

REDS & WHITES

BUY A BOTTLE, TAKE THE REST HOME!

CHARDONNAY	BERINGER MAIN & VINE	7	---
	HESS SELECT, CALIFORNIA	9	34
	KENDALL JACKSON, VINTNERS RES	11	42
PINOT GRIGIO	BERINGER MAIN & VINE	7	---
	TIZIANO, ITALY	8	30
	SANTA MARGHERITA, ITALY	17	62
SAUVIGNON BLANC	MOHUA, NEW ZEALAND	10.5	39
	KIM CRAWFORD, NEW ZEALAND	12.5	48
WHITE ZINFANDEL	BERINGER MAIN & VINE	7	22
RIESLING	CHATEAU STE. MICHELLE, WASH	9	34
	ROSE ALL DAY, FRANCE	8	30
ROSE	DOÑA PAULA ROSE, ARGENTINA	9	34
MOSCATO	SEVEN DAUGHTERS, ITALY	8.5	32
CABERNET SAUVIGNON	BERINGER MAIN & VINE	7.5	---
	JOSH CELLARS, CALIFORNIA	10.5	39
	STAGS' LEAP WINERY, NAPA*	---	68
PINOT NOIR	LINE 39, CALIFORNIA	8	30
	MEIOMI, CALIFORNIA	13.5	50
MALBEC	ALAMOS, ARGENTINA	8	30
RED BLENDS	APOTHIC, ITALY	8.5	32
	THE PRISONER, CALIFORNIA	---	69
MERLOT	BERINGER MAIN & VINE	7	---

SPARKLING & BUBBLY

CHARLES DE FÈRE LOUIS	BOTTLE ONLY	32
CHAMPAGNE	FRANCE	
Fresh OJ Mimosa		6.75
Sparkling Brut	REY DE COPAS, SPAIN	6.75
Prosecco, LaMarca, ITALY	187 Split	13
Risata Moscato d'Asti, ITALY	187 Split	13
Brut, JP Chenet, FRANCE	187 Split	10

COCKTAILS

LOADED BLOODY MARY	11
SHRIMP, STUFFED OLIVES, BACON, CELERY	
BLOODY MARY	7
LIFE GUARD SPECIAL	8
LEMONADE, SPRITE, VODKA, GRENADINE	
COAST GUARD SPECIAL	8
LEMONADE, SPRITE, VODKA, BLUE RASPBERRY	
MARGARITA ON THE ROCKS	8
LIME OR MANGO	
TEQUILA SUNRISE	8
ORANGE JUICE, GRENADINE, TEQUILA	
FROZEN FRUITY DRINKS	8.5
STRAWBERRY DAIQUIRI	
PIÑA COLADA	
MIAMI VICE	
Add an additional Rum Floater	1

SELTZERS & SUCH

COLD GLASS UPON REQUEST

HIGH NOON VODKA SODA	5
PEACH, WATERMELON, PINEAPPLE, BLACK CHERRY	
WHITE CLAW HARD SELTZER	5
BLACK CHERRY OR MANGO	
TRULY PUNCH SELTZER	5
CITRUS, BERRY, TROPICAL PUNCH & FRUIT PUNCH	

BEER

COLD GLASS UPON REQUEST

DRAFT		PINT	PITCHER
Big Hickory Red Nook Ale		4.5	15
Bud Light		4.5	15
Michelob Ultra		5	18
Blue Moon & Stella		5.75	21
Palm City Hazify		7	24
DOMESTIC BOTTLES		4.5	
Budweiser	Yuengling	Coors Light	Bud Select 55
Bud Light	Miller Lite	BL Next	Becks N/A
PREMIUM BOTTLES & CANS		5	
Modelo	Blue Moon	Michelob Ultra	CCB Fancy Papers
Corona Extra	Angry Orchard	Cycle Crank	
Stella Artois	Hard Cider	FMB High 5	

SOFT BEVERAGES

COMPLEMENTARY REFILLS

Fresh Brewed Iced Tea	3
Arnold Palmer	3
Fountain Drinks	3

Coca-Cola	CF Diet Coke
Diet Coke	Sprite
Pibb Xtra	Club Soda
Fuse Raspberry Tea	
Minute-Maid Lemonade	
Coffee/Decaf	3.50
Hot Tea	3.00

REFILLS AVAILABLE EXTRA CHARGE

Fresh Orange Juice	4.00
Apple Juice	4.00
Milk	4.00

San Pellegrino (bottle)	4.25
Aquafina Bottled Water	2.00

Add a Koozie to your Drink!

Bottle Koozie with Bottle Opener 5.95
Regular or Skinny Can 3.95
Wine Glass 3.75



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

No Smoking at Table
Swim Cover up, shirt & shoes required for table and bar service
Dogs Must be on leash inside your table space
Barking or Aggressive Dogs must be removed from guest area

PHONE ORDERS (239) 992-0991
ONLINE ORDERS www.BigHickory.net
CARRYOUT MAY BE SUSPENDED DURING PEAK TIMES

STARTERS

PEEL & EAT SHRIMP 1/2 lb. for 16 1 lb. for 25
Shrimp steamed and served with cocktail sauce for dipping. Hot or cold

MAHI-MAHI BITES 15.5
Blackened along with mango salsa

MUSSELS CHARDONNAY 15.5
Sautéed in garlic butter, cilantro, chardonnay and side of garlic crostinis

SPICY KRAB ROLLS 13.5
Our signature egg roll wraps and house-made krab/surimi mixture served with spicy mayo and teriyaki glaze

BOOM-BOOM SHRIMP 13.5
Fried shrimp tossed in our Boom-Boom sauce, served w/ celery & blue cheese

FRIED CALAMARI 14
Lightly breaded Calamari served with spicy ranch

CHIPS, GUACAMOLE, & SALSA* 10.5
All freshly made in house and served in a tortilla shell

BEER BATTERED ONION RINGS TOWER & spicy ranch dip 8.5

CHICKEN WINGS 6 for 11 12 for 20
Available with Caribbean Jerk seasonings and tropical BBQ on the side, plain, or tossed in BBQ or buffalo sauce. Celery & Blue Cheese dressing included.

MIKE'S BAYOU SHRIMP

A bowl full of no peel shrimp, dressed in butter, Old Bay, garlic, & our secret seasonings. Served with French bread crostinis to get every last drop

1/2 lb. for 16.5*
1 lb. for 26*

SOUPS

CHILLED CRAB & SHRIMP GAZPACHO	16.5
Our twist to a classic, we add crab meat & a jumbo shrimp	
CLAM CHOWDER	7 Cup Bowl 9.5
SOUP OF THE DAY	7 Cup Bowl 9.5

* Item not available for carryout
20% Gratuity may be added for groups of 7 or more

BOATERS!

We sell Rec90 Marine Fuel, Oil, Beer, Drinks, Ice, Ice Cream bars, Snacks and various sundries!
See our Dock Attendants to get fueled/stocked while dining

Visit our Gift Shop! Big Hickory Apparel, Hats & Koozies also available

APRIL 2022

BIG SALADS

Ranch, Caesar, Blue Cheese, Honey Mustard, Italian, Poppypeed, Oil & Vinegar, Balsamic Vinaigrette

LOBSTER SALAD MKT

Tomato crown stuffed with artichokes, hearts of palm, diced tomato, cucumbers, red onion, lobster on a bed of greens and drizzled with calypso sauce

SANTANA SALAD* 15.5

Crisp romaine served in a freshly fried flour tortilla bowl with tomatoes, cucumbers, black bean & corn salsa, shredded cheddar & jack cheese. Spicy ranch dressing Add Grilled Chicken for 7

CHICKEN SALAD FRUIT PLATE 15.5

A generous plate of fresh seasonal fruit served with a scoop of chicken salad (celery, pecans, grapes). Prepared daily in house. Served with a croissant & crackers

SUNSHINE SALAD 14.5

Chopped iceberg lettuce with strawberries, mandarin oranges, pineapple, dried blueberries, pecans & poppyseed dressing Add Blackened Chicken for 7

COBB SALAD 14.5

Crisp mixed greens, red tomatoes, crisp bacon, hard boiled egg, blue cheese, cucumber, & avocado Add Grilled Shrimp for 8

BEET SALAD 15.5

Fresh beets, pecans, apple, scallions & goat cheese over Spring Mix & Romaine lettuce tossed in sweet & sour dressing

BLACK & BLUE WEDGE SALAD 21

A wedge of iceberg lettuce smothered with blue cheese dressing and topped with crisp bacon, tomatoes, thin sliced red onion, blue cheese crumbles and filet strips

MOZZARELLA CAPRESE 12

Fresh Mozzarella, Tomatoes and Fresh Basil. Drizzled with balsamic

ADD PROTEIN TO ANY SALAD OR DINNER

Grouper 17	Filet Skewer 13	Crab Cake 17
Mahi-Mahi 12	Grilled Chicken 7	Grilled Shrimp 8

SANDWICHES

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

Try Our Award Winning

GROUPER SANDWICH

Fried, Blackened, Bronzed or Grilled

22.50

MAHI-MAHI SANDWICH 17.5

Available Grilled, Blackened, Bronzed, or Fried

CRAB CAKE SANDWICH 22

Made with our crab meat mixture, fried and served with our house-made Remoulade sauce

CLASSIC CHEESEBURGER 14

1/2 lb. Certified Angus burger, choice of cheese. Build your own

WESTERN CHEESEBURGER 15.5

1/2 lb. Certified Angus burger, cheddar, onion ring & bacon on a fresh Kaiser bun

CALIFORNIA CHICKEN CLUB 14

Grilled Chicken, bacon, avocado, and spicy mayo

BUFFALO CHICKEN SANDWICH 14

Chicken breast, tossed in buffalo sauce. Side of blue cheese

BLACKENED CHICKEN CAESAR WRAP 14

CUSTOMIZE ANY SANDWICH - \$1 EACH

CHEESE: AMERICAN, SWISS, PROVOLONE, CHEDDAR, PEPPER JACK
BACON, PINEAPPLE SLICE, JALAPENOS, AVOCADO,
GRILLED ONIONS, BLUE CHEESE CRUMBLES

SEAFOOD TACOS*

3 flour tortillas with shredded cabbage,
pico de gallo & key-lime aioli

Served with a side of French fries & garnish of black bean salsa

GROUPER TACOS 22

BOOM-BOOM SHRIMP TACOS 19.5

MAHI-MAHI TACOS 18.5

VEGGIE TACOS 14.5

PLATTERS

FRIED GROUPER TENDERS PLATTER 22.5 FRIED CHICKEN TENDERS PLATTER 15.5

Served with Honey Mustard, BBQ sauce or Spicy Ranch

FRIED SHRIMP PLATTER 20.5 OPEN FACED PULLED PORK 13.5

FRIED COD & SHRIMP COMBO 22.5

Includes French Fries and a garnish of pineapple slaw

SIGNATURE DINNERS

Served with Rice and Veg du Jour unless otherwise noted

Small Caesar or Side Salad may be added to Signature dinners for 5.00

STUFFED GROUPER* 42

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

CUBANA GROUPER* 36

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

CRAB LEGS DINNER* MKT

1 -1/2 Lb of Steamed Snow Crab Legs with drawn butter.

Includes a side salad only

Add 4 ounce Filet skewer 13 Add an extra cluster MKT

SNAPPER PICCATA 40

Pan seared Red Snapper finished with a lemon white wine and caper sauce

CRAB CAKE DINNER 35

Two of our Crab Cakes pan fried to a golden brown

PINEAPPLE COCONUT SHRIMP 25

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

STEAK - ON - A - STICK† 29

(2) skewers of filet medallions & grilled onions, potato and veggies

Add 3 Jumbo Fried Shrimp \$8 Add Crab Leg Cluster MKT

GROUPER DINNER 29 MAHI-MAHI DINNER 25

Choose Fried, Blackened, or Bronzed

* Items not available for carryout

† Can not be sent back to kitchen if ordered well done

CONSUMER ADVISORY There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN *Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially if you have certain medical conditions, are pregnant, might become pregnant, nursing or a young child.

PASTA DINNERS

Includes a Side Salad and Garlic Bread

BAYOU SHRIMP PASTA 26

Our best selling shrimp paired with fettuccine pasta

SHRIMP or CHICKEN CARBONARA 25

Bacon, garlic & onions sautéed and tossed in creamy carbonara sauce over pasta

SIDES & EXTRAS

2.50

French Fries	Pineapple Slaw
Jasmine Rice	Mashed Potatoes
Black Bean & Corn Salsa	Fresh Vegetables

4.00

(\$2 upgrade from fries)

Onion Rings	Sweet Potato Waffle Fries
	Fresh Fruit Salad

Extras

Celery & Blue Cheese or Ranch	1.25
Extra Dressings	.75
Sauces	.50

EVERY DISH IS
MADE TO ORDER.
YOUR PATIENCE IS
APPRECIATED!



Denotes a Big Hickory
Exclusive or Top Seller



Big Hickory Pup Burger 4

Your furry friend's own burger made with
steak and chicken trimmings
Not for human consumption!