



MAUI

Nick's Fishmarket ~ Maui

Regular Dinner Menu

APPETIZERS

CALAMARI FRITTE \$ 9.95

*Seasoned and Served Golden Brown
With our House Cocktail Sauce*

BLACK & BLUE AHI \$ 12.95

Cajun Spices, Seared Rare

CRAB CAKE \$ 12.95

*Alaskan King Crab, Seasoned & Served
With Sake-Mustard Butter*

ESCARGOT \$ 10.95

*Farmed Escargot & Garlic Puree, Baked with Our House
Garlic Butter*

AHI "POI POUNDER"

*Yellow Fin Tuna & Alaskan King Crab
on Wasabi Aioli & Soy Glaze*

SASHIMI Market Price

Fresh Island Ahi, Served on a Bed of Daikon

SHRIMP COCKTAIL \$ 13.95

*Grilled & Served Chilled, With a Fresh
"Kahua Ranch" Tomato Sorbet*

SMOKED SALMON \$ 11.95

Thinly Sliced & Offered with all of the Condiments

MALAYSIAN TIGER SHRIMP \$ 11.95

*Oven Roasted & Served Scampi Style
With Garlic Butter*

SAMOSA \$ 9.95

*Confit of Filet Mignon Baked in
Phyllo, Coconut Curry & Crisp Indian Cracker*

OYSTER ROCKEFELLER \$ 12.95

*Fresh Oysters Baked with Spinach, Applewood Smoked
Bacon, Glazed with Hollandaise*

BELUGA CAVIAR Market Price

Prepared Tableside with all the Trimmings

SOUP

VICHYSOISE \$ 4.95

Chilled Potato & Leek Soup with a Taro Swirl

SALADS

CAESAR \$ 7.95

*Fresh Island Romaine Lettuce, Shavings of Parmesan &
Roasted Garlic Chips, Drizzled with Balsamic Syrup*

NICK'S CLASSIC \$ 7.95

*Garden Greens Tossed with our Signature Dressing,
Garnished with Bay Shrimp*

ISLAND MESCLUN GREENS \$ 7.95

*Raspberry Vinaigrette, Served Goat
Cheese Crostini*

"KAHUA RANCH" TOMATO \$ 8.95

*Oven Roasted "Kahua Ranch" Tomato, Homemade
Mozzarella, Fig Balsamic Vinegar, Extra Virgin Olive
Oil*

GREEK MAUI WOWIE \$ 8.95

*Chopped Maui Onions, Tomatoes, Avocados,
Feta Cheese & Bay Shrimp*

If we can make arrangements in any of our other restaurants, please let us know.

May we reserve a table for you?

SARENTO'S TOP OF THE I

Waikiki, Hawaii

AARON'S ATOP THE ALA MOANA

Honolulu, Hawaii

SARENTO'S ON THE BEACH

Kihei, Maui

SEAFOOD

ROASTED SALMON \$ 26.95

*Smoked Shrimp Crust and
Red Wine-Honey-Thyme Sauce*

SCALLOPS \$ 28.95

*Diver Scallops, Gnocchi, Morel Mushrooms & Asparagus
Tips in a Delicate Chardonnay Butter*

MAHI MAHI \$ 28.95

*Flame Broiled Filet with Sweet Kula Corn Relish & Aged
Balsamic Vinegar*

SEAFOOD PAELLA \$ 31.95

*Medley of Seafood, Smoked Chicken, Italian Sausage
Served Steaming Hot in Saffron Broth*

LIVE KONA MAINE LOBSTER \$ 28.95 per lb.

Steamed to Perfection & Prepared Tableside

CRAB LEG SARENTO'S \$ 29.95

*Sautéed with Garlic Butter & Served with
Garlic Mushroom Linguini*

AHI PEPPER FILET \$ 31.95

*Yellow Fin Tuna, Flame Broiled with
Cracked Pepper & Applewood Smoked Bacon*

OPAKAPAKA \$ 33.95

*Hawaiian Pink Snapper, Sautéed with Rock Shrimp &
Served with Lemon Butter & Capers*

BROADBILL SWORDFISH \$ 27.95

*Flame Broiled, Finished with Sun Dried Tomatoes,
Maui Onions, Roasted Garlic Cloves & Gorgonzola
Cheese*

"TRISTAN" LOBSTER TAILS \$ 49.95

*Oven-Roasted Tails, with Riso Pasta Thermidor
& Saffron Herb Butter*

ABALONE CHICAGO STYLE Market Price

Asparagus, Shiitake Mushrooms & Rock Shrimp

SEAFOOD MIX GRILL \$ 33.95

*Rosemary Skewered Fresh Island Catch
Diver Scallop & Tiger Shrimp*

NOT SEAFOOD

FILET MIGNON \$ 28.95

*Center Cut of Beef Tenderloin Flame Broiled, With
Boursin Cheese & Smoked Applewood Bacon*

GRILLED RACK OF LAMB \$ 35.00

Herb Crust, Sun Dried Tomato Jam, Natural Fennel Jus

HERB-ROASTED CHICKEN \$ 24.95

*Feta Cheese Stuffing, Quinoa Salad
& Pan Juices*

"PARKER RANCH" N.Y. STEAK \$31.95

*Potato Terrine, Shallot – Herb Butter,
Sweet Kula Onion Fries*

SURF & TURF \$ 45.95

*Tristan Lobster & Black Angus Center Cut
The Best of Both Worlds!*



JIRO NOGUCHI

Chairman

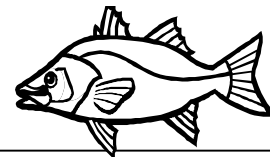
AARON PLACOURAKIS

President & CEO

AL SOUZA

Senior Vice President

Director of Operations **RON PANZO** *CORPORATE Chef* **GEORGE GOMES, JR.**
General Manager **DON ABERNATHY** *Executive Chef* **KYLE YONASHIRO**



Keiki Menu

\$ 12.95

Dinner

Choice of:

Lexi's Fresh Hawaiian Fish

Filet of Fresh Island Fish, Flame Broiled or Breaded Along with Our House Tartar Sauce.

Gabriella's Linguine

Tossed in a mild Marinara with Meat Balls & Parmesan

Jesse's B.B.Q. Sticks

Beef Sticks Flame Broiled & Finished with Teriyaki Sauce

Aris's Style Chicken

Breaded & Served Golden Brown with French Fries

Dessert

Gelato or Sorbet

Cup of Milk or Juice

