



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 and scallops from Georges Bank are flown in fresh daily, and farm to table growers ensure that our cuisine is of the highest quality. This exceptional focus on quality and care goes into every item on our menu. We invite you to select your favorites from our menu and to explore Chef Alex's coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 17

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 18

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 13

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 20

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 15*

Canoe Appetizer for Two*

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

SUSHI

Auntie Lei's Aloha Roll*

*Spicy Tuna - Yellowtail - Salmon
Cucumber - Avocado - Garlic Ponzu 19*

Ebi Roll

*Shrimp Tempura - Coconut - Avocado
Mango - Nitsume - Cream Cheese
Habanero Aioli 17*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 17

Lakanilau Roll*

*Wagyu Beef - Snow Crab - Avocado
Tempura Asparagus - Sesame Miso
Truffled Greens 21*

Sunrise at Haleakala Roll*

*Tuna - Yellowtail - Salmon - Avocado
Asparagus - Crunchy Panko Crust 18*

🌶️ En Fuego Roll*

*Tempura Shrimp - Spicy Tuna - Cream
Cheese - Avocado - Kabayaki 17*

SOUP & SALAD

Lobster Bisque

*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk 17*

Maui Wowie Salad

*Shrimp - Feta - Butter Leaf Lettuce
Avocado - Caper Lime Vinaigrette
Tomato - Parmesan Crusted Crostini 17*

Wedge Salad^{gf}

*Heirloom Tomato - Red Onion
Applewood Bacon - Egg - Blue Cheese 15*

Local Greens Salad^{vgf}

*Baby Heirloom Tomato - Shaved Carrot
Cucumber - Brioche Croutons - Creamy
Herb Dressing 14*

🌶️ "Sweet Home Waikoloa" Salad

*Capers - Pancetta - Goat Cheese
Parmesan Dressing 15*

^{gf}Gluten Free ^{vgf}Vegetarian *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.

FROM THE SEA

Misoyaki 'Butterfish'^{gf}
Alaskan Black Cod - Baby Bok Choy
Furikake Rice 49

Parmesan Bacon Crusted
Chilean Sea Bass*
Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 54

Roasted Macadamia Nut Crusted
Fresh Fish of The Day*
Asparagus - Red Potatoes
Lobster Cream Sauce 47

🌿 "TNT" Crusted Whitefish
White Rice - Baby Bok Choy - Broccolini
Spicy Togarashi Butter 45

Blackened Island Ahi*^{gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 46

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 42

Butter Seared Georges Bank
Sea Scallops*
Creamy Coconut Black Rice
Lobster Essence MKT

Jumbo Tiger Shrimp
Garlic Shoyu Udon Noodles
Shiitake Mushroom - Cilantro 41

Ali'i Seafood Dynamite
Shrimp - Scallops - Lobster Dynamite
Happy Rice - Uni Sake Beurre Blanc 66

COMBINATION PLATES

Classic Four*
Hibachi Grilled Atlantic Salmon
Misoyaki 'Butterfish' - Blackened Island
Ahi - Roasted Macadamia Nut Crusted
Fresh Fish of the Day 56

Roy's Classic Combo^{gf}
Misoyaki 'Butterfish' - Braised Short Rib of
Beef 46

Shellfish Sampler*^{gf}
Grilled Maine Lobster Tail - Seared Sea
Scallops - Teppanyaki Shrimp - Yukon
Mash - Blue Crab Basil Cream 56

Filet Mignon* & Maine Lobster Tail
Gruyere Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace MKT

FROM THE LAND

Grilled 8oz. Filet Mignon*
Gruyere Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 52

Braised Short Ribs of Beef^{gf}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 45

EXCLUSIVELY ON SUNDAY

🌿 Grilled Wagyu Meatloaf
Creamy Whipped Potatoes - Mushroom Red Wine Gravy 32