

ROYAL OCEAN TERRACE

Restaurant & Lounge

Specialty Cocktails

DON'S ORIGINAL MAI TAI Bacardi Superior Rum with pineapple and orange juices and a dash of orgeat and Orange Curacao. Topped with a dark rum float. Our specialty!	14
PELE'S VOLCANIC MAI TAI Cruzan 151 Rum, Amaretto, pineapple and orange juice, capped with dark rum	16
MAI TAI QUENCHER Bacardi Superior, pineapple juice, sparkling water, lemon, lime, Malibu Coconut Rum	15
SHARK'S BITE Refreshing combination of Bacardi Superior, Southern Comfort, orange juice, and fresh limes served on the rocks	14
MAUI MULE Maui made Ocean Vodka, lime, ginger beer and a touch of fresh pineapple. Crisp & refreshing!	14
TOPLESS MAI TAI Malibu Coconut Rum & Tropical Juices finished with a Mango Rum float	15
PARADISE FOUND A trio of rums: Malibu Mango, Pineapple and Coconut Rums perfectly mixed with pineapple juice	15
SERRANO AND MANGO MARGARITA Fresh Serrano Chiles shaken with Cazadores Reposado Tequila, mango puree and sweet n sour. Spice it up!	15
CRANBERRY BOB'S SUNSET Maui's organic Ocean Vodka with ruby red grapefruit juice...with no cranberry juice to be found anywhere	15
MAUI DREAM Stoli Vanilla, Malibu Coconut Rum, fresh lime, mint and a splash of pineapple makes this dreamy delight!	15

Draft

Cans + Bottles

KONA BREWING CO. 9 Longboard	MAUI BREWING CO. 9 Pineapple Mana	MAUI BREWING CO. 9 Coconut Porter	BUDWEISER 8 Lager
KONA BREWING CO. 9 Big Wave	KOHOLA 9 Red Sand Ale	HEINEKEN 9 Lager	MICHELOB ULTRA 8 Lager
MAUI BREWING CO. 9 Big Swell IPA	STELLA ARTOIS 9 Lager	CORONA 9 Lager	WHITE CLAW 9 Hard Seltzer
MAUI BREWING CO. 9 Bikini Blonde	BUD LIGHT 9 Lager	COORS LIGHT 8 Lager	O'DOUL'S 9 NAB

After Dinner Drinks

HAWAIIAN COFFEE Bacardi & Coconut Syrup	14	AMARETTO	15
KEOKI Brandy, Crème de Cacao & Kahlua	14	GRAND MARNIER	15
HOT NUTTY IRISHMAN Bailey's & Frangelico	15	REMY MARTIN VSOP	17
IRISH COFFEE Irish Whiskey & Kahlua	15	COURVOISIER VS	17
SPANISH COFFEE Tia Maria & Bacardi	15	HENNESSEY	17
MEXICAN COFFEE Tequila & Kahlua	15	KAHLUA	15
ITALIAN COFFEE Amaretto & Galliano	16	FRANGELICO	15
		BAILEY'S IRISH CREAM	15
		B&B	15

Gluten free options are available upon request

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness **

18 % gratuity added for parties of six or more.

Kindly note that no outside food or wine bottles are allowed into our restaurant. All items must be certified from our food and wine vendors.

PuPus

COCONUT CRUSTED SHRIMP	18
Citrus Chilli Glaze	
MAUI TOMATO CROSTINI	14
Maui Tomato Fresh Mozzarella Parmesan Basil Balsamic	
STEAK BRUSCHETTA	18
Fresh Mozzarella Caramelized Onion Balsamic Reduction	
BUFFALO STYLE WINGS	16
Plantation Hot Sauce Blue Cheese Ranch Celery Slaw	

Soup & Salad

MAUI SEAFOOD CHOWDER	12
Thai Coconut Broth Fresh Maui Seafood	
MAUI BREEZE SALAD 	14 8
Kula Greens Seasonal Island Fruit Avocado Candied Macadamia Nuts Lilikoi Vinaigrette <i>Add: Fresh Fish 12 Shrimp 10 Chicken 8</i>	
CAESAR SALAD	13 18
Local Butter Lettuce Caesar Dressing Hawaiian Sweetbread Croutons Parmesan <i>Add: Fresh Fish 12 Shrimp 10 Chicken 8</i>	


Entrees

VEGGIE WOK STIR FRY	24	KA'ANAPALI MIXED PLATE	28
Maui Vegetables Jasmine Rice Toasted Sesame Cashews <i>Fresh Fish 12 Shrimp 10 Chicken 8</i>		Huli Huli Chicken Kalua Pork Fresh Fish Rice Macaroni Salad	
CHICKEN & BACON PASTA	26	LINGUINI SEAFOOD PASTA	32
Sundried Tomato Broccoli Cream Parmesan		Basil Pesto Bechamel Shrimp Fresh Fish Spinach Sun Dried Tomato	
"HAPA" POKE BOWL MP			
Troll Caught Fish Steamed Rice Avocado Kimchi Takuan Radish Sriracha Aioli Seaweed Salad Sesame Kabayaki			


CILANTRO MACADAMIA CRUSTED FRESH CATCH  36
Coconut Jasmine Rice | Lemon Ginger Sauce | Kula Vegetables

NY STEAK 38
10 oz | Mashed Potatoes | Seasonal Vegetables | Alii Mushroom Demi Glace

Handhelds

WILD CAUGHT FISH TACOS	21	ROYAL BURGER	21
Local Catch Hapa Tortilla Cabbage Wasabi Crema Papaya Pico de Gallo Lime <i>Fresh Fish 12 Shrimp 10 Chicken 8</i>		Bacon Cheddar Swiss Spicy 1000 Maui Lettuce Tomato Onion Fries	
FRESH ISLAND FISH SANDWICH	21	HANA BURGER 	21
Local Catch Brioche Bun Preserved Lemon Tartar Maui Lettuce Tomato Onion Pickles Fries		Ciabatta Bun Beyond Burger Patty Crispy Onion Smashed Avocado Sautéed Mushrooms Fries	
MARGHERITA FLATBREAD	18	PUA'A FLATBREAD	19
Tomato Fresh Mozzarella Basil		Kalua Pork Pepperoni Sausage Bacon Peppers	
FISH & CHIPS 19			
Chipotle Tartar Sauce Fries			

Dessert

MAUI MUD PIE 	16	PINEAPPLE UPSIDE DOWN CAKE	14
Oreo crust topped with Kona Coffee Ice Cream mixed with Macadamia nuts, toasted coconut & chocolate swirl		Caramelized Maui Gold Pineapple on Vanilla Chiffon Cake Topped with Island Vanilla Ice Cream & Caramel Sauce	
CRÈME BRULEE	14	ICE CREAM	10
Rich Hawaiian vanilla custard served with fresh berries		Chocolate, macadamia nut or vanilla	
CHEF'S CHEESECAKE	14	TROPICAL FRUIT SORBET	10
Chef's daily preparation. Served with Berries and fruit Coulis		Guava or Passion Fruit	

Gluten free options are available upon request

*** Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness ***

18 % gratuity added for parties of six or more. Kindly note that no outside food or wine bottles are allowed into our restaurant.

All items must be certified from our food and wine vendors.