*­­­­to start*

*sushi*

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|  | **Ebi Roll** Shrimp Tempura – Coconut – Cream Cheese – Avocado – Habanero Aioli Nitsume | 11.5 |
|  | **Sunrise at Haleakala Roll\*** Tuna – Yellowtail – Salmon – Avocado – Crispy Asparagus Roll | 12.9 |
|  | **Lakanilau Roll\*** Wagyu Beef – Snow Crab – Tempura Asparagus – Avocado – Sesame Miso Truffled Greens  | 16.9 |
|  | **Bigeye Crunch Roll** Spicy Tuna – Avocado – Yuzu Kosho Aïoli | 12.9 |
|  | **Roy’s Spider Roll**  Soft Shell Crab – Micro Greens – Citrus Aïoli  | 18.9 |
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*cold*

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|  | **Wedge Salad GF** Heirloom Tomatoes – Red Onion – Egg – Applewood Bacon Blue Cheese Dressing | 9.9 |
|  | **Maui Wowie Salad** Shrimp–Feta – Butter Leaf Lettuce – Avocado – Caper Lime Vinaigrette | 13.9 |
|  | **Walnut Apple Salad** Chévre Cheese – Shaved Apples – Sweet Chili Dressing | 9.9 |
|  | **Hawaiian Style Ahi Poke\*** Avocado – Wasabi Aioli – Tobiko Caviar – Kukui Nut Jus  | 14.9 |
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*hot­*

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|  | **Vegetable Spring Roll** Mushrooms – Sesame – Bok Choy – Bibb Lettuce – Citrus Nam Pla | 9.7 |
|  | **Lobster Bisque** Maine Lobster – Thai Aromatics – Hint of Red Curry – Coconut Milk | 11.9 |
|  | **Szechuan Spiced Pork Ribs** Smoked and Glazed in Roy’s Original Mongolian Sauce | 12.6 |
|  | **Lobster Potstickers** Spicy Togarashi Miso Butter Sauce | 12.9 |
|  | **Canoe Appetizer for Two\*** Szechuan Ribs – Spicy Tuna Roll – Lobster Potstickers Coconut Shrimp – Chicken Mushroom Wonton | 28.4 |
|  | **Tempura Fried Calamari** Sweet Chili Dipping Sauce | 12.9 |
|  | **Maine Lobster Raviolis** Maine Lobster – Mushroom Ravioli – Peas & Carrots | 15.9 |

 Chef Christopher’s Local Creation

\*Consuming raw or undercooked meat, fish, shellfish or poultry may increase the risk of food borne illness.

**GF**Gluten Free.

*­­­­to continue*

*fish & shellfish*

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|  | **Teppanyaki Shrimp**  | 25.9 |
|  | Fried Rice – Baby Bok Choy – Red Dragon Sauce |  |
|  | **Hibachi Grilled Salmon\*** Japanese Citrus Ponzu Sauce | 27.9 |
|  | **Roasted Macadamia Nut Crusted Mahi Mahi\*** Lobster Cream Sauce  | MKT |
|  | **Blackened Island Ahi\*** Spicy Soy Mustard Sauce | 33.9 |
|  | **Seared Sea Scallops\*** Potato Purée – Pork Belly – Fennel – Apple – Honey Coriander Glaze | 33.9 |
|  | **Misoyaki “Butterfish”GF** Alaskan Black Cod – Baby Bok Choy – Furikake Rice | 36.9 |
|  | **Bacon Wrapped Crab Stuffed Shrimp**Jumbo Lump Crab – House Bacon – Miso Butter Sauce**Brown Butter Seared Ono**Gingered ‘Happy Rice’ – Szechuan Bok Choy – Lemongrass Espuma  | 37.9 36.9 |
|  | **Roy’s “Surfah” Combo\*** George’s Bank Sea Scallops – Buttered Maine Lobster – Raviolis – Peas & Carrots | 43.9 |

*mixed plates*

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|  | **Roy’s Trio\*** Hibachi Grilled Salmon – Misoyaki “Butterfish” Roasted Macadamia Nut Crusted Mahi Mahi | 37.9 |
|  | **Grilled Filet Mignon\*GF & Teppanyaki Shrimp** Yukon Mash – Shiso Béarnaise – Asparagus – Broccoli – Carrot – Beets  | 42.9 |
|  | **Shellfish Sampler** Lobster Tail – Seared Crab Cake – Teppanyaki Shrimp Lobster Red Curry Sauce – Asparagus – Creamy Jasmine Rice | 42.9 |

*meat & poultry*

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|  | **Thai Style Chicken** Creamy Jasmine Rice – Baby Bok Choy – Red Curry | 25.7 |
|  | **Braised Short Ribs of Beef GF** Natural Braising Sauce – Honey Mustard – Yukon Mash – Broccolini | 30.5 |
|  | **Grilled Filet Mignon\*GF** Yukon Mash – Shiso Béarnaise – Asparagus – Broccoli – Carrot – Beets  | 37.9 |
|  | **Roy’s ‘Yama Mama’ Wagyu Meatloaf**Roasted Garlic Mashed Potatoes – Broccoli – Creamy Mushroom Gravy | 29.9 |
|  | **Peppercorn Grilled C.A.B. 16oz Ribeye\*** Maine Lobster Mac & Cheese – Wild Mushroom Brandy Sauce | 44.9 |

*sides*

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|  | **BroccoliniGF** Sweet Sesame Miso Glaze | 6.9  |
|  | **Butter Whipped PotatoesGF** Yukon Potatoes – Chives | 6.9  |
|  | **French Fries** Parmesan – Togarashi  | 6.9  |
|  | **Sautéed MushroomsGF** Garlic – Shiso – Lemon  | 8.9  |
|  |  |  |
|  | **Steamed AsparagusGF** Beurre Blanc  | 8.9  |
|  | **Truffle Bacon Mac & Cheese** Panko Herb Crust | 9.9  |
|  | **Lump Crab Fried RiceGF** Garlic – Ginger – Sesame | 9.9  |

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**GF**Gluten Free.

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