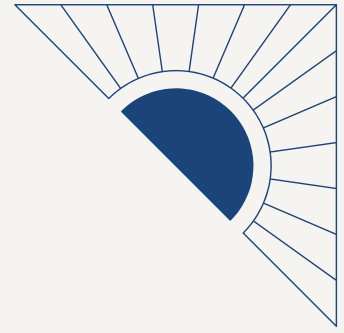


ROY'S
SEAFOOD INC



APPETIZER

Summer Rolls \$ 8.00

Two freshly wrapped rice paper rolls with Thai basil, Vietnamese pickles, lettuce, and vermicelli. Serve with savory peanut sauce.

A1: Shrimp
A2: Tofu
A6: Beef
A8: Grilled Chicken
A9: Grilled Pork

Spring Rolls \$ 8.00

Three golden fried spring rolls with shallot, wood ear mushroom, carrots, and taro. Serve with fish sauce.

A3: Pork
A4: Veggies

Nem Nuong Sa \$ 9.00

A15: Three Vietnamese lemongrass grilled pork sausage skewers with sweet and sour sauce.

Cucumber Salad \$ 8.00

S1: Thinly sliced cucumbers mingle with fresh cilantro, and Vietnamese styled pickles and dressing.

HOUSE SPECIALS

Banh Mi \$ 12.50

Traditional 9-inch Vietnamese sandwiches with Vietnamese pickles, butter, cucumber, green pepper, home sauce and small bowl of chicken or veggie soup.

B22: Lemongrass Chicken
B23: Grilled Pork Sausage
B24: Fried Tofu
B25: Sitr-fried Brisket
B26: Beef Stew

Banh Xeo \$ 19.00

Vietnamese crepe, beef, shrimp, bean sprout, onion, and fish sauce.

Crispy Dumplings \$ 8.00

Four crispy fried dumplings stuffed with white onions and black pepper serve with sweet and sour sauce.

A5: Shrimp
A7: Veggies

Combo Platter \$ 19.50

A10: Combination of 2 Shrimp summer rolls, 3 Pork spring rolls, and 4 Shrimp dumplings

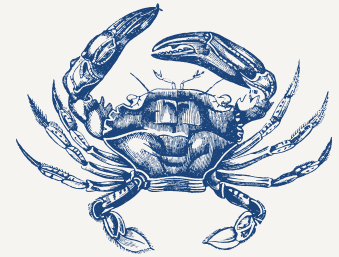
Rolls Platter \$ 15.00

A25: 2 Shrimp summer rolls and 3 Pork spring rolls

Bao Bun \$ 9.00

Three steamy buns, with your meat of choice, topping up with Vietnamese pickles, basils, and mayo.

A11: Stir Fried Tofu
A12: Grilled Chicken
A13: Grilled Pork
A14: Stir Fried Brisket



VERMICELLI

Rice noodle bowl with Thai basil, lettuce, cucumber, Vietnamese pickles, fried shallots, and fish sauce.

DN19: Grilled Chicken & Spring Roll \$ 15.50

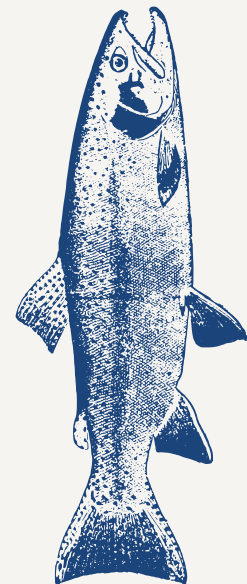
DN20: Shrimp \$ 15.50

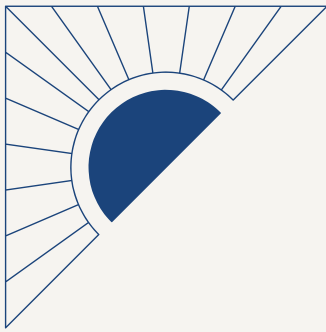
DN21: Fried Tofu and Veggies \$ 13.50

DN22: Stir Fried Brisket \$ 14.50

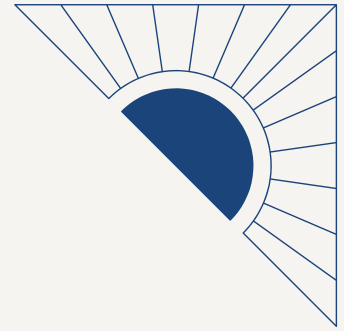
DN23: Grilled Chicken \$ 13.50

DN24: Bun Cha Ha Noi \$ 18.00





ROY'S
SEAFOOD INC



Drink

BEER \$7

Yuengling Golden Pilsner	Pilsner
Dogfish Head 90 Minute	IPA
Big Wave Golden	Ale
Lagunitas	IPA
Samuel Adams	Large
O'Fest	Large
Goose Island	IPA

DRAFT \$7

Kirin Ichiban
Stella Artois
Shock Top Belgian White
Michelob Ultra
Big Wave Golden Ale

RED WINE

Cabernet

Josh Cellar CA	\$11/40
Murphy Goode	\$10/40
Wente	\$11/40
Juggernaut Hillside	\$150
Caymus CA	\$100
Chimney Rock	\$165

Pinot Noir

Josh Cellar	\$11/40
Decoy CA	\$12/45

Merlot

Robert Mondavi	\$15/80
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Blend

Apothic Crush	\$10/40
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WHITE WINE

Sauvignon Blanc

Starborough	\$10/40
Murphy Goode	\$10/40
Ferrari Carano	\$12/45

COCKTAIL

Hello Vietnam	\$ 12.00
Vodka, Lychee Liqueur, Lychee Fruit	
Pho Cocktail	\$ 12.00
Gin, Star Anise Honey, Lime Juice, Jalapeno, dash of fish sauce	
Miss Saigon	\$ 12.00
Plum Wine, Pomegranate Liqueur, Cointreau, Peach Tea, Lemon Juice	
Viet Cafe	\$ 12.00
Viet Milk Coffee, Kalua, Rum	
Taste of Hanoi	\$ 12.00
Vodka, Ginger, Ginger Syrup, Lime Juice, Soda	
Sunrise	\$12.00
Vodka, Pomegranate Liqueur, Cointreau, Pomegranate Juice, Lemon Juice	
Margarita	\$10.00
Tequila, Cointreau, Lime Juice	



BEVERAGES

Soft Drink	\$2.00
Coconut Juice	\$3.00
Lemonade	\$4.00
Sparkling Water	
Small	\$3.00
Large	\$6.00

Chardonnay

Cupcake	\$10/40
Josh Cellar	\$10/40

