

# ROYAL OCEAN TERRACE

Restaurant & Lounge

## Specialty Cocktails

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

### Draft

<b>KBC</b> Longboard 9	<b>MBC</b> Pineapple Mana 9
<b>KBC</b> Big Wave 9	<b>KOHOLA</b> Red Sand Ale 9
<b>MBC</b> Big Swell IPA 9	<b>STELLA ARTOIS</b> Lager 9
<b>MBC</b> Bikini Blonde 9	<b>BUD LIGHT</b> Lager 9

### Cans + Bottles

<b>MBC COCONUT</b> Porter 9	<b>BUDWEISER</b> Lager 8
<b>HEINEKEN</b> Lager 9	<b>MICHELOB ULTRA</b> Lager 8
<b>CORONA</b> Lager 9	<b>WHITE CLAW</b> Hard Seltzer 9
<b>COORS LIGHT</b> Lager 8	<b>O'DOUL'S</b> NAB 9

*Happy Hour*  
Daily: 2:00PM to 5:00PM

<b>DRAFT BEERS</b>	2 Off
<b>HOUSE WINES</b>	8
<b>PREMIUM WELLS</b>	8

# Starters & Salads

- BASKET O' FRIES** ★ 12  
Choice of: Golden, Sweet Potato or Furikake
- BUFFALO STYLE WINGS** ★ 16  
Plantation Hot sauce | Blue Cheese Ranch | Celery Slaw
- KALUA PORK NACHOS** ★ 19  
Cheddar | Jack Cheese | Sour Cream | Jalapeños | Smashed Avocado | Papaya Pico De Gallo

- CAESAR SALAD** 13  
Local Butter Lettuce | Hawaiian Sweetbread Croutons | Caesar Dressing | Parmesan  
*Add: Fresh Fish 12 | Shrimp 10 | Chicken 8*
- MAUI BREEZE SALAD** GF 14  
Kula Greens | Seasonal Island Fruit | Avocado | Candied Mac Nuts | Lilikoi Vinaigrette  
*Add: Fresh Fish 12 | Shrimp 10 | Chicken 8*

# Entrees

- "HAPA" POKE BOWL** MP  
Troll Caught Fish | Steamed Rice | Avocado | Kimchi | Takuan Radish | Sriracha Aioli | Seaweed Salad | Sesame | Kabayaki
- WILD CAUGHT FISH TACOS** 21  
Local Catch | Hapa Tortilla | Cabbage Wasabi Crema | Papaya Pico De Gallo | Lime  
*Maui Brew Battered, Grilled or Blackened*
- FRESH ISLAND FISH SANDWICH** 21  
Local Catch | Brioche Bun | Preserved Lemon Tartar | Maui Lettuce | Tomato | Onion | Pickles | Fries

- BEACHCOMBER TURKEY SANDWICH** 17  
Italian Roll | Roasted Garlic Aioli | Avocado | Swiss Cheese | Bacon | Fries
- ROYAL BURGER** 21  
Bacon | Cheddar | Swiss | Spicy 1000 | Maui Lettuce | Tomato | Onion | Fries
- HANA VEGAN BURGER** V 21  
Ciabatta Bun | Beyond Burger Patty | Smashed Avocado | Crispy Onion | Sautéed Mushrooms | Fries

## MAKE YOUR OWN FLATBREAD ★ 14

Additional toppings \$1.00 each

Pepperoni | Italian Sausage | Ham | Bacon | Kalua Pork | Grilled Chicken | Bell Peppers | Onion | Tomato | Mushrooms | Pineapple | Basil

# Dessert

- MAUI MUD PIE** 16  
Oreo crust topped with Kona Coffee Ice Cream mixed with Macadamia nuts, toasted coconut & chocolate swirl
- CRÈME BRULÉE** 14  
Rich Hawaiian vanilla custard served with fresh berries
- CHEF'S CHEESECAKE** 14  
Chef's daily preparation. Served with Berries and fruit Coulis

- PINEAPPLE UPSIDE DOWN CAKE** 14  
Caramelized Maui Gold Pineapple on Vanilla Chiffon Cake Topped with Island Vanilla Ice Cream & Caramel Sauce
- ICE CREAM** 10  
Chocolate, macadamia nut or vanilla
- TROPICAL FRUIT SORBET** 10  
Guava or Passion Fruit

## Happy Hour

Daily: 2:00PM to 5:00PM  
25% off menu items with ★

*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.*