



BIG HICKORY

WATERFRONT GRILLE

Bonita Beach's Hidden Gem
26107 Hickory Blvd. Bonita Springs FL
Carry Out: (239)992-0991

Sunday-Thursday 11:00 - 8:00
Friday & Saturday 11:00 - 8:30

FOLLOW US ON FACEBOOK for our latest news and specials

NOVEMBER SPECIAL

All-You-Can-Eat Fish Fry Friday \$18
A plate full of our lightly battered Cod filets
Served with French Fries and Cole Slaw

HAPPY HOUR SPECIALS!

2:00 - 4:30 Monday-Thursday

\$4 Fish Taco \$1 off All Beer \$2 off HouseWines

Free Glass of House Wine with Purchase
of Signature Dinner

STARTERS & SOUPS

MIKE'S BAYOU SHRIMP 1/2 lb for 15 1 lb. for 23
A bowl full of no peel shrimp, dressed in butter, Old Bay, garlic and our secret seasonings Served with french bread crostinis to get every last drop

PEEL-N-EAT SHRIMP 20
A beach classic served with cocktail sauce and lots of napkins

BOOM-BOOM SHRIMP 12.5
A popular classic of fried shrimp tossed in our Boom Boom sauce and served w/ celery & bleu cheese

STEAK ON A STICK 19
Two tender skewers of filet and grilled onions served on top of a grilled pita with cherry tomatoes

JUMBO CHICKEN WINGS 6 for 10 12 for 18
Available Dry Caribbean Jerk seasonings and Tropical BBQ on the side, or Tossed with BBQ or Buffalo Sauce, With Celery & Bleu Cheese Dressing

SPICY KRAB ROLLS 12
Four pieces of our famous egg roll wraps and housemade Krab mixture served with spicy mayo and teriyaki glaze

FRIED CALAMARI 12.5
Fresh Calamari lightly breaded and flash fried, with Spicy Ranch

MUSSELS OR CLAMS CHARDONNAY 15
Sauteed in garlic butter, cilantro, chardonnay and served with garlic crostinis

GREEN FRIED TOMATOES & Spicy Ranch Dip 12.5

MOZZARELLA CAPRESE 12.5

ONION RINGS TOWER & Spicy Ranch Dip 8.5

BEER CHEESE DIP & CHIPS, side of Pico De Gallo 9.5

CHILLED CRAB & SHRIMP GAZPACHO 12.5

CLAM CHOWDER 5.5 Cup Bowl 7.5
Margo's famous recipe of creamy potato and clams

CONCH CHOWDER 6 Cup Bowl 8
Smooth and creamy lobster base soup

LOBSTER BISQUE 6 Cup Bowl 8
Smooth and creamy lobster base soup

HEARTY LOBSTER BISQUE 9 Cup Bowl 12
Creamy bisque loaded with bites of lobster

DRAFT BEER

	Pint	Pitcher
Big Hickory Red Nook Ale	3.75	13.50
Bud Light	3.50	13.00
Blue Moon	5.50	19.75
Channel Marker	7.00	25.00
Rotating Taps(ask!)	6.50	23.00

BOTTLED BEER

DOMESTICS 4.00

Budweiser Bud Light
Yuengling Michelob Ultra
Miller Lite Coors Light Bud Select 55

PREMIUMS 4.75

Stella Artois Modelo
Corona Angry Orchard Hard Cider
Becks Non-Alcoholic Beer 3.75

LOCAL CRAFTS & IPA's (Cans) 5.50

Hurricane Reef
Goose Island FMB High Five

Add a New Big Hickory
Souvenir Koozie
Served with your Drink!
Bottle Koozie with Bottle Opener 5.95
Skinny Can 3.95
Regular Can 3.95
Wine Glass 3.75

BEVERAGES

SELTZERS, SODAS, & SUCH

COLD GLASS UPON REQUEST

White Claw Hard Seltzer 5.00
Black Cherry Mango Lime Raspberry

Bud Light Hard Seltzer 5.00
Strawberry Mango

Fling Vodka Soda Craft Cocktail 6.00
Blood Orange

High Noon Vodka Soda Cocktail 6.00
Pineapple Grapefruit Peach Watermelon

Beach Juice Rose' in 387ml can 9.00
FreakShow Dry Chardonnay 187ml can 8.0

SOFT BEVERAGES

Fresh Brewed Iced Tea 3.00

Fountain Drinks 3.00

Coca-Cola Diet Coke

Mr. Pibb Sprite

Coke Zero Fuse Raspberry Tea

Minute Maid Lemonade

Club Soda

Fresh Orange Juice (No Refill) 3.75

San Pellegrino 3.75

Coffee/Decaf/Hot Tea 3.00

Milk (No Refill) 3.00

Aquafina Bottled Water 2.00

HOUSE WINES

6.75 Chardonnay, Beringer "Main & Vine", Calif
6.75 White Zinfandel, Beringer "Main & Vine"
6.75 Merlot, Beringer "Main & Vine", California
6.75 Cabernet Sauvignon, Beringer "Main & Vine"
7.50 Pinot Grigio, Fetzer, California

WINE LIST

10 36 Chardonnay, Hess Select, California
8.5 33 Pinot Grigio, Tiziano, Italy
15.5 55 Pinot Grigio, Santa Margherita, Italy
9 34 Sauvignon Blanc, Benzinger, California
10.5 38 Sauvignon Blanc, Mohua, New Zealand
7 28 Riesling, Bex, Germany
7.5 29 Riesling, Washington Hills, Washington
8 30 Rose', Rose' All Day, Provence
7.5 29 Pinot Noir, Line 39, California
9 33 Pinot Noir, A by Acacia, California
15 50 Pinot Noir, Route Stock, California
- 45 Pinot Noir, PineRidge 'Forefront', Oregon
8.5 30 Cabernet Sauvignon, 19 Crimes, Australia
10 37 Cabernet Sauvignon, Chloe San Lucas, Calif
- 50 Merlot, Alexander Valley, Sonoma bottle only
8.5 30 Red Blend, Rutherford Ranch Rhiannon, Calif
7.5 28 Bubbly Pink Moscato, Barefoot, California
7.5 29 Sparkling Brut, Rey DeCopas, California
- 40 Champagne, Charles de Fere Jean Louis
split 9 Prosecco, Cupcake, Italy
split 9 Brut, JP Chenet, California
split 8 Brut, Barefoot, California
7.50 Fresh OJ Mimosa

BIG SALADS

CALYPSO LOBSTER SALAD 25
 Tomato crown stuffed with artichokes, hearts of palm, diced tomato, cucumbers, red onion and chunks of sauteed lobster on a bed of greens and drizzled with calypso sauce
 Add a Crab Cake for 10

COBB SALAD 12
 Crisp Mixed Greens, red tomatoes, crisp bacon, hard boiled egg, bleu cheese, cucumber, & avocado
 Add Grilled Shrimp 5

SANTANA SALAD 12
 Crisp Romaine is served in a freshly fried flour tortilla bowl with tomatoes, cucumbers, black bean and corn salsa, avocado, shredded cheddar and jack cheese. Spicy ranch dressing on side
 Add Grilled Chicken 7

CHICKEN SALAD FRUIT PLATE 12.5
 Our family recipe of finely chopped chicken breast, celery, pecans, and lots of grapes in our homemade dressing served on a bed of lettuce and assortment of seasonal fruit and gourmet crackers

Dressings: Ranch, Blue Cheese, Honey Mustard, Oil & Vin, Balsamic Vinaigrette, Italian, Spicy Ranch, and Caesar

CLASSIC CAESAR SALAD 11
 Romaine lettuce topped with croutons and parmesan cheese. Add Chicken 7

WEDGE SALAD 9
 A quarter wedge of iceberg lettuce smothered with bleu cheese dressing and topped with crisp bacon, tomatoes, thin sliced red onion and bleu cheese crumbles
 Make it a Black and Blue and add a Filet Skewer for 10

HOUSE SALAD 10
 Cucumbers, julienne carrots, grape tomatoes and thin sliced red onion on a bed of greens topped with croutons
 Add a Grouper Filet 13.5

ADD PROTEIN TO YOUR SALAD

Grouper 13.5 Filet Skewer 10 Mahi 10
 Grilled Chicken 7 Grilled Shrimp 5 Crab Cake 10

SANDWICHES & WRAPS

Served with a Side of French Fries, Lettuce, Tomato, Onion, & Pickle Spear
 Substitute Premium Side for Fries \$2

LOBSTER ROLL (Hot or Cold) 25
GROUPE SANDWICH 18.5
MAHI-MAHI SANDWICH 16
CRAB CAKE SANDWICH 18
MAHI-MAHI & PEPPERS BURRITO 18
CERTIFIED ANGUS 1/2 lb CHEESEBURGER 12.5
BLACK & BLEU BURGER 13.5
BBQ PULLED PORK SANDWICH w/slaw 11.5
GRILLED CHICKEN SANDWICH 11
CHICKEN CAESAR WRAP Available Fried, Grilled or Blackened 11

ADD TO ANY SANDWICH for \$1

Bacon *Jalapenos *Avocado* Grilled Onions*Blue Cheese Crumbles
 Cheese: American, Swiss, Provolone, Cheddar, Pepperjack

PLATTERS

Include French Fries and a garnish of Pineapple Slaw,
 Choice of One Dipping Sauce (Cocktail, Tarter, Spicy Ranch)

NEW!! FRIED COD & SHRIMP COMBINATION 20
GROUPE FINGERS PLATTER 19
FRIED GULF SHRIMP PLATTER 18
FRIED CALAMARI PLATTER 16
FRIED CHICKEN TENDERS PLATTER 15
FISH & CHIPS BASKET (no slaw) 13

SEAFOOD TACOS

Served with a Side of French Fries & garnish of Black Bean Salsa
 (3) Flour Tortillas with shredded cabbage, salsa fresco & Key Lime aioli

FRIED GROUPE TACOS 19
SAUTEED SHRIMP TACOS 18
BOOM BOOM SHRIMP TACOS 18
FRIED MAHI TACOS 16

SIGNATURE DINNERS

served with Rice, Fresh Veggies and Side Salad

CAPTAINS PLATTER 38

Generous portions of Grouper, Shrimp, & a Crab Cake

CAPTAINS BOUNTY 36

Our top three Fried Favorites of Grouper, Shrimp, & Calamari

STUFFED GROUPE 38

Oven roasted Grouper stuffed with our signature crab mixture served over a bed of rice and topped with provencal sauce and capers

CUBANA GROUPE 30

Banana crusted and pan seared Grouper flambéed with banana liqueur and a frizzled sweet potato garnish

CRAB LEGS DINNER 36

1 -1/2 Lb of Steamed Snow Crab Legs with drawn butter
 Add a 4 ounces Filet Medallion \$12

CRAB CAKE DINNER 29

Two of our Crab Cakes pan fried to a golden brown

LOBSTER & SHRIMP SCAMPI 32

Over Fettucini with Garlic Crostini and Side Salad (no veg)

GROUPE DINNER 28 MAHI-MAHI DINNER 23

Choose Blackened, Fried, or Bronzed

STEAK MEDALLIONS 25

Tender cuts of Filet with Grilled Onions with Potato
 Add 3 Jumbo Shrimp for \$8 or Crab Cake for \$10

PINEAPPLE COCONUT SHRIMP 24

Jumbo shrimp dredged in coconut batter and fried to a golden brown and finished with coconut pineapple cream sauce

CAJUN FRIED SHRIMP 23

Our Bayou Shrimp tossed then crispy fried

SIDES & EXTRAS

REGULAR SIDES - \$2.50

French Fries Pineapple Slaw Jasmine Rice
 Applesauce Corn&Black Bean Salsa Fresh Veggies

PREMIUM SIDES - \$4.00

or substitute for French Fries for \$2

Housemade Mac-n-Cheese Onion Rings*
 Sweet Potato Waffle Fries* Fruit Salad

Celery & Blue Cheese .75

Extra Sauces or Dressings .50