

ROYAL OCEAN TERRACE

Restaurant & Lounge

Signature Cocktails \$15

CALAMANSI MAI TAI

Bacardi Superior | Bacardi 8 year Hamakua Calamansi | Orange Curacao
Orgeat | Maui Gold Pineapple Juice

HIBISCUS NECTAR

Cazadores Reposado | Hibiscus Puree | Fresh Squeeze Lime Juice | Agave
Nectar

BOTANICAL BLISS

Aviation Gin | St Germain Elderflower | Lillet Rose | Fresh Lime Juice |
Orange Bitters

ROYAL BLOODY MARY

Ocean Organic Vodka | Fresh Pressed Lemon | Heirloom Bloody Mary Mix

KAI TIME

Kai Lemongrass Ginger Shochu | Hapa Hibiscus Vodka | Simple Syrup Fresh
Lime Juice | Coconut Water Kaffir Lime Leaves Housemade | Coconut Lime
Foam

FROZEN COCONUT MOJITO

Rumhaven | Coconut syrup | Lemonade | Pineapple Chunks | Mint leaves |
Drizzle House Strawberry Puree

ALOHA HEAT

Kapena Hawaiian Chili Tequila | Select Apertivo | Strawberry Puree | Fresh
Lime Sour

LI HING LILIKOI MARGARITA

Kapena Li Hing Mui Tequila | Royal Combier Cognac | Fresh Lime Juice |
Lilikoi Purée | Orange Juice

KOHANA CACAO MARTINI

Kohana Cacao Rum | Kahlua | Baileys Irish Creme | Creme de cacao

Draft

KONA BREWING CO. Longboard 9

KONA BREWING CO. Big Wave 9

MAUI BREWING CO. Big Swell IPA 9

MAUI BREWING CO. Bikini Blonde 9

Cans + Bottles

MAUI BREWING CO. Coconut Porter 9

HEINEKEN Lager 9

CORONA Lager 9

BUDWEISER Lager 8

WHITE CLAW Hard Seltzer 9

O'DOUL'S NAB 9

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	20
Citrus Chilli Glaze	
MAUI TOMATO CROSTINI	15
Maui Tomato Fresh Mozzarella Basil Balsamic Reduction	
STEAK BRUSCHETTA	20
Seared Steak Maui Tomato Fresh Mozzarella Basil Balsamic Reduction	
BUFFALO STYLE WINGS	18
Plantation Hot Sauce Blue Cheese Ranch Celery Slaw	

Soup & Salad

MAUI SEAFOOD CHOWDER	13
Thai Coconut Broth Fresh Maui Seafood	
MAUI BREEZE SALAD 	9 15
Kula Greens Seasonal Island Fruit Avocado Candied Macadamia Nuts Lilikoi Vinaigrette	
<i>Add: Fresh Fish 12 Shrimp 10 Chicken 8</i>	
CAESAR SALAD	14 20
Local Butter Lettuce Caesar Dressing Hawaiian Sweetbread Croutons Parmesan	
<i>Add: Fresh Fish 12 Shrimp 10 Chicken 8</i>	

Entrees

VEGGIE WOK STIR FRY	26
Maui Vegetables Jasmine Rice Toasted Sesame Cashews	
<i>Fresh Fish 12 Shrimp 10 Chicken 8</i>	
CHICKEN & BACON PASTA	29
Sundried Tomato Broccoli Cream Parmesan	

KA'ANAPALI MIXED PLATE	31
Huli Huli Chicken Kalua Pork Fresh Fish Rice Macaroni Salad	
LINGUINI SEAFOOD PASTA	35
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 39

Coconut Jasmine Rice | Lemon Ginger Sauce | Kula Vegetables

NY STEAK 42

10 oz | Mashed Potatoes | Seasonal Vegetables | Alii Mushroom Demi Glace

Handhelds

WILD CAUGHT FISH TACOS	23
Local Catch Hapa Tortilla Cabbage Wasabi Crema Papaya Pico de Gallo Lime	
<i>Maui Brew Battered, Grilled or Blackened</i>	
FRESH ISLAND FISH SANDWICH	23
Local Catch Brioche Bun Preserved Lemon Tartar Maui Lettuce Tomato Onion Pickles Fries	
MARGHERITA FLATBREAD	20
Tomato Fresh Mozzarella Basil	

ROYAL BURGER	23
Bacon Cheddar Swiss Spicy 1000 Maui Lettuce Tomato Onion Fries	



HANA BURGER 	23
Ciabatta Bun Beyond Burger Patty Crispy Onion Smashed Avocado Sautéed Mushrooms Fries	

PUA'A FLATBREAD	21
Kalua Pork Pepperoni Sausage Bacon Peppers	

FISH & CHIPS 19

Chipotle Tartar Sauce | Fries

Dessert

MAUI MUD PIE 	16
Oreo crust topped with Kona Coffee Ice Cream mixed with Macadamia nuts, toasted coconut & chocolate swirl	
CRÈME BRULEE 	15
Rich Hawaiian vanilla custard served with fresh berries	
CHEF'S CHEESECAKE	15
Chef's daily preparation. Served with Berries and fruit Coulis	

PINEAPPLE UPSIDE DOWN CAKE	15
Caramelized Maui Gold Pineapple on Vanilla Chiffon Cake Topped with Island Vanilla Ice Cream & Caramel Sauce	
ICE CREAM	12
Chocolate, macadamia nut or vanilla	
TROPICAL FRUIT SORBET	12
Guava or Passion Fruit	

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