

First Waves

- The Original Blackened Ahi | Soy Mustard Butter 23
- Creole Style Crab Cakes | Old Bay, Shaved Fennel, Cilantro Aioli 19
- Szechuan Baby Back Pork Ribs | Mongolian BBQ 17
- Crispy Curried Brussels Sprouts | Cauliflower, Lime Dill Crema, Honey 14
- Crispy Calamari | Shishito Pepper, Yuzu Kosho Tartar 15
- Kickin' Chicken Wings | Chinese BBQ Glaze, Chili & Aromatics 16
- House Steamed Dumplings | Aromatics, Crispy Garlic, Ginger Soy 18
- She Sells Seafood by the Beach House 59
 - King Crab | Kampachi Sashimi | Goosepoint Oysters | Ahi Poke Mignonette | Ponzu | Cocktail

Off the Hook

- Island Style Poke | Ahi, Sweet Onion, Cucumber, Inamona Jus 20
- Sunset Sashimi Trio | Salmon, Hawaiian Ahi and Kampachi 32
- King Salmon "Chicharron" Roll | Miso King Salmon, Smoked Trout Caviar, Ponzu 21
- The Jade Dragon | Spicy Ahi, Nori Yuzu Aioli, Bubu Areare 25
- "Chips N' Guac" Salmon Poke | Nori Chips, Black Bean & Corn Salsa 22

Roy Jangul.



Prix Fixe Menu

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

Short Board Appetizer Plate

Szechuan Baby Back Rib, Blackened Ahi, Volcano Roll | 5 oz Roy's Prosecco

Your Choice of Entrée

- Hibachi Style Skuna Bay Salmon | Citrus Ponzu 5 oz Dr. Loosen Blue Slate
- Red Wine Braised Beef Short Ribs | Creamy Potatoes, Roy's Natural 5 oz Roy's Cabernet Sauvignon
- Macadamia Nut Crusted 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

North Shore Homegrown

- North Shore Harvest | Macadamia Nuts, Goat Cheese, Lilikoi Honey, Nalo Dressing 14.5
- Burrata & Black Truffle "Caprese" | Grilled Focaccia, Hau'ula Tomato, Truffle Vinaigrette 21
- Farmer Ken's Baby Romaine Caesar | Pine Nuts, Brioche, Parmigiano 15
- The BH "Chop" Salad | Avocado, Bacon, Onion Pickles, Blue Cheese Dressing 16
- Sweet Roasted Beets "Poke" | Avocado, Quinoa, Toasted Sesame 12

From Sea to Shore

- Hibachi Style Skuna Bay Salmon | Namasu, Teriyaki, Citrus Ponzu 38
- Misoyaki Butterfish | Chilled Soba Noodles, Goma Nori Dressing, Lomi Tomato 41
- Macadamia Nut Crusted Opah | Asparagus, Lobster Essence 44
- Pan Seared N.Z Seabass | Charred Cauliflower, Mojo, Pineapple Salsa 42
- Garlic & Rosemary Leg of Lamb | Harvest Vegetables, Sherry Gastrique 37
- 5 oz. Skuna Bay Salmon "Hot Pot" | Mushrooms, Rice Noodles, Umami Broth 28
- Open Fire Grilled Filet Mignon | Molokai Sweet Potato Mash, Aged Black Barrel Whiskey Natural 49
- U-10 Scallops | White Asparagus, Roasted Butternut "Mash", Yuzu & Brown Butter 44
- Red Wine Braised Beef Short Ribs | Harvest Vegetables, Roy's Natural 40
- Grilled 16 oz. Ribeye | Creamy Potatoes, Broccolini, Hau'ula Tomato Preserves 59
- Molokai Sweet Potato Gnocchi (Vegan/GF) | Truffle, Seasonal Harvest, Tomato & Kale Ragout 34
- Jidori Chicken Teriyaki Style | Namasu, Shiso Vinaigrette 31
- Char Broiled 12 oz. Bone-in Duroc Pork Chop | Black Beans, Queso Fresco, Kahuku Corn 32

Beach House Mixed Plates

- The Shoreline Combo | Filet Mignon, U-10 Scallops, Creamy Yukon Potatoes 75
- 16 oz. Ribeye & Tempura Maine Lobster Tail | Creamy Potatoes, Truffle Compound Butter 81

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.