# FRESH FROM SEA AND LAND

Sustainably driven to serve only the finest ingredients for our guests, our Chefs source the freshest produce, seafood, and beef from local farmers and family owned fishing boats. We partner directly with purveyors like Sea To Table, which specialize in direct one day transport of fresh fish and scallops from Georges Bank, and farm to table growers to ensure that our cuisine is of the highest quality.

This exceptional focus on quality and care goes into every item on our menu. We invite you to select your favorites from our menu and to explore your own culinary adventure with our local Chef's creations.

## CHEF'S CREATIONS

### TO START

Spicy Ahi & Unagi Poke* — *16*
*Sriracha Aïoli – Habanero Tobiko – Kukui Nut – Taro Chips*

Crispy Lemongrass Calamari — *15*
*Roasted Crushed Peanuts*

Char Sui Pork Belly Steamed Buns — *13*
*Pickled Watermelon Radish – Hon Shimeji Mushrooms*

### ENTRÉES

Artichoke Parmesan Crusted Hawaiian Swordfish* — *40*
*Ricotta Gnocchi – Roasted Heirloom Tomatoes – Scampi Butter Sauce*

Prosciutto Wrapped Shrimp* — *36*
*Creamy Goat Cheese Polenta – 5-Spice Cherry Gastrique*

Grilled Asian Spiced Pork Chop* — *31*
*Molokai Sweet Potatoes – Brussels Sprouts – Bourbon Mustard Demi-Glace*

Rosemary Butter Shrimp & Scallops* — *39*
*Smoked Mushroom Risotto – Lavender Cream Sauce*

### VEGETARIAN

Vegetable Caterpillar Roll$^{v}$ — *11*
*Scallion – Cucumber – Avocado – Sesame*

Hibachi Grilled Tofu "Steak"$^{v}$ — *17*
*Furikake Rice – Cucumber Sunomono – Japanese Citrus Ponzu*

Herb Grilled Vegetable Napoleon$^{v}$ — *16*
*Portobello – Baby Carrot – Asparagus – Red Bell Pepper*
*Baby Bok Choy – Yukon Potato Purée*

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$^{gf}$Gluten Free $^{v}$Vegetarian

## SUSHI

Tempura-Crusted Ahi Roll* 14
*Spicy Togarashi Miso Butter Sauce*

Auntie Lei's Aloha Roll* 15
*Spicy Tuna – Cucumber – Yellowtail – Salmon – Avocado – Garlic Ponzu*

Lakanilau Roll* 18
*Wagyu Beef – Snow Crab – Avocado – Tempura Asparagus – Sesame Miso Truffled Greens*

Sunrise at Haleakala Roll* 15
*Tuna – Yellowtail – Salmon – Avocado – Asparagus*

Lobster California Roll* 14
*Avocado – Cucumber – Tobiko*

Ebi Roll 13
*Shrimp Tempura – Coconut – Avocado – Cream Cheese – Habanero Aïoli Nitsume – Mango*

## COLD

Maui Wowie Salad 15
*Shrimp – Feta – Butter Leaf Lettuce – Avocado – Caper Lime Vinaigrette*

Wedge Salad[gf] 10
*Heirloom Tomatoes – Red Onion – Egg – Applewood Bacon – Blue Cheese*

Fresh Local Greens Salad[vgf] 11
*Shaved Carrot – Heirloom Tomatoes – Dean Okimoto's Creamy Herb Dressing*

Caesar Salad 10
*Brioche Croutons – Parmesan Cheese – Creamy Togarashi Garlic Dressing*

Big Eye Tuna Poke* 17
*Avocado – Inamona Jus – Wonton Chips*

## HOT

Szechuan Spiced Pork Ribs 15
*Smoked and Glazed in Roy's Original Mongolian Sauce*

Lobster Potstickers 15
*Spicy Togarashi Miso Butter Sauce*

Lobster Bisque 13
*Maine Lobster – Thai Aromatics – Hint of Red Curry – Coconut Milk*

Canoe for Two* 25
*Szechuan Ribs – Spicy Tuna Roll – Lobster Potstickers Crispy Chicken Spring Rolls*

Crispy Chicken Spring Rolls 10
*Citrus Black Bean Dragon Sauce*

Crispy Wok Fried Shrimp Tempura 12
*Shishito Peppers – Shimeji Mushrooms – Malaysian Curry Aïoli*

Roy's Signature Items - Our Most Popular
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## FISH & SHELLFISH

Moroccan Spice Grilled Swordfish* — 40
*Edamame Farro – Baby Kale – Yuzu Soy Truffle Vinaigrette*

Misoyaki "Butterfish"*gf — 41
*Alaskan Black Cod – Baby Bok Choy – Furikake Rice*

Roasted Macadamia Nut Crusted Mahi Mahi* — 42
*Lobster Cream Sauce*

Blackened Island Ahi* — 40
*Spicy Soy Mustard Butter Sauce*

Jumbo Tiger Prawns — 36
*Garlic Shoyu Udon Noodles – Shiitake Mushrooms – Cilantro*

Hibachi Grilled Atlantic Salmon* — 32
*Japanese Citrus Ponzu Sauce*

Butter Seared Georges Bank Sea Scallops* — 36
*Creamy Coconut Black Rice – Lobster Essence*

## MEAT & POULTRY

Braised Short Ribs of Beef gf — 35
*Natural Braising Sauce – Honey Mustard – Yukon Mash – Broccolini*

Asian Stuffed Chicken Breast — 28
*Coconut Black Rice – Thai Peanut Curry Sauce*

Hand Carved Filet Mignon*gf, 8oz — 46
*Haricots Verts – Parmesan Truffle Steak Fries*
*Truffle Onion Misoyaki Demi Glace*

USDA Prime New York Strip Steak*, 14oz — 47
*Lobster Mac and Cheese – Thai Basil Wild Mushroom Cream Sauce*

## MIXED PLATES

Shellfish Sampler* — 49
*Lobster Tail – Seared Sea Scallop – Teppanyaki Shrimp – Asparagus*
*Lobster Red Curry Sauce – Creamy Jasmine Rice*

Classic Four* — 48
*Hibachi Grilled Atlantic Salmon – Misoyaki "Butterfish"*
*Blackened Island Ahi – Roasted Macadamia Nut Crusted Mahi Mahi*

Roy's Trio* — 43
*Hibachi Grilled Atlantic Salmon – Misoyaki "Butterfish"*
*Blackened Island Ahi*

Grilled Filet Mignon*gf & Butter Roasted Maine Lobster Tail — 59
*Truffle Onion Misoyaki Demi Glace – Scampi Butter Sauce*

## SIDES

Asparagusgf — 9
*Beurre Blanc*

Butter Whipped Potatoesgf — 7
*Yukon Potatoes – Chives*

Truffle Parmesan Fries — 7

Sautéed Mushroomsgf — 9
*Garlic – Shiso – Lemon*

Truffle Bacon Mac & Cheese — 10
*Panko Herb Crust*

Lump Crab Fried Ricegf — 10
*Garlic – Ginger – Sesame*

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## DESSERT

Pineapple Upside Down Cake† 12
*Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode*

Roy's Melting Hot Chocolate Soufflé†gf 13
*Flourless Chocolate Cake with a Molten Hot Center – Raspberry Coulis*
*Vanilla Bean Ice Cream*

Kaffir Lime Tart 12
*Graham Cracker Crust – Whipped Cream – Crème Anglaise*

## SPECIALTY COFFEE DRINKS

Hawaiian Coffee 11
*Tuaca Vanilla Liqueur – Bailey's Irish Cream – Fresh Brewed Coffee*

Espresso Martini 13
*Espresso Liqueur – SKYY Vanilla Vodka – Chilled Espresso*

## DESSERT WINE

Graham's Six Grapes *Port* 9

Warre's Otima *10 Year Tawny Port* 12

Nivole *Moscato d'Asti, Italy 2007* 14

Taylor Fladgate *20 Year Tawny Port* 16

Fonseca LBV *2007* 18

Inniskillin Vidal Ice Wine *Riesling, Niagara Peninsula Canada 2009* 25

## COGNAC

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|---|---|---|---|
| Hennessy VS | 12 | Remy Martin XO | 40 |
| Courvoisier VSOP | 16 | Martell Cordon Bleu | 30 |
| Remy Martin VSOP | 16 | | |

## CORDIALS

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|---|---|---|---|
| Amaretto Di Saronno | 9 | Kahlua | 9 |
| Baileys | 9 | Sambuca | 9 |
| Frangelico | 9 | Tuaca | 9 |
| Gran Marnier | 9 | | |

## COFFEE AND TEA

Roy's Signature Coffee or Hot Teas 4

Cappuccino or Latte 6

Espresso 5

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†Please allow 20 minutes preparation time gfGluten Free