

## 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 and relaxed.  
Cooking has been my life...thank you for making it part of yours too.

### First Wave Pupus

The Original Blackened Ahi | Soy Mustard Butter 21

Szechuan Baby Back Pork Ribs | Mongolian BBQ 17

Kahana Style Tiger Shrimp | Wasabi Cocktail 17

Creole Style Crab Cake | Old bay, Fennel Salad, Roasted Tomato Aioli 17

Crispy Curried Brussels Sprouts | Cauliflower, Yogurt, Honey 13

K-Town Style Calamari | Shishito, Yuzu Kosho Tartar, Ko Chu Jang "Marinara" 16

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

Island Style Ahi Poke Bowl | Sushi Rice 21

Beach House Chicken Wings | Ko Chu Jang Vinaigrette 14

King California Roll | Lump Crab, Ahi, King Salmon, Tobiko 23

Hawaiian Kampachi | Avocado, Daikon Pickles, Hau'ula Tomato Water Ponzu 15

"Beach" Buns | Pono Pork Belly, Spicy & Tangy Glaze 15

### Salads

Pupukea Greens | Macadamia Nuts, Nalo Dressing 13

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

Beach "Wedge" Salad | Charred Avocado, Bacon, Onion Pickles, Hau'ula Tomato, Bleu Dressing 12

Sweet Up-Country Beets | Goat Cheese Compound, Toasted Walnut, Pomegranate Emulsion 17

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.

*Roy's*



### Sea

Hibachi New Zealand Ora King Salmon | Citrus Ponzu 38

Misoyaki Butterfish | Kolea Greens, Ho Farms Tomato Sambal 45

Macadamia Nut Opah | Asparagus, Lobster Essence 39

Beach House "Clam Bake" | Romy's Prawns, Kona Mussels, Focaccia, Garlic Broth 44

U-10 Scallops | Cha Soba, Goma Nori Vinaigrette 40

### Shore

Fire Roasted Chicken | North Shore Farmers' Harvest, Brown Butter 30

Open Fire Grilled Filet Mignon | Market Vegetables, Chimichurri 44

Herb Crusted Grilled Ribeye | Creamy Horseradish, Au Jus 50

Red Wine Braised Beef Short Ribs | Sweet Potato, Roy's Natural 39

New Zealand Rack of Lamb | Fresh Mint Lilikoi 48

### Prix Fixe Menu

\$60 per person (not including tax & gratuity)

#### Short Board Appetizer Plate

Szechuan Baby Back Rib,  
Blackened Ahi, Warm Shrimp Cocktail

#### Your Choice of Entrée

Hibachi New Zealand Ora King Salmon | Citrus Ponzu  
Red Wine Braised Beef Short Ribs | Sweet Potatoes | Roy's Natural  
Macadamia Nut Opah | Lobster Essence | Asparagus

#### Your Choice of Dessert

Roy's Melting Hot Chocolate Souffle | Raspberry Coulis  
Pineapple Upside Down Cake | Dark Rum Foster Caramel

Sous-Chef Dee Ann Tsurumaki | Sous-Chef Gordon Li | Sous-Chef Travis Lum | Executive Chef Russell Chu

6/21/2017