Exotic Drinks

BLUE HAWAII
Vodka, Blue Curacao and Island Essences. May Appear Blue and Icy, But there’s Happiness at the Bottom of Every Glass
4.25

ZOMBIE
A Dynamite Drink with Three Rums, Vermouth, Liqueur and Fruit Juice
5.00

CHI CHI
A Frosty Concoction of Vodka, Coconut Syrup and Pineapple Juice. For Launching Canoe Voyages and Other Daring Ventures
4.25

SCORPION
A Drink that can Sting Like a Scorpion — Gin, Brandy and Other Goodies; Served in a Giant Bowl
5.00

MAI TAI
A Typical Tropical Pipple, Fashioned with Two Kinds of Rum, Orange Curacao and Fresh Pineapple
4.25

TROPICAL ITCH
Made with Two Tropical Rums, Vodka and Blended with Orange Curacao and Passion Fruit Juice. Tall, Cool and Cures any Itch
5.00

MISSIONARY’S DOWNFALL
An Unholy Union of the Demon Rum and Cool Green Menthe—with an Angelic Touch of Fresh Mint
4.25

PI YI
A Delicious Blend of Rum and Passion Fruit Juice; Served In Your Own Pineapple
5.00

DON’S SPECIAL DAIQUIRIS
The Carribbean Goes Hawaiian with Rum
4.25

COCONUT WILLIE
Concocted with Madame Pele’s Favorite Gin, Triple Sec and Coconut Syrup. Served in a Coconut Shell
4.25
ICE CREAM LIBATIONS
Our Bartender Uses His Mixology Technology
to Create Exotic Ice Cream Spirits.

ROYAL OCEAN TERRACE DELIGHT
Kahlua, Grand Marnier, and Amaretto
with Ice Cream. What a Blend!
4.75

TOOTSIE ROLL
A Tropical Delight of
Kahlua, Orange Juice and
Ice Cream.
4.75

KAANAPALI ROYALE
Bailey's and Brandy with
Ice Cream.
The Irish couldn't do better!
4.75

ROOT BEER FLOAT
A Float with Character—
Kahlua, Galliano, a Splash
of Soft Drink, and Ice Cream.
4.75

BERRIETTA
Amaretto, Rum, and
Orange Juice blended with
Ice Cream — smooth & lovely.
4.75

MELON BALL
A Taste you can’t forget—
Midori Liqueur, Vodka, and a
Splash of Orange Juice, and
Ice Cream!
4.75
WINE LIST

Your server will be delighted to explain the vineyard and vintage of any of our wines.

WHITE DINNER WINES

Bin No.
2  CHARDONNAY, Sebastiani, Proprietor's Reserve  22.00
7  SAUVIGNON BLANC, Concannon  20.00
9  FUME BLANC, Robert Mondavi  22.00
12  CHENIN BLANC, Beringer  15.00
16  JOHANNISBERG RIESLING, Beringer  20.00
25  PIESPORTER GOLDTOEPFCHEN, Q.B.A. Havemeyer  24.00
27  LIEBFRAUMILCH, Martinsbeller  14.00

RED DINNER WINES

32  CABERNET SAUVIGNON, Robert Mondavi  30.00
36  CABERNET SAUVIGNON, Beringer  20.00
38  GAMAY BEAULOLAIS, Mirassou  15.00
39  PINOT NOIR, Beringer  15.00
42  PETIT SIRAH, Mirassou  15.00
43  ZINFANDEL, Robert Mondavi  18.00
44  ZINFANDEL, Sebastiani, Proprietor's Reserve  18.00

ROSE AND BLUSH WINES

52  PINOT NOIR BLANC, "Eye of the Swan" Sebastiani  14.00
53  WHITE ZINFANDEL, Weibel  15.00

CHAMPAGNE AND SPARKLING WINES

59  CHARDONNAY BRUT, Weibel  24.00
60  SONOMA COUNTY BRUT, Sebastiani  32.00
61  BLANC DE BLANC, Chateau Moncontour, Brut  30.00

HOUSE WINE SELECTION

AUGUST SEBASTIANI MOUNTAIN WINES
DINNER
Served from 6:00 to 10:00 PM

ROYAL OCEAN FOOD FARE
Colorburst Salad, Fresh Spinach Leaves with Giant Sliced Mushrooms, Tri-Colored Pasta Salad, Polynesian Chicken Salad, Chopped Liver Pate, Oriental Salad, Fresh Tropical Fruit and Assorted Marinated Salads. Garnish as you like with Fresh Mushrooms and Julienne of Vegetables, Guacamole, Just Sliced Tomatoes, Alfalfa and Bean Sprouts, Black Olives, Marinated Artichoke Hearts, Julienne and Grated Cheeses, Fresh Bacon Bits, Toasted Parmesan Croutons, Sunflower Seeds, and Much, Much More!!
Served with Round Baguettes, Oberlander Rye, and Burgundy Butter. A La Carte 8.50

PUPUS, SOUPS AND STARTERS
Our Daily Soup Creation 2.15
The Chef selects one of his favorite soup creations.
Saimin 3.75
A Japanese Noodle Soup with Sliced Char Siu Pork, Eggs, Green Onions and Fish Cakes.
Portuguese Bean Soup 2.15
An Island Favorite.
Chilled Half Papaya Garni 2.25
Baby Shrimp Cocktail 4.50
Fried Potato Shins 3.25
Served with Sour Cream with Green Onions, Grated Cheddar Cheese and Real Bacon Bits.
Nachos de Nosotros 3.50
Crispy Flour Tortilla Chips with Melted Cheeses, Guacamole, Sour Cream and Jalapeno Peppers.
Chinese Style BBQ Ribs 4.50
With Honey Flavored BBQ Sauce
Spring Rolls 3.50
With Chinese Hot Mustard and Plum Sauce for Dipping.
Rib and Roll Combo 3.95
A Combo of Chinese BBQ Ribs and a Spring Roll.
Sashimi 4.95
Served in the Traditional Way.
TERRACE FINEST
Served with Oriental Special Fried Rice and Stir Fried Vegetables.

ROYAL OCEAN FOOD FARE with TERRACE Entrees 2.50 Extra

Broiled New York Strip Steak 14.50
Served with our Burgundy Butter or with Green Pounded Peppercorn Sauce.

Broiled Filet Mignon 15.50
Orange Bearnaise with a Giant Mushroom Cap.

Herbed Top Sirloin Steak 13.50
Center Cut Top Sirloin, Herbed Butter, Mushroom Cap and an Onion Ring.

Ground Sirloin of Beef Parisienne 9.75
Sliced Marinated Mushrooms, Sautéed Onions and Tomato Fondue.

Turkey Piccata Milanaise 9.95
Medallions of Turkey dipped in Eggs and Parmesan Cheese, Sautéed in Butter, and Served with Madeira Sauce.

Boneless Breast of Chicken Keopulani 10.95
Sautéed with Papaya Wedges, Baby Shrimp, topped with Light Aurore Sauce.

Half Roasted Chicken 9.75
Roasted with Aromatic Herbs and Spices and served with Mushrooms and Artichoke Hearts, Teriyaki Pineapple Glazed or Just Plain.

Wienschnitzel 12.75
Freshly Breaded, Milk Fed Veal Medallion, Sautéed in Butter, topped with Lemon, Anchovies and Capers.

OUR SPECIALTY OF THE EVENING—Chef’s Creation, your server will tell you.

FROM THE FISH MARKET
Island Favorites served right off the boat.
Served with Oriental Special Fried Rice and Stir Fried Vegetables.

ROYAL OCEAN FOOD FARE with DINNER Entrees 2.50 Extra

Fisherman’s Catch of the Day Market Price
With Julienne Cucumber, Lemon Butter Sauce, or Broiled with Orange Bearnaise . . .

Japanese Style Fried Prawns 12.25
Specially prepared Panko-Breaded Prawns, Deep Fried.

Seafood Platter Kalama 13.25
Poucpoupi gathered from around the world’s watery kingdom. We offer sautéed Mahi Mahi, Scallops, Prawn, and some local Favorites with Japanese Breading.

PASTA, PASTA EVERY DAY
Our Chef selects one of his daily Pasta favorites.
Some days served Hot, some served Cold.
We will tell you about today’s Pasta selection.
Daily Priced
HAMBURGERS
Our Hamburgers are Eight Ounces of USDA Ground Chuck, Tenderly Broiled to your liking. Served Classically Simple and Simply Classic. Served with Crispy Fries with BBQ seasoning. Crispy Fried Onions, Sliced Tomatoes, Kosher Dill Slices and Colorful Vegetable Slaw.

CLASSICALLY SIMPLE BURGERS
Hamburger—Our Basic Burger 6.25
Cheeseburger—Choose Cheddar, Monterey Jack, Swiss or American Cheese 6.50 Any Combination of Cheeses 6.75

SIMPLY CLASSIC BURGERS
Peppercorn Burger—Marinated in a Green Pounded Peppercorn Sauce 6.50
Almost Oscar Burger—Beef Burger topped with Bay Shrimp and complimented with Orange Bearnaise. 7.50

ROYAL CLUBHOUSE
A Triple Decker of Freshly Roasted Turkey, Crisp Bacon, Shredded Lettuce and Tomatoes. Served with Maui Potato Chips. 5.95

EXTRAS
Crispy Fries with BBQ Spice 1.50
Fried Onion Rings 1.95
Baked Potato 2.50
Garnished with Butter, Sour Cream, Fresh Bacon Pieces, Green Onions, Shredded Coconut and Macadamia Nuts.

SLIGHTLY SWEET
From our own Pastry Shop— Assorted Pastries and Cakes on Display

AYER AFTER LAYER CAKES
Chocolate, Chocolate Chip 3.50 Coconut-Pecan 3.50

FROM HEISER'S PASTRY SHOP
Macadamia Nut Pie 1.75 DoBosch Torte 2.50
Double Banana Cream Pie 1.75 Maui Mud Pie 2.25 Fresh Fruit Flan 1.75
Truly German Chocolate Cake 2.50 Creamy Cheesecake with Fresh Berries or Fruits 2.50
Macadamia Nut Ice Cream 1.75 Kona Coffee Ice Cream 1.75
Fancy Vanilla Bean Ice Cream 1.75

BEVERAGES
Freshly Ground and Brewed Kona Coffee 1.00
Freshly Brewed Decaffeinated Coffee 1.00
Herbal Flavored Teas 1.00
Iced Tea with Lemon 1.00
Soft Drinks 1.00 Milk 1.00