



**MAUI**

*Our Guide To  
Planned Parties*





Nick's Fishmarket ~ Maui is proud to put before you Our Guide to Planned Parties.

In our guide you will find a variety of menus differing in prices per person, our regular dinner menu, a copy of our extensive wine list offering fine vintages from Italy, France, and California, and a brief, but important fact sheet regarding our restaurant. Please do not feel limited to the menus discussed within, simply use them as a guideline in planning any or all of your important and special functions with us.

Our Director of Sales & Marketing, Patricia Blackburn, will be happy to help in answering any and all questions you may have, no matter how simple or complex they may seem.

Thank you,

Aaron Placourakis  
President & CEO



Let us help you in making reservations at any of our sister restaurants:

Sarento's on the Beach

Wailea, Maui

**808.875.7555**

&

Manoli's Pizza Company

Wailea, Maui

**808.874.7499**

&

Son'z Steakhouse

Ka'anapali, Maui

**808.667.4506**



## RESTAURANT PROFILE

**ADDRESS:** The Fairmont Kea Lani Maui  
4100 Wailea Alanui Drive  
Wailea, Maui, HI 96753  
808.879.7224  
www.nicksfishmarketmaui.com

**MENU:** Innovative, classic cuisine is the focus of this premier seafood restaurant. Specialties include fresh island snapper, mahi mahi, ahi, Hawaiian spiny lobster tail and timeless dishes such as filet mignon, rack of lamb and chicken.

**WINE:** One of the most spectacular features of this fine-dining restaurant is the glass enclosed 2,000 bottle wine display. Offering fine vintages from Italy, France, Germany and California, both the occasional drinker and the connoisseur will find the perfect compliment to their meal. A full service bar offers the finest in spirits, tropical cocktails as well as wines by the glass.

**AMBIANCE:** The romantic flair of the Mediterranean is seen in the restaurant's décor from the rich earth tones of its color scheme to the crisp white curves of its enchanting architecture. The atmosphere continues with unique beautifully designed private booths. Guests dining outdoors will fall under the spell of overhead lights, while looking out over the lush grounds of the resort. For those just stopping by to sample the magic of Nick's Fishmarket Maui, a granite bar provides casual seating for tasty pupu and tempting cocktails. The shimmer of light reflecting from its incredible wine display enhance the entire restaurant.

**HOURS:**

Dinner	Nightly	5:30 PM to 9:45 PM
Lounge	Nightly	5:00 PM to 11:00 PM

**CLIENTELE:** As one of Maui's premier seafood restaurants, Nick's Fishmarket Maui is a favorite among visitors and residents alike. Whether it is a romantic dinner, family celebration, business function or just a night out with friends, Nick's Fishmarket Maui is the Valley Isle's first choice in dining.

**AWARDS:** 2016, 2015, 2014 Certificate of Excellence, tripadvisor  
2015 Best Fish & Seafood, Maui No Ka 'O'i Magazine  
2015 Best Wine List, Maui No Ka 'O'i Magazine  
2015 through 2010 Diners' Choice, Open Table.com  
2016, 2014, 2013 Best Service, Maui No Ka 'O'i Magazine  
2013 People Love Us, Yelp.com  
2019, 2011 Best Outdoor Dining, OpenTable.com  
2010 Top 10 Restaurants on Maui, JustLuxe.com  
2005, 2004 Best Special Occasion Restaurant, Maui No Ka 'O'i Magazine  
2012, 2009, 2008 & 2007, Best Service, Maui News  
2006, 2005, 2004, 2003, 2001, Restaurant of Distinction, Honolulu Magazine  
2019 through 1999 Award of Excellence, Wine Spectator  
2002 through 2000 Top Maui Restaurant, Honolulu Magazine  
2002 through 1999, Favorite Hotel Restaurant, Neighbor Islands, Honolulu Advertiser

# *Nick's Fishmarket-Maui*

## *Prix Fixe Menus*

Our set dinner menus DO NOT include  
4.166% Hawaii state tax or 22% service charge.

### Service Charge & Sales Tax

All food, beverages, service, labor & miscellaneous charges are subject to a 22% service charge & Hawaii State Excise Tax, currently 4.166% (subject to change). The 22% service charge is allocated as follows: 3.5% will be retained by Nick's Fishmarket- Maui as an administrative fee. This portion is not a tip or gratuity and will not be distributed to the service staff. 18.5% will be distributed to the service staff as a tip or gratuity. If you or your guests would like to leave an additional amount of tip or gratuity for the service staff, please feel free to do so. If you have any questions regarding the administrative fee, please feel free to ask the Director of Sales & Marketing

**Menu items and price quoted are valid for 30 days only.**



## **Salad**

### **Nick's Caesar**

*Baby Romaine, Shaved Parmigiano-Reggiano, Fried Capers  
Garlic Crostini with Tapenade*

## **Choice of Entrée**

### **Moroccan Spiced Pacific Salmon**

*"Forbidden" Rice, Sautéed Spinach, Baby  
Shiitake Mushrooms, Mango Chutney  
Hana Avocado Relish*

### **Roasted Chicken Breast**

*Italian Sausage, Poblano Peppers, Maui Onions  
Creamy Polenta, Apricot-Brown Butter*

### **Grilled Filet Mignon**

*Asparagus, Roasted Garlic Mashed Potatoes  
Madeira-Porcini Mushroom Demi Glaze*

## **Dessert**

### **New York Style Cheesecake**

*Graham Cracker Crust, Strawberry Coulis, Fresh Local Strawberries*

### **Fresh Kona Coffee & Tea Service**

**\$85.00**

Not including Hawaii state tax or service charge

## **Family Style Appetizers**

### **Black & Blue Ahi**

*Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc  
Mango-Avocado-Papaya Relish*

### **Kalua Pig Pot Stickers**

*Caramelized Maui Pineapple Curry*

## **Salad**

### **Nick's Caesar**

*Baby Romaine, Shaved Parmigiano-Reggiano, Fried Capers  
Garlic Crostini with Tapenade*

## **Choice of Entrée**

### **Shrimp Scampi**

*Sautéed Wild Patagonian Shrimp, Garlic Butter, Heirloom Tomatoes, Fresh Basil  
Fusilli Pasta*

### **Mahi Mahi**

*Macadamia Nut Crusted, Blue Crab Jasmine Rice  
Coconut-Chili-Lime Vinaigrette*

### **Filet Mignon**

*Asparagus, Baby Carrots, Roasted Garlic Mashed Potatoes  
Madeira-Porcini Mushroom Demi Glaze*

## **Dessert**

### **Chocolate Decadence**

*Milk Chocolate Mousse, Lilikoi Curd, Chiffon Cake  
Covered in Chocolate Ganache*

### **Fresh Kona Coffee & Tea Service**

**\$95.00**

Not including Hawaii state tax or service charge

## **Family Style Appetizers**

### **Black & Blue Ahi**

*Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc  
Mango-Avocado-Papaya Relish*

### **Lump Crab Cakes**

*Grilled Kula Corn-Shiitake Mushroom Relish, Romesco Sauce*

### **Kalua Pig Pot Stickers**

*Caramelized Maui Pineapple Curry*

## **Salad**

### **Greek Maui Wowie**

*Chopped Maui Onions, Wild Shrimp, Tomatoes, Avocado,  
Romaine, Feta, Caper Vinaigrette*

## **Choice of Entrée**

### **Fresh Island Catch**

*Sautéed in Lemon, Butter & Capers, Broccolini  
Farrotto, 24 Hour Tomato Puree*

### **Mahi Mahi**

*Macadamia Nut Crusted, Blue Crab Jasmine Rice  
Coconut-Chili-Lime Vinaigrette*

### **Seared Diver Scallops**

*Goat Cheese Tortellini, Spinach, Peas, Pomegranate, Pepitas, Citrus Brown Butter*

### **Prime New York Steak**

*Roasted Baby Potatoes, Grilled Asparagus & Baby Carrots  
Porcini Mushroom Sauce*

## **Dessert**

### **Strawberries Panzini**

*Ulupalakua Ranch Strawberries Flambéed Tableside with Grand Marnier  
Served with Hawaiian Brown Sugar, Chocolate Sauce & Devonshire Cream*

### **Fresh Kona Coffee & Tea Service**

**\$110.00**

Not including Hawaii state tax or service charge