



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 and scallops from Georges Bank 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.

APPETIZERS

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

🌿 Thai Style Beef Satay*

Red Curry Coconut Dipping Sauce 24

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 22

🌿 Golden Crisped Fish Wontons

Sweet Chili Aioli - Jalapeño

Scallop Oil 21

Crispy Wok Fried Shrimp Tempura

Shishito Pepper - Shimeji Mushroom

Malaysian Curry Aioli 16

Canoe Appetizer for Two*

Szechuan Ribs - Chicken Spring Roll

Spicy Tuna Roll - Lobster Potsticker 30

Bread Service

King's Hawaiian Rolls - Guava Butter 10

🌿 Hilo Platter

Split Lobster Tail - Salmon Lomi Lomi - Chilled Cocktail Shrimp*

Big Eye Tuna Poke - Jumbo Lump Crab 84 serves 2 - 3*

Add Snow Crab Legs half pound +\$22

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

🌿 Seasonal Spinach Salad^{gf}

Balsamic Vinaigrette - Portabella

Mushrooms - Roasted Bell Pepper

Dried Cranberries 17

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


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

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

 Dynamite Crab Stuffed Salmon*^{gf}
Garlic Spinach - Red Bliss
Yuzu Jalapeño Beurre Blanc 50

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

Butter Seared Georges Bank
Sea Scallops*
Creamy Coconut Black Rice
Lobster Essence 60

Jumbo Tiger Shrimp
Garlic Shoyu Udon Noodles
Shiitake Mushroom - Cilantro 44

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 50

Shellfish Sampler*^{gf}
Grilled Maine Lobster Tail - Seared Sea
Scallops - 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 48

 Joyce Farms Grilled Chicken Breast
Coconut Risotto - Broccolini
Curry Sauce 42

SNOW CRAB SUNDAYS

Snow Crab Platter

One and a half pounds of Snow Crab
Roasted Potatoes - Broccolini - Yuzu Beurre Blanc
Specially priced at just \$52 Sundays 4-9pm

(regularly \$65).

^{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.