



SAN DIEGO

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 Blaine's California coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 21

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Original Mongolian Sauce 22

🌶️ Kung Pao Calamari

Bell Pepper - Bean Sprouts - Kung Pao Sauce 19

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 Aioli 18

Edamame Hummus^{gf}

English Cucumber - Marinated Baby Heirloom Tomato - Grilled Cauliflower Yuzu Balsamic Reduction 15

SOUP & SALAD

Lobster Bisque

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

Maui Wowie Salad[®]

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

Wedge Salad^{gf}

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

Caesar Salad

Fresh Romaine - Brioche Croutons Parmesan - Togarashi Garlic Dressing 16

Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi* +15

HAND HELDS

Wagyu Burger*

Caramelized Onions & Truffle Mushrooms Fried Egg - Togarashi Aioli - Fries 22

Hawaiian-Style Lobster Roll

Habanero Aioli - Avocado - Cucumber Hawaiian Sweet Roll - Fries 35

Fresh Fish Tacos*

Beer Battered or Blackened - Cilantro Avocado Crema - Lomi Tomatoes Roasted Salsa "Roja" 27

MAINS

Misoyaki 'Butterfish'^{gf}
Alaskan Black Cod - Baby Bok Choy
Furikake Rice 54

Roasted Macadamia Nut Crusted
Fresh Fish of The Day*
Asparagus - Red Potatoes
Lobster Cream Sauce 54

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 48

Braised Short Ribs of Beef
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 49


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

Misoyaki Japanese Eggplant
& Rice Cakes^{v gf}
Japanese Eggplant - Shishito Pepper
Hon Shimeji Mushroom 28

Grilled Chicken, Shrimp, Salmon or
Blackened Island Ahi* +15

BOWLS

Roy's Original Blackened Island Ahi*
Chilled Soba Noodles - Cucumber Namasu
Nori Purée - Spicy Soy Mustard Butter
Sauce 30

 Spicy Salmon Poke*
Chirashi Rice - Wakame Cucumber Salad
Spicy Habanero Aioli 28

Karaage Chicken
Furikake Rice - Kim Chee - Bean Sprouts
Toban Djan Aioli 25

Shirataki Noodle Vegetable Japchae^{v gf}
Baby Bok Choy - Shiitake Mushroom
Broccolini - Edamame - Scallion 23

Grilled Chicken, Shrimp, Salmon or
Blackened Island Ahi* +15

DESSERTS

Chocolate Torte^{gf}
Raspberry Sauce - Whipped Cream
Fresh Berries 13

Macadamia Nut Tart
Caramel Sauce - Whipped Cream 14

Thai Lime Tart
Graham Cracker Crust - Whipped Cream
Creme Anglaise 14

Iced Hawaiian Coffee
Coconut Rum - Crème de Coconut - Coffee
Heavy Cream 16

^{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.