



**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*

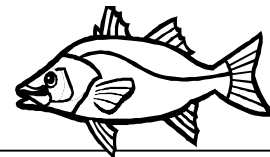
**AARON PLACOURAKIS**

*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.*

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#### **Gabriella's Linguine**

*Tossed in a mild Marinara with Meat Balls & Parmesan*

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#### **Jesse's B.B.Q. Sticks**

*Beef Sticks Flame Broiled & Finished with Teriyaki Sauce*

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#### **Aris's Style Chicken**

*Breaded & Served Golden Brown with French Fries*

### Dessert

**Gelato or Sorbet**

**Cup of Milk or Juice**

