

## CHEF ADAM'S CREATIONS

### APPETIZERS

<b>Butternut Squash &amp; Coconut Soup</b>   Citrus Essence, Spiced Sunflower Seeds	7.95
<b>Crispy Calamari</b>   Thai Style Tomato Puree, Fresh Herbs	11.95
<b>Hawaiian Style Ahi Poke</b>   Avocado, Wasabi Aioli, Tobiko Caviar, Kukui Nut Jus	13.95
<b>The Wedge Salad</b>   Maytag Bleu Cheese, Egg, Tomato, Crispy Onions	8.95

### ENTREES

<b>14 oz Prime NY Strip Steak</b>   Homemade Pomme Frites with Togorashi Miso Aioli, Shiso Bearnaise	42.95
<b>Andouille Crusted Snapper</b>   Bleu Cheese Grits, Fried Okra, Crystal Hot Sauce Beurre Blanc	29.95
<b>Parmesan Crusted Cobia</b>   Lobster Potato "Risotto", Clam Bisque	29.95
<b>Asian Braised Pork</b>   Sweet Sunomono, Furikake Rice, Chili Lime Braising Jus	23.95
<b>Alaskan Halibut</b>   Corn Puree, Chanterelle Mushroom, Baby Squash, Shiso	38.95

## APPETIZERS

<b>PORK BELLY DIM SUM</b>   Miso-Maple, Shishito-Cilantro Gel, Candied Stem, Black Sesame Seeds	9.95
<b>LOBSTER POTSTICKERS</b>   Spicy Togarashi Miso Butter Sauce	11.95
<b>ROY'S ORIGINAL BLACKENED ISLAND AHI</b>   Spicy Soy Mustard	13.95
<b>BEEF SHORT RIB BI BIM BAP</b>   Go Chu Jang Sauce, Carrot, Scallion, Fried Egg	9.95
<b>VEGETABLE SPRING ROLL</b>   Mushrooms, Sesame, Bok Choy, Bibb Lettuce, Citrus Nam Pla	8.50
<b>SZECHUAN SPICED PORK RIBS</b>   Smoked & Glazed in Roy's Original Mongolian Sauce	10.95
<b>MUSSELS</b>   Coconut, Green Curry, Garlic, Grilled Baguette	11.95
<b>MISO TRUFFLE SOUP</b>   Tofu, Shiitake, Scallion	6.95
<b>CANOE APPETIZER FOR TWO</b>   Pork Belly Dim Sum, Vegetable Spring Roll, Szechuan Ribs, Spicy Tuna Roll, Charred Shishito Peppers	26.95

## GREENS

<b>MAUI WOWIE SHRIMP SALAD</b>   Feta, Butter Leaf Lettuce, Avocado & Caper Lime Vinaigrette	11.95
<b>BABY GREENS SALAD</b>   Shaved Carrot, Grape Tomato, Japanese Yuzu Honey Emulsion	7.95
<b>CAESAR SALAD</b>   Furikake Croutons, Hearts of Palm, Creamy Togarashi Garlic Dressing	8.95
Greens For Sharing:	
<b>KIM CHEE VEGETABLES</b>   Nappa Cabbage, Sesame, Chili	4.95
<b>BLISTERED SHISHITO PEPPERS</b>   Togarashi, Miso, & Bonito	6.95
<b>TEMPURA</b>   Asparagus, Carrot, Shishito Pepper, Shiitake Mushroom & Broccolini	7.95
<b>SZECHUAN STYLE GREEN BEANS</b>   Lop Cheong, Chili & Lime	5.95

## SEASONAL PRIX FIXE MENU 36.95

Appetizer **CRISPY WAGYU BEEF GYOZA** | Sesame Citrus Shoyu

Entrée **MACADAMIA NUT CRUSTED MAHI MAHI & BRAISED BEEF SHORT RIB** |  
Lobster Cream & Natural Braising Sauce

Dessert **VANILLA BEAN CREMEUX WHITE CHOCOLATE & LEMON SABLE COOKIE** |  
Blueberry Sauce

## ENTREES

<b>Roasted Macadamia Nut Crusted Mahi Mahi</b>   Lobster Cream Sauce	28.95
<b>MISOYAKI “BUTTERFISH”</b>   Alaskan Black Cod, Baby Bok Choy, Furikake Rice	33.95
<b>HIBACHI GRILLED SALMON</b>   Japanese Citrus Ponzu Sauce	25.95
<b>BLACKENED ISLAND AHI</b>   Spicy Soy Mustard Butter Sauce	31.95
<b>SEARED SEA SCALLOPS</b>   Potato Purée, Pork Belly, Fennel, Apple, Honey Coriander Glaze	29.95
<b>TEPPANYAKI SHRIMP</b>   Togarashi Noodle, Sambal, Tomato, Garlic, Thai Basil and Asparagus	24.95
<b>5 SPICE HANGAR STEAK</b>   Potatoes, Pea Tendrils, Sea Salt, Shiitake Mushroom Soy Jus	27.95
<b>GRILLED FILET MIGNON</b>   Fingerling Potatoes, Vadouvan Baby Carrots, Shiso Béarnaise	33.95
<b>BRAISED SHORT RIBS OF BEEF</b>   Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce	26.95
<b>THAI STYLE CHICKEN</b>   Creamy Jasmine Rice, Bok Choy, Red Curry	23.95
<b>GRILLED SPICY STEAK SALAD</b>   Sugar Snap Peas, Noodles, Coriander, Sesame Miso Vinaigrette	17.95

## MIXED PLATES

<b>Roy’s Trio</b>   Grilled Atlantic Salmon, Roasted Macadamia Nut Crusted Mahi Mahi, Misoyaki Butterfish	33.95
<b>Spicy Seafood Hot Pot</b>   Lobster, Black Mussels, Little Neck Clams, Shrimp, Noodles, Go Chu Jang Broth	36.95
<b>Petite Filet &amp; Butter Poached Lobster</b>   Shiso Béarnaise, Poblano Mash & Asparagus	39.95

Please ask your server for our Vegetarian or Gluten Free menu creations. If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

Chef Partner | Adam Hyatt

Sous Chefs | Joshua Isola, Ryan Ruffell