



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
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
2016 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

Kula Grown

Baby Garden Greens, Cherry Tomatoes, Lilikoi Vinaigrette

Choice of Entrée

Moroccan Spiced Pacific Salmon

*“Forbidden” Rice, Mango-Peppercorn Chutney
Hana Avocado Relish*

Roasted Chicken Breast

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

Petite 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

\$70.00

Not including Hawaii state tax or service charge

Salad

Greek Maui Wowie

*Chopped Maui Onions, Tiger Prawns, Tomatoes, Avocado,
Romaine, Feta, Caper Vinaigrette*

Choice of Entrée

Mahi Mahi

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

Roasted Chicken Breast

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

Petite 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

\$75.00

Not including Hawaii state tax or service charge

Family Style Appetizers

Calamari Fritte

Served Golden Brown, Wasabi Cocktail Sauce, Chipotle Aioli

Kalua Pig Pot Stickers

Caramelized Maui Pineapple Curry

Salad

Nick's Caesar

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

Choice of Entrée

Shrimp Scampi

*Sautéed Tiger Prawns, House Garlic Butter
Shiitake Mushrooms, Sun-Dried Tomatoes, Fresh Linguini*

Mahi Mahi

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

Filet Mignon

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

Dessert

Chocolate Decadence

*Milk Chocolate Mousse, Roasted Almonds & Chiffon Cake
Covered in Chocolate Ganache*

Fresh Kona Coffee & Tea Service

\$90.00

Not including Hawaii state tax or service charge

Family Style Appetizers

Black & Blue Ahi

Sake-Mustard Beurre Blanc, Mango-Avocado-Papaya Relish

House Cured Smoked Salmon

Potato Crepes, Asparagus, Marscapone Crème Fraîche, Crispy Capers, Maui Onions

Salad

Greek Maui Wowie

*Chopped Maui Onions, Tiger Prawns, Tomatoes, Avocado,
Romaine, Feta, Caper Vinaigrette*

Choice of Entrée

Fresh Island Catch

*Sautéed in Lemon, Butter & Capers, Artichoke Hearts, Broccolini
Sweet Potato -Mascarpone Ravioli*

Scallop & Pork “Adobo”

*Seared Diver Scallops, Braised Pork Belly, Creamy Risotto
Baby Bok Choy, Adobo Sauce*

Prime New York Steak

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

Dessert

Strawberries Panzini

Ulupalakua Ranch Strawberries Flambéed Tableside with Grand Marnier

Fresh Kona Coffee & Tea Service

\$99.00

Not including Hawaii state tax or service charge