






Appetizers


Calamari Fritte	15
Served Golden Brown, Wasabi Cocktail Sauce, Chipotle Aioli	
Black & Blue Ahi ~	25
Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish	
Lump Crab Cake	20
Grilled Kula Corn-Shiitake Mushroom Relish, Hazelnut-Romesco Sauce	
Kalua Pig Pot Stickers	17
Caramelized Maui Pineapple Curry	
Hamachi Carpaccio ~	22
Sashimi Grade Hamachi, Cucumbers, Breakfast Radishes, Pink Peppercorn-Hawaiian Chili Vinaigrette	
Escargot	21
House-Made Garlic Butter, Parmigiano-Reggiano, Garlic Bread	
 Chef's Sashimi of the Evening* ~	25
Wasabi, Pickled Ginger, Namasu, Gluten-Free Soy Sauce	
 House Cured Smoked Salmon	18
Potato Crepes, Asparagus, Mascarpone Creme Fraîche, Crispy Capers & Maui Onions	
Fresh Oysters on the Half Shell* ~	28
Ahi Tartare, Lilikoi Mignonette & White Truffle Oil	
Seafood Chowder	18
Applewood Smoked Bacon, Fresh Island Fish, Kula Corn, Lump Crab Salad on a Crouton	
Salads	
 Chopped*	18
Maui Onions, Wild Shrimp, Baby Tomatoes, Avocado, Romaine, Feta Cheese, Caper Vinaigrette	
 Roasted Baby Beet & Farro	17
Organic Beets, Farro, Goat Cheese, Baby Arugula, Pomegranate Vinaigrette	
Nick's Caesar ~	16
Baby Romaine & Kale, Garlic Crostini with Tapenade	
Spinach*	16
Baby Spinach, Arugula, Honey Roasted Pear, Candied Walnuts, Gorgonzola, Warm Bacon Vinaigrette	

 *Trainer's Recommendation: Corporate Trainer, Rhonda Placourakis & Corporate Chef, Geno Sarmiento, have developed menu items designed to fuel both the body & the palate*

* *Gluten-Free Menu Items*

~ *Consuming raw or undercooked foods may increase your risk of food-borne illness*

Entrees

Opakapaka "Picatta"*	49
Hawaiian Snapper Sautéed in Lemon, Butter & Capers, Sweet Potato-Mascarpone Ravioli	
Mahi Mahi*	44
Macadamia Nut Crusted, Lemongrass Jasmine Rice, Coconut-Chili-Lime Vinaigrette, Blue Crab Slaw	
Ahi ~	53
Yellowfin Tuna, Root Vegetable Hash, Triple Blanched Garlic Cream, Brandy-Peppercorn-Foie Gras Sauce, Crispy Maui Onions	
Moroccan Spiced Salmon ~	34
"Forbidden" Rice, Sautéed Spinach & Baby Shiitake Mushrooms, Mango Chutney, Hana Avocado Relish	
Shrimp Scampi	38
Sautéed Tiger Prawns, House Garlic Butter, Shiitake Mushrooms, Sun Dried Tomatoes, Fresh Linguini	
Scallop & Pork "Adobo" ~	42
Seared Diver Scallops, Braised Pork Belly, Creamy Risotto, Baby Bok Choy, Adobo Sauce	
Grilled Spiny Lobster Tail	57
Mac & Cheese Carbonara, Broccolini, Lobster-Vanilla Emulsion	
Additional Tail	45
Nick's Cioppino	59
Tiger Shrimp, Diver Scallops, Manila Clams, Lobster, Ricotta Gnudi, Seafood-Tomato Broth, Bruschetta, Chipotle Aioli	
Roasted Chicken Breast	32
Italian Sausage, Pablano Peppers, Maui Onions, Goat Cheese, Creamy Polenta, Apricot-Brown Butter Sauce	
Beef Filet Mignon* ~	47
Roasted Baby Potatoes, Cipollini Onions, Brussels Sprouts, Maitre d'Hotel Butter, Rosemary-Fennel Jus	
New York Steak* ~	49
"Loaded" Mashed Potatoes, Grilled Asparagus, Baby Carrots, Fresh Porcini Mushroom Sauce	
Rack of Lamb ~	50
Moloka'i Sweet Potatoes, Crispy Goat Cheese, Maui Pineapple Jam, Jalapeno-Mint Vinaigrette	
 Grilled Vegetable Cannelloni	29
Filled with Eggplant, Heirloom Tomatoes, Maui Onions, Zucchini, Tomato Bisque, Panzanella Salad	



President & CEO
Aaron Placourakis

Corporate Executive Chef
Geno Sarmiento

Director of Operations
Don Abernathy

Please join us at one of our sister restaurants:

