



**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 Vice President, Patricia Blackburn, who can be contacted at [patricia@nicksfishmarketmaui.com](mailto:patricia@nicksfishmarketmaui.com), 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:

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	5:00 PM to 8:45 PM
Lounge	Nightly	4:30 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:** 2021 Best Neighbor Island Restaurant, Honolulu Star Advertiser Ilima Award  
2016, 2015, 2014 Certificate of Excellence, tripadvisor  
2015 Best Fish & Seafood, Maui No Ka 'Oi Magazine  
2015 Best Wine List, Maui No Ka 'Oi Magazine  
2015 through 2010 Diners' Choice, Open Table.com  
2016, 2014, 2013 Best Service, Maui No Ka 'Oi Magazine  
2013  
2019, 2011 Best Outdoor Dining, OpenTable.com  
2010 Top 10 Restaurants on Maui, JustLuxe.com  
2005, 2004 Best Special Occasion Restaurant, Maui No Ka 'Oi 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

**CONTACT:** Patricia Blackburn, Vice President at [patricia@nicksfishmarketmaui.com](mailto:patricia@nicksfishmarketmaui.com)

# *Nick's Fishmarket-Maui*

## *Prix Fixe Menus*

Our set dinner menus DO NOT include  
4.712% Hawaii state tax, 22% service charge or  
2% Surcharge on food

### Service Charge & Sales Tax

All food, beverage, service, labor & miscellaneous charges are subject to a 22% service charge & Hawaii State Excise Tax, currently 4.712% (subject to change). The 22% service charge is allocated as follows: 4% 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% 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

### 2% Surcharge

A 2% service charge will be added to all food sales & distributed to the kitchen staff

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



## Salad

### **Nick's Caesar**

Hearts of Romaine, Shaved Parmigiano-Reggiano, Garlic Bread

## Choice of Entrée

### **Moroccan Spiced Pacific Salmon**

"Forbidden" Rice, Sautéed Spinach, Local Mushrooms  
Mango Chutney, Avocado Relish

### **Shrimp Scampi**

Tiger Shrimp, Cherry Tomatoes, Linguini, Lemon  
Garlic, Basil

### **Roasted Chicken**

Fontina & Prosciutto Stuffing, Whipped Potatoes, Baby Greens, Whole Grain Mustard-Tarragon Jus.

## 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

### **Lump Crab Cakes**

Mango Pico de Gallo, Parmesan-Yuzu Aioli

### **Kalua Pig Pot Stickers**

Caramelized Maui Pineapple Curry

## Salad

### **Nick's Caesar**

Hearts of Romaine, Shaved Parmigiano-Reggiano, Garlic Bread

## Choice of Entrée

### **Shrimp Scampi**

Tiger Shrimp, Cherry Tomatoes, Linguini, Lemon, Garlic, Basil

### **Potato Scaled Mahi Mahi**

Asparagus, Yukon Gold Mashed Potatoes, Beurre Rouge

### **Filet Mignon**

Asparagus, Baby Carrots, Roasted Garlic Mashed Potatoes, Béarnaise

## Dessert

### **Chocolate-Macadamia Nut Brownie**

Salted Caramel

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

**\$115.00**

Not including Hawaii state tax or service charge

## Family Style Appetizers

### **Black & Blue Ahi**

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

### **Lump Crab Cakes**

Mango Pico de Gallo, Parmesan-Yuzu Aioli

### **Kalua Pig Pot Stickers**

Caramelized Maui Pineapple Curry

## 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, Broccolini, Farrotto, 24 Hour Tomato Puree

### **Seared Diver Scallops & Shrimp**

Goat Cheese Tortellini, Spinach, Peas, Pomegranate, Pepitas, Garlic Butter

### **Filet Mignon**

Asparagus, Baby Carrots, Roasted Garlic Mashed Potatoes, Béarnaise

## 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**

**\$130.00**

Not including Hawaii state tax or service charge