

APPETIZERS

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 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.

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 19

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 20

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 18

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 14

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 22

Canoe Appetizer for Two*

Szechuan Ribs - Chicken Spring Roll Spicy Tuna Roll - Lobster Potsticker 30

Maui Wowie Salad®

Shrimp - Feta - Butter Leaf Lettuce - Avocado - Tomato Caper Lime Vinaigrette - Parmesan Crusted Crostini 18

Wedge Saladgf

Heirloom Tomato - Red Onion Applewood Bacon - Egg - Blue Cheese 16

Bread Service

King's Hawaiian Rolls - Guava Butter 10

SNOW CRAB SUNDAYS

Snow Crab Platter

One and a half pounds of Snow Crab Roasted Potatoes - Broccolini - Yuzu Beurre Blanc Specially priced at just \$52 Sundays 4-9pm

(regularly \$65).

ENTREES

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

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

Classic Trio*

Hibachi Grilled Atlantic Salmon Misoyaki 'Butterfish' - Blackened Island Ahi 52

Roy's Classic Combo^{gf}
Misoyaki 'Butterfish'
Braised Short Rib of Beef 50

Filet Mignon* & Maine Lobster Tail

Gruyère Scalloped Potatoes - Szechuan Vegetables

Truffle Onion Misoyaki

Demi-Glace 68

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

Braised Short Ribs of Beef ^{ef}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 48

^{9f}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.