

COLD

Maui Wowie Salad

Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette

Wedge Salad

Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese Dressing

Greens Salad

Shaved Carrot – Heirloom Tomatoes – Dean Okimoto's Creamy Herb Dressing

Caesar Salad

Brioche Croutons – Parmesan Cheese Creamy Togarashi Garlic Dressing

Big Eye Tuna Poke*

Avocado – Inamona Jus – Wonton Chips

HOT

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Original Mongolian Sauce

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce

Lobster Bisque

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

Canoe for Two*

Szechuan Ribs – Spicy Tuna Roll – Lobster Potstickers Crispy Chicken Spring Rolls

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce

Crispy Wok Fried Shrimp Tempura

Shishito Peppers – Shimeji Mushrooms – Malaysian Curry Aioli

FISH & SHELLFISH

Moroccan Spice Grilled Swordfish*

Edamame Farro – Baby Kale – Yuzu Soy Truffle Vinaigrette

Hawaiian Opah*

Sweet Corn – Shishito Peppers – Spicy Bangkok Crab Sauce Sweet Potato Purée

Misoyaki “Butterfish”

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Roasted Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Blackened Island Ahi*

Spicy Soy Mustard Butter Sauce

Jumbo Tiger Prawns

Garlic Shoyu Udon Noodles – Shiitake – Cilantro

Hibachi Grilled Atlantic Salmon*

Japanese Citrus Ponzu Sauce

Butter Seared Georges Bank Sea Scallops*

Creamy Coconut Black Rice – Lobster Essence

Andouille Crusted Whitefish*

Tempura Fried Okra – Crystal Hot Sauce Beurre Blanc

MEAT & POULTRY

Braised Short Ribs of Beef

Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini

Asian Stuffed Chicken Breast

Coconut Black Rice – Thai Peanut Curry Sauce

Hand Carved Filet Mignon*, 8oz

Vadouvan Roasted Carrots – Truffle Onion Misoyaki Demi Glace

USDA Prime New York Strip Steak*, 14oz

Lobster Mac and Cheese – Thai Basil Wild Mushroom Cream Sauce