

ALEX JOHNSON

CHEF PARTNER, BONITA SPRINGS

Chef Alex has traveled well, but it was while living in London that he found his culinary calling. The vast cultural make up of London's culinary scene fueled Alex's creativity, and forged his decision to pursue his education in the culinary arts. Today, Chef Alex welcomes our guests with his elevated coastal fusion cuisine. We hope you enjoy one of his spirited Chef creations tonight.



CHEF'S CREATIONS

TO START

- "SWEET HOME WAIKOLOA" SALAD** 14
Capers - Pancetta - Goat Cheese - Parmesan Dressing
- EN FUEGO ROLL** 14
Tempura Shrimp - Spicy Tuna - Cream Cheese - Avocado - Kabayaki

ENTRÉES

- "TNT" CRUSTED WHITEFISH** 40
White Rice - Bok Choy - Broccolini - Spicy Togarashi Butter
- GRILLED WAGYU MEATLOAF** 28
Creamy Whipped Potatoes - Mushroom Red Wine Gravy

DESSERT

- PEANUT BUTTER PIE** 12
Graham Cracker Crust - Caramel Sauce - Chocolate Ganache

^gGluten 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.

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

WEDGE SALAD^{GF}

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

MAUI WOWIE SALAD

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

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 14

LOBSTER BISQUE

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

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

MAINS

MISOYAKI “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 - Sautéed 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 - Broccoli 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

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WINES BY THE GLASS

SPARKLING

MIONETTO Il Prosecco Veneto, ITA	9 / 38
*ONEHOPE CA	187mL 13
MUMM NAPA BRUT PRESTIGE Napa Valley, CA	187mL 18

SLIGHTLY SWEET / OFF DRY

PACIFIC RIM Riesling WA	9 / 36
RUFFINO Moscato ITA	10 / 38
CONUNDRUM White Blend CA	12 / 48

AROMATIC WHITES

ESTANCIA Pinot Grigio CA	9 / 36
BRANCOTT Sauvignon Blanc Marlborough, NZ	9 / 36
WHITEHAVEN Sauvignon Blanc Marlborough, NZ	12 / 46
DUCKHORN Sauvignon Blanc Napa Valley, CA	15 / 60

CHARDONNAY

WENTE ESTATE GROWN Livermore Valley, CA	9 / 36
ROY'S BY BIANCHI VINEYARDS CA	9 / 36
FRANCISCAN Napa Valley, CA	12 / 48
LANDMARK OVERLOOK Sonoma/Santa Barbara, CA	14 / 56

ROSÉ

DECOY BY DUCKHORN CA	11 / 44
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*ONEHOPE Sparkling Supports Efforts to End Childhood Hunger in America.

PINOT NOIR

DELOACH HERITAGE RESERVE CA	9 / 36
LYRIC BY ETUDE Santa Barbara County, CA	12 / 48
THE FOUR GRACES Willamette Valley, OR	16 / 64
BELLE GLOS Las Alturas Vineyard Santa Lucia Highlands, CA	20 / 79

MERLOT

GREYSTONE CELLARS CA	9 / 36
WENTE "SANDSTONE" Livermore Valley, CA	11 / 42

CABERNET SAUVIGNON

ROY'S BY BIANCHI VINEYARDS CA	9 / 36
J. LOHR "SEVEN OAKS" Paso Robles, CA	11 / 44
THE FEDERALIST Lodi, CA	13 / 50
JUSTIN Paso Robles, CA	17 / 68

REDS OF INTEREST

DISENO Malbec Mendoza, ARG	9 / 36
BONESHAKER Zinfandel Lodi, CA	12 / 46
PARADUXX BY DUCKHORN Cabernet/Zinfandel Napa Valley, CA	18 / 72
THE PRISONER Red Blend Napa Valley, CA	25 / 95



Roy's.



Join Our Membership Club Today

Ask Your Server For All The Details

Roy's Ali'i Club

Only 50 Available Per Location, 50% Off All Food \$50/month

As a member of our most exclusive club, you'll enjoy 50% our menu, each time you dine at Roy's. Bring your friends and family, and join us as often as you wish. Share wonderful memories, and enjoy exclusive savings offered to only a select few. Roy's Ali'i Club is available to only 50 guests per location for only \$50 per month*.

Roy's Wine Club

Free Bottle Of Wine On Every Visit

Members may receive one free bottle Roy's by Bianchi Chardonnay or Cabernet Sauvignon each time they dine at Roy's*. Our members only curated list of up to eight bottles are also available, for just \$8 each, Or if you prefer, enhance your selections by taking \$30 off any wine on our list. Ask your Ohana member for additional details.

Roy's Sushi Club

Buy One, Get One Free

We love our sushi. It's inventive and always fresh. If you enjoy our sushi as much as we do, we invite you to join Roy's Sushi Club. Members will receive one free sushi roll for each purchased at full price. As many rolls as you like, as often as you like. Dine in or carryout! And for only \$9 per month.