



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

STARTERS

BIG EYE TUNA POKE*

Avocado - Inamona Jus - Wonton Chips 17

EBI ROLL

Shrimp Tempura - Coconut - Avocado - Nitsume Cream Cheese - Habanero Aioli - Mango 14

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 14

LAKANILAU ROLL*

Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso - Truffled Greens 18

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 15

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter 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

WAGYU BEEF SLIDERS*

Truffle Shiitake Mushrooms & Onions Togarashi Aioli 12

BLISTERED SHISHITO PEPPERS

Sesame Miso Dressing 8

PARMESAN TRUFFLE FRIES

Togarashi - Parsley - Sea Salt 8

SIZZLING GARLIC SHOYU EDAMAME 8

SOUPS & SALADS

LOBSTER BISQUE

Maine Lobster - Thai Aromatics - Hint of Red
Curry Coconut Milk 13

MAUI WOWIE SALAD

Shrimp - Feta - Butter Leaf Lettuce - Avocado
Caper Lime Vinaigrette 15

WEDGE SALAD^{GF}

Heirloom Tomatoes - Red Onion - Egg
Applewood Bacon - Blue Cheese 12*

CAESAR SALAD

Brioche Croutons - Parmesan Cheese
Creamy Togarashi Garlic Dressing 12*

***ADD CHICKEN BREAST**

6

***ADD SALMON, SHRIMP OR AHI**

8

MAINS

KARAAGE CHICKEN SANDWICH

Applewood Smoked Bacon - Sautéed Spinach
Caper Lime Butter Sauce 15

WAGYU BURGER*

Caramelized Onion - Truffle Mushrooms
Togarashi Aioli - Sunny Side Up Egg
Parmesan Fries 18

MISOYAKI "BUTTERFISH"*^{GF}

Alaskan Black Cod - Baby Bok Choy
Furikake Rice 41

BLACKENED ISLAND AHI*

Spicy Soy Mustard Butter Sauce 40

JUMBO TIGER SHRIMP

Garlic Shoyu Udon Noodles - Cilantro
Shiitake Mushrooms 36

KATSU CHICKEN

Applewood Smoked Bacon - Avocado
Butter Lettuce - Toban Djan - Shishito Jam
French Fries 15

WAGYU BEEF 'LOCO MOCO'*

Pineapple Fried Rice - Fried Egg
Lomi Lomi Tomato - Natural Sauce 17

HAWAIIAN-STYLE SEAFOOD OMELET

Scallop - Shrimp - Crab - Lobster Essence 17

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE[†]

Caramelized Pineapple Baked with Brown Sugar
Pound Cake à la mode 13

ROY'S MELTING HOT CHOCOLATE

SOUFFLÉ^{†GF}

Flourless Chocolate Cake with a Molten Hot Center
Raspberry Coulis - Vanilla Bean Ice Cream 14

KAFFIR LIME TART

Graham Cracker Crust - Whipped Cream
Crème Anglaise 12

[†]Please allow 20 minutes preparation time. ^{GF}Gluten Free ^VVegetarian *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.**

ALOHA HOUR

Friday - Sunday 11:30AM - 6:00PM; Monday - Thursday 2:59PM - 6:00PM
Late Night Friday - Saturday 9:00PM - CLOSE

- 6 -

PARMESAN TRUFFLE FRIES

Togarashi - Parsley - Sea Salt

BLISTERED SHISHITO PEPPERS

Sesame Miso Dressing

SIZZLING GARLIC SHOYU EDAMAME

- 8 -

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce

WAGYU BEEF SLIDERS*

Truffle Shiitake Mushrooms & Onions
Togarashi Aioli

- 10 -

EBI ROLL

Shrimp Tempura - Coconut - Avocado - Mango
Cream Cheese - Habanero Aioli - Nitsume

SZECHUAN SPICED PORK RIBS

Smoked & Glazed in Roy's Original Mongolian
Sauce

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Peppers - Shimeji Mushrooms
Malaysian Curry Aioli



CLASSIC COCKTAILS 8

ROY'S ISLAND MAI TAI

1940s classic that features our famous recipe floated
with Spiced Rum

HAWAIIAN MARTINI

Maui Pineapple drenched in Vanilla Vodka and
Coconut Rum 13

TIKI P.O.G. PUNCH

Passion Fruit - Orange - Guava Juice - Gin

HAND SELECTED WINES 8

Ask your server for today's selections

WELL DRINKS 6

Enjoy a cocktail mixed with any of our well spirits.

HAWAIIAN BEERS 4

Ask your server for today's selections

**ENDLESS
MIMOSAS**

Available Friday - Sunday
11:30am - 3pm
Only 15