

Welcome to Roy's Beach House! Enjoy the freshest local ingredients from farmers, fishermen and ranchers in Roy's signature style. Sip hand crafted cocktails as you enjoy the sweeping ocean views of Kuilima Cove where Hawaii's royalty once swam

Roy Jangul.

First Waves

- The Original Blackened Ahi** | Soy Mustard Butter **21**
Kahana Style Tiger Shrimp | Wasabi Cocktail **17**
Creole Style Crab Cakes | Old Bay, Shaved Fennel Salad, Cilantro Aioli **18**
Szechuan Baby Back Pork Ribs | Mongolian BBQ **17**
Crispy Curried Brussels Sprouts | Cauliflower, Yogurt, Honey **11**
K-Town Style Calamari | Shishito, Yuzu Kosho Tartar, Ko chu Jang "Marinara" **16**
Beach House Chicken Wings | Ko Chu Jang Vinaigrette **14**

Off the Hook

- Island Style Ahi Poke Bowl** | Sushi Rice **21**
Volcanic Crunch Roll | Spicy Ahi, Crispy Garlic, Firecracker **24**
Sunset Sashimi Trio | King Salmon, Hawaiian Ahi and Kampachi **32**
King California Roll | Lump Crab, Kampachi, King Salmon **23**



North Shore Homegrown

- North Shore Harvest** | Macadamia Nuts, Goat Cheese, Lilikoi Honey, Nalo Dressing **13**
Waipoli Baby Romaine Caesar | Pine Nuts, Brioche, Parmigiano **15**
Beach "Wedge" | Charred Avocado, Bacon, Onion Pickles, Hau'ula Tomato **12**
Sweet Upcountry Beets | Goat Cheese Compound, Walnuts, Apricot Preserves **17**

From Sea to Shore

- Hibachi Style Ora King Salmon** | Cucumber Namasu, Citrus Ponzu **38**
Misoyaki Butterfish | Chilled Soba Noodles, Goma Nori Dressing, Ho Farms Tomato **45**
Macadamia Nut Crusted Opah | Asparagus, Lobster Essence **39**
U-10 Scallops | Focaccia Gremolata, Spaghetti Squash, Warm Bacon Vinaigrette **44**
Pan Seared MahiMahi | Charred Cauliflower, Chili Gel, Mango Salsa **42**
Shrimp N' Dumplings | Grilled Kauai Shrimp, Ginger Pork Dumplings, Korean Chili Butter **40**
Char Broiled 12 oz. Bone-in Pork Chop | Black Beans, Queso Fresco, Kahuku Corn **37**
New Zealand Rack of Lamb | Roasted Brussels & Bacon, Fig Gastrique **48**
Open Fire Grilled Filet Mignon | Market Vegetables, Chimichurri **46**
21 oz. Ribeye Sous Vide | Blistered Tomato, Creamy Potatoes, SKF Farms Mushroom Espagnole **65**
Red Wine Braised Beef Short Ribs | Creamy Potatoes, Roy's Natural **39**
Charred Cauliflower "Steak" (Vegan) | Spiced Butternut Squash Puree, Marinated Artichokes **25**

Beach House Mixed Plates

- The Shoreline Combo** | 8oz. Filet, Maine Lobster Tail, Creamy Yukon Potatoes, Truffle Butter **74**
21 oz. Ribeye Sous Vide & Seared Tiger Shrimp | Crispy Garlic, SKF Farms Mushroom Espagnole **79**

Prix Fixe Menu

\$60 per person Wine Pairing add \$25 (not including tax & gratuity)

Short Board Appetizer Plate

Szechuan Baby Back Rib, Blackened Ahi, Warm Shrimp Cocktail **5 oz Roy's Prosecco**

Your Choice of Entrée

Hibachi New Zealand Ora King Salmon | Citrus Ponzu **5 oz CF Riesling**
Red Wine Braised Beef Short Ribs | Creamy Potatoes, Roy's Natural **5 oz Roy's Cabernet Sauvignon**

Macadamia Nut Opah | Lobster Essence, Asparagus **5 oz Roy's Chardonnay**

Your Choice of Dessert

Roy's Melting Hot Chocolate Soufflé | Raspberry Coulis **2 oz Banyuls Rimage**
Pineapple Upside Down Cake | Dark Rum Foster Caramel **2 oz Pedro Ximenez Solera 1927**

Roy's sources much of our fish from local Hawaiian fishing fleets and our dishes are based on daily market availability.

*Consuming raw or undercooked meats, shellfish, poultry or eggs could lead to food borne illness.