



Nick's Fishmarket - CLOSED

9 reviews

Category: Restaurants

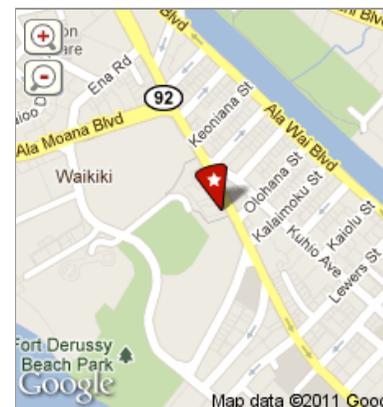
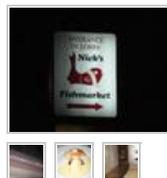
2070 Kalakaua Ave
Honolulu, HI 96815

(808) 955-6333

Price Range: \$\$\$\$
Accepts Credit Cards: Yes
Attire: Dressy

Good for Groups: Yes
Good for Kids: No
Takes Reservations: Yes
Waiter Service: Yes

Outdoor Seating: No
Good For: Dinner
Alcohol: Full Bar
Wheelchair Accessible: Yes



9 reviews for Nick's Fishmarket

All Reviews



Gerald S.
Chino Hills, CA

5 stars 1/21/2008

If you're going to Oahu, you HAVE to get the Entertainment book (see <http://www.entertainme...> for details). No, I do not work for <http://entertainment.com>. It has tons of coupons for you to use for all sorts of stuff (parasailing, kayaking, scuba, dining, etc.). Where am I going with this? There is a coupon in there for Nick's Fish market for buy one entree get one free. For that, it's totally worth it.

You get this ambience of romance because it's dimly lit and has candles here and there. So of course, if you're there w/ a same-sex friend (guy and guy party), then you will feel gay. Again, it's not like there is anything wrong w/ being gay but I sure don't want to feel that way since I'm straight. Um... it was definitely awkward though.

The food was above average. I had a nice juicy filet mignon cooked to perfection so I really couldn't complain.

The service was excellent as they were very attentive

The place just reminds me of any steakhouse in LA. It has the same feel so if you feel like eating Hawaiian, this isn't the place.



Carina F.
San Diego, CA

9/16/2007 1 photo

Nick's was recommended to me from a fellow San Diegan. It was also in my guidebook and in this coupon book my hotel gave me...Maybe that should have given it away. I'd heard it was stuck in the 80s in terms of decor, and was in a semi-random spot. Not where you'd expect a fish restaurant and it wasn't on the water.

We went with some old friends who now live in Honolulu. Started with some drinks in the bar area. Everyone was right - it was dark, kind of like a steakhouse. Really old furnishings, paintings, etc. Had some wine and were then seated. We had a large semi-circular booth in the corner, which was nice. Service was prompt and formal.

We started with their appetizer sampler. I guess we thought it'd be a typical sampler platter, with at least 3 things of each item. But it was this teeny plate, with teeny appetizers, and they all sucked. No way could you share it. One shrimp, one crabcake, seared ahi tuna (way over-peppered). I was in need of salad since I hadn't had many veggies on my vacation. It was \$13 so I expected a damn good salad. The baby greens were fine, it had chunks of blue cheese, balsamic, but it came with what they called "bruschetta," which was just thinly sliced and toasted french bread with a spread of what tasted and looked like cold Ragu or maybe just tomato paste. I couldn't believe a place that charged so much money would serve that. And call it bruschetta. Wow. They also served sourdough bread and garlic butter - that was probably the only decent thing

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that I ate there.

On to the main course. The menu was limited in the fish department. I thought this was a "fishmarket"? There were only about 5 different fish to choose from. We ordered the Opakapaka, to try something Hawaiian. (See picture I uploaded). It was almost a \$40 dish so again, I expected some phenomenal fish. Nope. The sauce on the fish was so heavy. The mashed potatoes were even more heavy and it came with some overcooked slices of carrot and zucchini. I expect light and fresh fish with light and fresh accompaniments. It was kind of an old school style, just like the way the place is decorated. Tied in together. My friend got the sea bass, which was drenched in a tomato sauce. It didn't look appetizing to me. He said it was "OK."

I will not go here again, nor will I recommend it to anyone else. They also have some sister restaurants on Maui. So we avoided those at all costs. They have the same logo, so it won't be hard to miss.

 Listed in: [Oahu & Maui Trip...](#)



[Brad C.](#)
San Francisco, CA

 4/24/2007

Kinda looks funny from the outside. Kinda sounds funny as well. Fishmarket? For all the time I've spent in Honolulu I only recently tried this place for the first time. Loved it. Warm bread and butter were awesome. Baby greens salad was good despite a rather loose interpretation of "bruschetta". Had the mahi mahi with rice and pineapple salsa and the opakapaka with mashed potatoes and citrus. Both were spot on, especially the opakapaka.

Wine list is decent but I would steer away from the Nicks Private Label bottles.

A great choice if you are in Waikiki, don't feel like driving anywhere and are down for a bit of a cheesy old-school vibe.



[Shay F.](#)
Honolulu, HI

 8/16/2008

It's ok. I don't like how it's super dark in there...I'd like to know what I'm eating....LoL. Anyways, the food is okay....nothing too exciting. But the dessert is cool....they do that thing with the fire if you ask them to. =>



[Cynthia A.](#)
Walnut Creek, CA

 2/16/2007  3 photos

Been once just for a dessert sampling and once for dinner. The lighting is low, contributing to the relaxing environment. I thought there are too many poor quality paintings on the walls. There were some nice tropical flower arrangements out (not sure if they were fake - the calla lilies in the bathroom were for sure fake - I touched them). The time a bunch of us went for dessert, everything was great, except for the cherries jubilee which had what seemed like canned cherry pie filling. Don't get that.

Dinner: The warm bread with garlic butter was really yummy. There's a pretty extensive hard liquor menu, and a pretty good wine list. I would have liked it if half bottles were available and if there were more selections for wines by the glass. I didn't like the house cabernet; it seemed really bitter to me, but my fiance thought it was fine. The pinot grigio and merlot we had were pretty good. My fiance ordered 5 little lobster tails that looked GREAT. I ordered a baby green salad (the only appetizer, soup, or salad without seafood - what did I expect?) and the filet mignon medium rare. The greens in the salad were way overpowered by too much balsamic vinegar, topped with twice as much blue cheese and walnut as there should have been. The salad came with what they were calling bruschetta, topped with what tasted and looked like cold pizza sauce. Gross.

I've never had a filet mignon that I didn't like until now. This filet mignon had a "skin" hard like a crocodile, and was overcooked to medium. And it just didn't seem to taste very good. Was this really a filet mignon?! The very rawest parts of the filet were only OK; I had lots of black and grey pieces off to the side of my plate. The waiters didn't notice. I didn't want

to send it back because I wanted to eat while my good company was enjoying his lobster, so I just let it go. The horseradish mashed potatoes that came with my meal were too strong tasting to accompany a bland, dry, overcooked filet, so I left a bunch of it on the plate. I have to say that the best part of my dinner at Nick's was the slice of carrot that was plated as part of my entree: it was fresh tasting, and only half cooked; not mushy or too crunchy. The fiance agreed that the carrot was strangely really good.

For fine dining I expected better, though the lobster did look really great (unfortunately I don't eat seafood...). At least there was free valet parking (under the building - the entrance is on the Kuhio Ave. side). I would go back to sit in the lounge section for drinks and live music, but not for dinner.



Aya T.
Los Angeles, CA

★★★★★ 1/2/2009

If you're looking for a seafood restaurant with incredible service, Nick's is the place! We started off the evening with the ahi/salmon tartare which was lightly seasoned with oil, lemon and capers. I enjoyed the simplicity of the dish where you could actually taste how fresh the fish was. I had the Ahi Steak which was served in this creamy soy/sesame/ginger sauce with rice and a veggie medley of shitake mushrooms, snow peas and onions. The portion of the Ahi fillet was gigantic and I was surprised to find myself almost finishing up my plate because YES it was that good. I tasted the Opakapaka and the Macadamia crusted Ono special that my family had and both dishes were also amazing. For dessert we shared the creme brulee with fresh berries, which we had no problem finishing as well. I have to compliment Daniel, Chris (?) and Wayne on their attention to detail. Our glasses were always full, they always checked in on us to see how we were doing and made our meal an extra special one.



Mark C.
Honolulu, HI

★☆☆☆☆ Updated - 2/20/2009

c-l-o-s-e-d!

1 Previous Review:

★☆☆☆☆ 2/4/2009

Nick's Fishmarket is CLOSING! They sucked anyways ;)



Marc K.
Honolulu, HI

★☆☆☆☆ 2/5/2009

good bye, good riddance nick's fishmarket. this place, which was once such a wonderful spot, has consistently lost quality and ended up a bad joke. whatta pity.



hallmark p.
Honolulu, HI

12/21/2008

This place serves the best lobster! The sauce that comes with the lobster is unique and delicious! Lobster is nice and moist.

(1 Filtered)