



Sam Jorgensen

Beach House To-Go Window

First Waves

The Original Szechuan Baby Back Pork Ribs | Mongolian BBQ Sauce 17

Crispy Curried Brussel Sprouts | Cauliflower, Lime Juice, Yogurt, Almonds, Honey 11

Beach House Chicken Wings | Firecracker Dip 14

Nozawa Farm Kahuku Corn "Mexican Street Style" | Latin Spices, Queso Fresco, Cilantro Aioli 7

North Shore HomeGrown

North Shore Harvest | Crisp Baby Vegetables, Macadamia Nuts, Feta, Lilikoi Honey, Nalo Dressing 13

Farmer Ken's Chilled Baby Romaine Caesar | Pine Nuts, Parmigiano, Brioche 15

--Add Seared Ora King Salmon **13**

--Add Grilled Chicken Breast **12**

Sandwiches & Hand-Helds

Makaweli "Hapa" Beef Burger | Red Onion, Sharp Cheddar, Avocado, Apple Bacon Jam 23

BH Grilled Cheese | Prosciutto, Tomato, Cheddar, Provolone, Firecracker Sauce 18

The Beach Dog | All Beef Hot Dog, Grilled Pineapple Relish, Jalapeno Aioli 16

Spicy Tuna "Sushirrito" | Molokai Potato Tempura, Wasabi Salsa, Sriracha Soy 25

Beach House Favorite Plates

RBH Protein "Energy Buddha Bowl" 16

Roasted Sweet Potatoes, Hau'ula Tomatoes, Butternut Squash, Mixed Rice, Grains & Lentils, Grilled Avocado

--Add Grilled Ora King Salmon **13**

--Add Grilled Chicken Breast **12**

Off the Hook

Volcanic Crunch Roll | Spicy Ahi, Crispy Garlic, Firecracker 22

Island Style Ahi Poke Bowl | Avocado, Sushi Rice 21

Roy's Pops, Cups, & Treats

Cacao Dream Popsicle | Guittard Chocolate, Cacao Nibs 8

Magic Mac Popsicle | Hawaiian Vanilla, "Magic Shell", Toasted Mac Nuts 9

Lappert's 4 oz. Ice Cream Cups | Vanilla | Chocolate | Kona Coffee | Macadamia Nut | Hayden Mango(Sorbet) 3.5

Roy's Crispy's | Rice Cereal, Marshmallows

Acai Bowl | Sliced Bananas, Fresh Berries, House Granola, Toasted Almonds, Pee Pollen, Honey Drizzle

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

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

Please inform your server if you have any allergies.

Executive Chef Russell Chu

Sous Chefs : Dee Ann Tsurumaki, Gordon Li, Ryan Smith