



BONITA SPRINGS

Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. Hawaiian fish like our sushi-grade tuna and scallops from Georges Bank are flown in fresh daily, and farm to table growers ensure that our cuisine is of the highest quality. We invite you to select your favorites from our menu and to explore Chef Alex's coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 19

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 20

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 14

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 22

Crispy Wok Fried Shrimp Tempura

Shishito Pepper - Shimeji Mushroom

Malaysian Curry Aioli 16

Canoe Appetizer for Two*

Szechuan Ribs - Chicken Spring Roll

Spicy Tuna Roll - Lobster Potsticker 30

Bread Service

King's Hawaiian Rolls - Guava Butter 10

Hilo Platter

Split Lobster Tail - Salmon Lomi Lomi - Chilled Cocktail Shrimp*

Big Eye Tuna Poke - Jumbo Lump Crab 84 serves 2 - 3*

Add Fresh Florida Stone Crab Claws - Market Price

SUSHI

Ebi Roll

Shrimp Tempura - Coconut - Avocado

Mango - Nitsume - Cream Cheese

Habanero Aioli 18

Lakanilau Roll*®

Wagyu Beef - Snow Crab - Avocado

Tempura Asparagus - Sesame Miso

Truffled Greens 24

Auntie Lei's Aloha Roll*

*Spicy Tuna - Yellowtail - Salmon**

Cucumber - Avocado - Garlic Ponzu 22

Sunrise at Haleakala Roll*®

Tuna - Yellowtail - Salmon - Avocado

Asparagus - Crunchy Panko Crust 20

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 18

Wedge Salad^{gf}

Heirloom Tomato - Red Onion

Applewood Bacon - Egg - Blue Cheese 16

🌿 Roy's House Salad*^{gf}

Dean Okimoto's Creamy Herb Dressing 12

SOUP & SALAD

Lobster Bisque

Maine Lobster - Thai Aromatics

Hint of Red Curry - Coconut Milk 18

Maui Wowie Salad®

Shrimp - Feta - Butter Leaf Lettuce

Avocado - Caper Lime Vinaigrette

Tomato - Parmesan Crusted Crostini 18

^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, 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.

FROM THE SEA

Misoyaki 'Butterfish'^{gf}
Alaskan Black Cod - Baby Bok Choy
Furikake Rice 52

Parmesan Bacon Crusted
Chilean Sea Bass*
Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 56

Roasted Macadamia Nut Crusted
Fresh Fish of The Day*
Asparagus - Red Potatoes
Lobster Cream Sauce 50

Fresh Florida Stone Crab Claws
Roy's Signature Mustard Sauce MKT

Blackened Island Ahi*^{gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 50

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 46

Butter Seared Georges Bank
Sea Scallops*
Creamy Coconut Black Rice
Lobster Essence 60

Jumbo Tiger Shrimp
Garlic Shoyu Udon Noodles
Shiitake Mushroom - Cilantro 44

COMBINATION PLATES

Classic Four*
Hibachi Grilled Atlantic Salmon
Misoyaki 'Butterfish' - Blackened Island
Ahi - Roasted Macadamia Nut Crusted
Fresh Fish of the Day 60

Roy's Classic Combo^{gf}
Misoyaki 'Butterfish'
Braised Short Rib of Beef 52

Shellfish Sampler*^{gf}
Grilled Maine Lobster Tail - Seared Sea
Scallops - Teppanyaki Shrimp - Yukon
Mash - Blue Crab Basil Cream 60

Filet Mignon* & Maine Lobster Tail
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 68

FROM THE LAND

Grilled 8oz. Filet Mignon*
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 58

Braised Short Ribs of Beef^{gf}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 52

Chicken Adobo
Garlic Rice - Heirloom Tomato Salad
Adobo Demi-Glace 35

ROY'S CLASSIC PRIX FIXE MENU, \$49*

offered Sunday through Thursday

House Salad

Choice of Hibachi Grilled Atlantic Salmon, Jumbo Tiger Shrimp or

Braised Short Ribs of Beef (+\$10)

and for dessert, Roy's Melting Hot Chocolate Soufflé

**dine in only, no substitutions or sharing, excludes major holidays,
while supplies last*



WINE LIST

SPARKLING

Bisol Jeio Prosecco Superiore D.O.C.G. <i>Veneto, Italy</i>	13 / 52
Schramsberg "Mirabelle" Blanc de Blancs or Brut Rosé <i>North Coast, CA</i>	25 / 98
Taittinger 'La Francaise' Brut <i>Reims, Champagne, France</i>	100
Veuve Clicquot 'Yellow Label' Brut <i>Reims, Champagne, France</i>	150
Moët & Chandon 'Dom Perignon' Brut <i>Épernay, Champagne, France</i>	500

WHITE WINES OF INTEREST

Leeuwin Estate "Art Series" Riesling <i>Margaret River, Australia</i>	12 / 48
Schloss Vollrads Riesling QbA <i>Rheingau, Germany</i>	18 / 68
Conundrum White Blend <i>California</i>	15 / 60
Raats "Original" Chenin Blanc <i>Stellenbosch, South Africa</i>	14 / 56
Santa Margherita Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	18 / 68
Jules Taylor Sauvignon Blanc <i>Marlborough, New Zealand</i>	15 / 60
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	24 / 94
Clement et Florian Berthier Sancerre <i>Loire Valley, France</i>	18 / 68

CHARDONNAY

Roy's by Bianchi Vineyards <i>California</i>	12 / 48
Gainey Vineyard <i>Santa Rita Hills, California</i>	15 / 60
Grgich Hills Estate <i>Napa Valley, California</i>	25 / 98
Domaine Laroche "Saint Martin" Chablis <i>Burgundy, France</i>	22 / 80
Sonoma Cutrer Russian River Ranches <i>Sonoma County, California</i>	60
Patz and Hall Dutton Ranch <i>Russian River Valley, California</i>	78
Rombauer <i>Carneros, California</i>	98
Cakebread Cellars <i>Napa Valley, California</i>	104
Far Mountain "Myrna" Chardonnay <i>Sonoma Valley, California</i>	98

ROSÉ

Decoy by Duckhorn <i>California</i>	14 / 56
Peyrassol "Cuvee Les Commandeurs" <i>Côtes de Provence, France</i>	16 / 64
Grgich Hills <i>Napa Valley, California</i>	78

WINE LIST

PINOT NOIR

Lyric by Etude <i>Santa Barbara County, California</i>	13 / 52
Willamette Valley Vineyards “Whole Cluster” <i>Willamette Valley, Oregon</i>	16 / 60
Belle Glos Las Alturas Vineyard <i>Santa Lucia, California</i>	22 / 88
Gainey Vineyard <i>Santa Rita Hills, California</i>	72
Domaine Drouhin <i>Dundee Hills, Oregon</i>	96
Goldeneye by Duckhorn <i>Anderson Valley, California</i>	126

RED WINES OF INTEREST

La Posta “Angel Paulucci Vineyard” Malbec <i>Mendoza, Argentina</i>	12 / 48
Gainey Vineyard Merlot <i>Santa Ynez, California</i>	14 / 56
Raats “Red Jasper” Cab Franc Blend <i>Stellenbosch, South Africa</i>	15 / 58
The Prisoner Red Blend <i>Napa Valley, California</i>	28 / 98
Paraduxx by Duckhorn Cab/Zin <i>Napa Valley, California</i>	20 / 84
Red Schooner (by Caymus) Malbec <i>Argentina</i>	68
Duckhorn Vineyards Merlot <i>Napa Valley, California</i>	94
Emmolo (by Caymus) Merlot <i>Napa Valley, California</i>	90
Caymus Suisun Petite Sirah <i>Suisun Valley, California</i>	65
DAOU The Pessimist Red Blend <i>Paso Robles, California</i>	60
Justin Isosceles Red Blend <i>Paso Robles, California</i>	154
Flora Springs “Trilogy” Red Blend <i>Napa Valley, California</i>	160
Miner “The Oracle” Red Blend <i>Napa Valley, California</i>	220

CABERNET SAUVIGNON

Roy’s by Bianchi Vineyards <i>California</i>	12 / 48
Whitehall Lane Rassi Vineyard <i>Sonoma, California</i>	18 / 68
Stags’ Leap Winery <i>Napa Valley, California</i>	29 / 99
Justin <i>Paso Robles, California</i>	72
St. Supéry <i>Napa Valley, California</i>	75
Frank Family <i>Napa Valley, California</i>	116
Jordan <i>Alexander Valley, California</i>	132
Silver Oak <i>Alexander Valley, California</i>	152
Caymus <i>Napa Valley, California</i>	176
Chateau Montelena <i>Napa Valley, California</i>	180
Caymus Special Selection <i>Napa Valley, California</i>	304
Joseph Phelps “INSIGNIA” <i>Napa Valley, California</i>	480