COCKTAILS

ROY'S ISLAND MAI TAI
1940s classic that features our famous recipe floated with Spiced Rum 12

HAWAIIAN MARTINI
Maui Pineapple drenched in Vanilla Vodka and Coconut Rum 13

1988
Ruby Red Grapefruit – Vodka – Lychee Orange Liqueur 12

MANGO MOJITO
Citrus – Rum – Mango Purée – Fresh Mint Lime 12

DRUNKEN MULE
Ginger Beer – Vodka – Orgeat – Muddled Hawaiian Pineapples 12

JALAPEÑO MARGARITA
Jalapeño – Tequila – Agave – Fresh Lime 12

ISLAND SUGAR CANE OLD FASHIONED
Muddled Island Sugar Cane – Bourbon Bitters 13

RYE ME A RIVER
Rye Whiskey – Ginger – Fresh Lemon Honey 12

TIKI P.O.G. PUNCH
Passion Fruit – Orange – Guava Juice – Gin 11

RED BERRY PASSION SANGRIA
Red Wine – Raspberry Liqueur – Citrus Passion Fruit 10

WHITE TROPICAL SANGRIA
White Wine – Lychee – Pineapple – Ginger Citrus 10

TO START

BIG EYE TUNA POKE*
Avocado – Inamona Jus – Wonton Chips 17

EBI ROLL
Shrimp Tempura – Coconut – Avocado – Nitsume Cream Cheese – Habanero Aioli – Mango 14

AUNTIE LEI’S ALOHA ROLL*
Spicy Tuna – Avocado – Yellowtail – Salmon Avocado – Garlic Ponzu 16

LAKANILAU ROLL*
Wagyu Beef – Snow Crab – Avocado – Tempura Asparagus – Sesame Miso – Truffled Greens 18

CAESAR SALAD
Brioche Croutons – Parmesan Cheese – Creamy Togarashi Garlic Dressing 12

MAUI WOWIE SALAD
Shrimp – Feta – Butter Leaf Lettuce – Avocado Caper Lime Vinaigrette 15

WEDGE SALAD
Heirloom Tomatoes – Red Onion – Egg Applewood Bacon – Blue Cheese 12

TEMPURA-CRUSTED AHI ROLL*
Spicy Togarashi Miso Butter Sauce 14

LOBSTER BISQUE
Maine Lobster – Thai Aromatics – Hint of Red Curry Coconut Milk 13

LOBSTER POTSTICKERS
Spicy Togarashi Miso Butter Sauce 15

SZECHUAN SPICED PORK RIBS
Smoked and Glazed in Roy’s Mongolian Sauce 15

CRISPY CHICKEN SPRING ROLLS
Citrus Black Bean Dragon Sauce 10

CRISPY WOK FRIED SHRIMP TEMPURA
Shishito Peppers – Shimeji Mushrooms – Malaysian Curry Aioli 12

06/01/20 BS CH JAX OR
MISYOYAKI “BUTTERFISH”*GF
Alaskan Black Cod – Bok Choy – Furikake Rice  41

ROASTED MACADAMIA NUT CRUSTED MAHI MAHI*
Asparagus – Butter Braised Red Potatoes
Lobster Cream Sauce  42

BLACKENED ISLAND AHI*
Baby Bok Choy – Furikake Rice – Spicy Soy
Mustard Butter Sauce  40

HIBACHI GRILLED ATLANTIC SALMON*
Cucumber Namasu – Onigiri – Japanese Citrus Ponzu Sauce  32

JUMBO TIGER SHRIMP
Garlic Shoyu Udon Noodles – Shiitake Mushrooms
Cilantro  36

SHELLFISH SAMPLER*
Grilled Maine Lobster Tail – Seared Sea Scallop
Teppanyaki Shrimp – Yukon Mashed Potatoes
Blue Crab Basil Cream  49

CLASSIC FOUR*
Hibachi Grilled Atlantic Salmon
Misoyaki “Butterfish” – Blackened Island Ahi
Macadamia Nut Crusted Mahi Mahi  48

PARMESAN BACON CRUSTED CHILEAN SEA BASS*
Marinated Baby Heirloom Tomatoes – Red Bliss Potatoes – Sauteed Spinach
Caper Lime Butter Sauce  54

GRILLED FILET MIGNON*, 8OZ
Gruyere Scalloped Potatoes – Szechuan Vegetables
Truffle Onion Misoyaki Demi-Glace  46

BRAISED SHORT RIBS OF BEEF GF
Natural Braising Sauce – Honey Mustard
Yukon Mash – Broccolini 35

GRILLED FILET MIGNON* & MAINE LOBSTER TAIL
Gruyere Scalloped Potatoes – Szechuan Vegetables  59

KATSU CHICKEN
Tonkatsu Sauce – Toban Djan Aioli – Grilled Musubi  29

HIBACHI GRILLED TOFU STEAK
Furikake Rice – Cucumber Sunomono
Japanese Citrus Ponzu  20

HERB GRILLED VEGETABLE NAPOLEON
Portobello – Baby Carrot – Asparagus – Red Bell Pepper – Baby Bok Choy – Yukon Potato Purée  21

DESSERT

PINEAPPLE UPSIDE DOWN CAKE†
Caramelized Pineapple Baked with Brown Sugar
Pound Cake à la mode  13

KAFFIR LIME TART
Graham Cracker Crust – Whipped Cream
Crème Anglaise  12

ROY’S MELTING HOT CHOCOLATE SOUFFLÉ†GF
Flourless Chocolate Cake with a Molten Hot Center
Raspberry Coulis – Vanilla Bean Ice Cream 14

†Gluten Free  †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. Please note: a COVID-19 surcharge of 3% will be added to all food and beverage purchases.