème de Coconut - Lime Juice - Simple Syrup

Fresh Mint 16

Island Mimosa

Orange Liqueur - Pineapple Juice - Prosecco 14

Tropical Sangria

Light Rum - Red Wine - Orange Liqueur - Lemon Juice - Orange Juice

Pineapple Juice - Strawberry Purée 16

Sunset Cocktail

Vodka - Orgeat - Lemon - Pomegranate Syrup 14

Tiki Sour

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

Passionfruit Paloma

Blanco Tequila - Lime Juice - Passionfruit Syrup - Grapefruit

Lemon Lime Soda 14

Orchid Blossom

Elderflower Liqueur - Strawberry Purée - Lemon Juice - Prosecco 15

Kailua Beach Coffee

Vodka - Kahlua - Crème de Banana - Heavy Cream 16

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FIRST COURSE

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce

Maui Wowie Salad®

Shrimp - Feta - Butter Leaf Lettuce - Avocado

Tomato - Caper Lime Vinaigrette - Crostini

Chilled Crab & Shrimp Cocktail

Wasabi Horseradish Cocktail Sauce

Blackened Island Ahi*^{gf}

Spicy Soy Mustard - Butter Sauce

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce

Lobster Bisque

Maine Lobster - Thai Aromatics

Hint of Red Curry - Coconut Milk

ENTRÉES

14oz USDA Prime New York Strip Steak

Singapore Crab Sauce - Pea Tendrils - Steamed Rice 85

Tuna "Three Ways"

Big Eye Tuna Poke - Tempura Crusted Ahi Roll - Blackened Island Ahi 93

Parmesan Bacon Crusted Chilean Sea Bass*

Marinated Baby Heirloom Tomato

Red Bliss Potatoes - Sautéed Spinach

Caper Lime Butter Sauce 76

Hibachi Grilled Atlantic Salmon* ^{gf}

Cucumber Namasu - Onigiri

Japanese Citrus Ponzu 65

Misoyaki "Butterfish"^{gf}

Alaskan Black Cod - Baby Bok Choy

Furikake Rice 71

8oz. Filet Mignon* & Maine Lobster Tail

Gruyère Scalloped Potatoes

Szechuan Vegetables - Truffle Onion Misoyaki

Demi-Glace 89

DESSERTS

Thai Lime Tart

Graham Cracker Crust - Whipped Cream

Crème Anglaise 14

Macadamia Nut Bread Pudding

Guava Sauce - Toasted Coconut

Vanilla Ice Cream 14

Belgian Chocolate Torte^{gf}

Raspberry Coulis - Whipped Cream 13

^{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 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.