

Easter 2025

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. We invite you to select your favorites from our menu and to explore Chef's California coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 21

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian

&Kung Pao Calamari

Bell Pepper - Bean Sprouts - Kung Pao

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 16

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 24

Crispy Wok Fried Shrimp Tempura

Shishito Pepper - Shimeji Mushroom Malaysian Curry Aïoli 18

Canoe Appetizer for Two*

Szechuan Ribs - Chicken Spring Roll Spicy Tuna Roll - Lobster Potstickers 32

SOUP & SALAD

Lobster Bisque

Maine Lobster - Thai Aromatics Hint of Red Curry - Coconut Milk 20

Wedge Saladgf

Heirloom Tomato - Red Onion Applewood Bacon - Egg - Blue Cheese 18

Maui Wowie Salad®

Shrimp - Feta - Butter Leaf Lettuce Avocado - Tomato - Caper Lime Vinaigrette - Crostini 20

SUSHI | Auntie Lei's Aloha Roll*

Spicy Tuna - Yellowtail - Salmon Cucumber - Avocado - Garlic Ponzu 24

Sunrise at Haleakala Roll*®

Tuna - Yellowtail - Salmon - Avocado Asparagus - Crunchy Panko Crust 22

Lobster California Roll

Yuzu Lobster Salad - Avocado - Cucumber Tobiko - Sesame Seeds 22

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 20

^{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 54

Parmesan Bacon Crusted Chilean Sea Bass*

Marinated Baby Heirloom Tomato Red Bliss Potatoes - Sautéed Spinach Caper Lime Butter Sauce 59

Roasted Macadamia Nut Crusted Fresh Fish of The Day*

Asparagus - Red Potatoes Lobster Cream Sauce 54

Blackened Island Ahi*gf

Baby Bok Choy - Furikake Rice Spicy Soy Mustard Butter Sauce 52

Hibachi Grilled Atlantic Salmon*gf

Cucumber Namasu - Onigiri Japanese Citrus Ponzu 48

Jumbo Tiger Shrimp

Garlic Shoyu Udon Noodles Shiitake Mushroom - Cilantro 46

Grilled Maine Lobster Tail

Add to any entréee +29

COMBINATION **PLATES**

Roy's Classic Combogf

Misoyaki 'Butterfish' - Braised Short Rib of Beef 55

Shellfish Sampler*gf

Maine Lobster Tail - Lump Crab Cake Teppanyaki Shrimp - Yukon Mash - Blue Crab Basil Cream - Lobster Essence 69

Filet Mignon* & Maine Lobster Tail

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace 72

FROM THE LAND

Grilled 8oz. Filet Mignon*gf

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace 62

Braised Short Ribs of Beefgf

Natural Braising Sauce - Honey Mustard Yukon Mash - Broccolini 49

Marcona Almond Pesto Crusted Lamb

Tri-Color Cauliflower - Goat Cheese Polenta Black Mission Fig Gastrique 60

14 oz. USDA Prime New York Strip Steak*

Lobster Mac & Cheese - Asparagus Thai Basil Mushroom Cream Sauce 68

KEIKI DINNER MENU \$19

TO START

Assorted Crudite ranch dressing

KEIKI ENTRÉES

Fried Fish Tacos lomi lomi tomato and french fries

Macaroni & Cheese broccolini

Crispy Chicken Fingers french fries

Two Wagyu Beef Sliders french fries

DESSERT

Keiki Sundae

Includes Milk, Soft Drink or Iced Tea



