

Add a 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

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

Apple Juice (No Refill) 3.00

San Pellegrino 4.25

Coffee/Decaf/Hot Tea 3.00

Milk(No Refill) 3.00

WINE BY THE GLASS

\$6.75

BERINGERS MAIN & VINE

Chardonnay White Zinfandel Merlot

\$7.00

Cabernet Sauvignon Zonin Pinot Grigio

SPARKLING & BUBBLY

CHAMPAGNE CHARLES DE FERE LOUIS 38
BOTTLE ONLY

SPARKLING BRUT REY DECOPAS BTG ONLY 7

Prosecco, Zonin 187 Split 8
Brut, Barefoot* 187 Split 8
Brut, JP Chenet 187 Split 9

Fresh OJ Mimosa 7.5

SELTZERS & SUCH

COLD GLASS UPON REQUEST

White Claw Hard Seltzer 5
Black Cherry Mango Lime

High Noon Vodka Soda Cocktail 6
Pineapple Grapefruit Black Cherry

Beach Juice Rose 10
375 ml (1/2 Bottle in a Can)

NEW FROZEN DRINKS!!!

STRAWBERRY DAIQUARI

PINA COLADA

MIAMI VICE

\$6.75

15 oz Souvenir Hurricane Glass \$10

Add an extra Rum Floater \$1

BEER

COLD GLASS UPON REQUEST

Drafts Pint Pitcher
Big Hickory Red Nook Ale 3.75 13.50
Bud Light 3.75 13.50
Blue Moon & Stella 5.50 19.75
Local Craft/IPA 7.00 23.00

DOMESTICS 4.00
Budweiser Bud Light
Yuengling Michelob Ultra
Bud Select 55 Miller Lite Coors Light

PREMIUMS 4.75
Modelo Corona
Angry Orchard Hard Cider
Becks N/A Beer 3.75

LOCAL CRAFTS & IPA's (Cans) 5.50
Hurricane Reef
Goose Island FMB High Five

REDS & WHITES

CHARDONNAY HESS SELECT, CA 10 36
STARMONT, CA 13 46
MICHAEL DAVID FREAKSHOW* 9 (187 CAN)

PINOT GRIGIO TIZIANO, ITALY 8.5 33
SANTA MARGHERITA, ITALY 15 58

SAUVIGNON BLANC MOHUA, NEW ZEALAND 10.5 38
KIM CRAWFORD, MALBOROUGH 13.5 55

RIESLING BEX, GERMANY* 8 31
CHATEAU STE. MICHELLE, WASH 8.5 33

ROSE' ROSE' ALL DAY, PROVENCE 7.5 29

MOSCATO BAREFOOT CELLARS, CA 7.5 29

CABERNET SAUVIGNON CHLOE WINERIES, CA 9 35
JOSH CELLARS, CA 10.5 38

MERLOT ALEXANDER VALLEY, CA --- 58

PINOT NOIR LINE 39, CA 8.5 33
ROUTE STOCK, CA* 13 50
MEIOMI, CA 15 58

MALBEC ALAMOS, ARGENTINA 8 31

RED BLENDS MENAGE E'TROIS 8.5 33
APOTHIC DARK, CA 8 31
RED RUTHERFORD RHIANNON* 8 31



STARTERS

MIKE'S BAYOU SHRIMP | 1/2 lb for 16 1 lb. for 24

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 & EAT SHRIMP | 1/2 lb for 15 1 lb. for 22

jumbo shrimp steamed and served with cocktail sauce for dipping

OYSTERS ON THE HALF SHELL | 6 for 15 12 for 20

Fresh from the Gulf and served iced and with lemons and cocktail sauce

BOOM-BOOM SHRIMP | 12.5

A popular classic of fried shrimp tossed in our Boom Boom sauce and served w/ celery & blue cheese

JUMBO CHICKEN WINGS | 6 for 10 12 for 18

Available dry, Caribbean Jerk seasonings and tropical BBQ on the side, or tossed in BBQ or buffalo sauce, With celery & blue cheese or ranch dressing

SPICY KRAB ROLLS | 12.5

Four pieces of our famous egg roll wraps and housemade krab mixture served with spicy mayo and teriyaki glaze

MUSSELS OR CLAMS CHARDONNAY | 15

Sauteed in garlic butter, cilantro, chardonnay and served with garlic crostinis Mixture of both - 16

FRIED GREEN TOMATOES | 12

Enough to share, served with Spicy Ranch

MOZZARELLA CAPRESE | 12

Fresh Mozzarella, Tomatoes and Fresh Basil

FRIED CALAMARI | 12.5

Fresh Calamari lightly breaded and served with Spicy Ranch

HOMEMADE TORTILLA CHIPS, Guacamole OR Beer Cheese | 9.5

BEER BATTERED ONION RINGS TOWER & Spicy Ranch Dip | 8.5

SPECIALS

HAPPY HOUR
MONDAY-THURSDAY
2:00 - 4:30

\$1 Off Beer
\$2 Off House Wines
\$4 Fish Taco
Free House Wine with
Signature Dinner

ALL YOU CAN EAT COD
FRIDAYS \$18

SOUPS

CHILLED CRAB & SHRIMP GAZPACHO 13

CLAM CHOWDER | 6 Cup Bowl 8
Margo's famous recipe of creamy potato and clams

LOBSTER BISQUE | 6.0 Cup Bowl 8
Smooth and creamy lobster base soup

HEARTY LOBSTER BISQUE | 8.5 Cup Bowl 12
Creamy bisque loaded with bites of lobster

SOUP OF THE DAY | 6.0 Cup Bowl 8

BOATERS!

We sell Rec90 Marine Fuel, Oil, Beer, Drinks, Ice, Snacks and various sundries! See our Dock Attendants to get fueled/stocked while dining! Big Hickory T-shirts and Koozies available for purchase from your server!

BIG SALADS

Ranch, Caesar , Bleu Cheese, Honey Mustard, Italian,
Spicy Ranch, Oil & Vinegar, Balsamic Vinaigrette

CALYPSO LOBSTER SALAD 25

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

Add A Crab Cake for an extra special treat! 10

COBB SALAD 12.5

Crisp Mixed Greens, red tomatoes, crisp bacon, hard boiled egg, bleu cheese, cucumber, & avocado

Add Grilled Shrimp for 5

SANTANA SALAD 12.5

Crisp Romaine is served in a freshly fried flour torilla bowl with tomatoes, cucumbers, black bean and corn salsa, shredded cheddar and jack cheese. Spicy ranch dressing on side

Add Grilled Chicken for 7

CHICKEN SALAD FRUIT PLATE 13

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

CLASSIC CAESAR SALAD 11

Romaine lettuce topped with croutons and parmesan cheese

Jazz it up with Grilled Mahi-Mahi for 10

WEDGE SALAD 10

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

Make it a Black and Blue Salad by adding a Filet Skewer for 10

HOUSE SALAD 11

Cucumbers, julienne carrots, grape tomatoes and thin sliced red onion on a bed of Spring Mix topped with croutons

Add a Grouper Filet 14

ADD PROTEIN TO ANY SALAD OR DINNER

Grouper 14	Filet Skewer 10	Mahi-Mahi 10
Crab Cake 10	Grilled Chicken 7	Grilled Shrimp 5

SEAFOOD TACOS

Served with a Side of French Fries & garnish of Black Bean Salsa

Three Flour Tortillas with shredded cabbage and salsa fresco & Key Lime aioli

GROUPER TACOS	19
SAUTEED SHRIMP TACOS	18
BOOM BOOM SHRIMP TACOS	18
MAHI TACOS	16

SANDWICHES & WRAPS

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

Try Our Award Winning
GROUPER SANDWICH
Fried, Blackened, Bronzed or Grilled
19.50

LOBSTER ROLL (Hot or Cold)	25.5
MAHI-MAHI SANDWICH	16
CRAB CAKE SANDWICH	18
MAHI-MAHI BURRITO	18
1/2 lb. CHEESEBURGER CERTIFIED ANGUS	12.5
BLACK & BLEU BURGER	13.5
BBQ PULLED PORK SANDWICH	11.5
CALIFORNIA CHICKEN CLUB	13
GRILLED CHICKEN SANDWICH	11.5
CHICKEN CAESAR WRAP	12.5

ADD TO ANY SANDWICH for \$1

Cheese: American, Swiss, Provolone, Cheddar, Pepperjack

Bacon Jalapenos Avocado Grilled Onions Blue Cheese Crumbles

NEW!! Big Hickory Fajitas 20
A combination of Steak & Chicken or Steak & Shrimp
grilled with green peppers and onions.
Served with black beans, rice and tortillas
Chicken or Shrimp Fajita only - 18

Steak-on-a-Stick 20
Two tender skewers of filet with grilled onions and
tomatoes served on top of a grilled pita

SIGNATURE DINNERS

Includes a Side Salad, Rice and Veg du Jour unless otherwise noted

CAPTAINS PLATTER 38

Generous portions of Grouper, Shrimp, & a Crab Cake

CAPTAINS BOUNTY 36

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

STUFFED GROUPER 38

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

CUBANA GROUPER 32

Banana crusted and pan seared Grouper flambeed 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, corn and potato
Add 4 ounce Filet \$12

CRAB CAKE DINNER 29

Two of our Crab Cakes pan fried to a golden brown

STEAK MEDALLIONS 26

(2) 4 ounce Filets with Grilled Onions, Potato and Corn
Add 3 Jumbo Fried Shrimp \$8 Add Crab Cake \$10

PINEAPPLE COCONUT SHRIMP 24

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

CAJAN FRIED SHRIMP 24

A surprise twist on a classic featuring our Bayou Shrimp

GROUPER DINNER 28 MAHI-MAHI DINNER 23

Choose Fried, Blackened, or Bronzed

PLATTERS

Includes French Fries and a garnish of pineapple slaw

GROUPER FINGERS PLATTER	19.5
FRIED GULF SHRIMP PLATTER	18
FRIED CALAMARI PLATTER	16
FRIED CHICKEN TENDERS PLATTER	15
FISH(Cod) & CHIPS BASKET (no slaw)	15

Choice of One Dipping Sauce : Cocktail, Tarter, Honey Mustard, Spicy Ranch



PASTA DINNERS

Includes a Side Salad and Garlic Bread

LOBSTER & SHRIMP SCAMPI 32

A decalent combination of tender lobster and shrimp
sauteed in garlic and wine served with fettucine

BLACKENED SHRIMP CARBONARA 24

BLACKENED CHICKEN CARBONARA 24
Bacon, garlic, and onions sauteed with either
shrimp or chicken and tossed in a
creamy carbonara sauce over angel hair pasta

SIDES & EXTRAS

French Fries	2.50	Pineapple Slaw
Jasmine Rice		Mashed Potatoes
Applesauce		Black Bean & Corn Salsa
Veg Du Jour		Corn on the Cob (seasonal)

4.00 (upgrade of \$2 from fries)
Mac-n-Cheese
Onion Rings
Fresh Fruit Salad
Sweet Potato Waffle Fries

Add Side Salad or Small Caesar
to a Sandwich or Platter for \$5

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

Consumer Advisory

There is a risk associated with consuming raw oysters. Consuming raw
or undercooked foods such as meat, poultry, fish, shellfish, and eggs
may increase your risk of food borne illness.