

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
San Pellegrino (bottle)	4.25
Fresh Orange Juice (No Refill)	3.75
Apple Juice (No Refill)	3.00
Milk(No Refill)	3.00
Aquafina Bottled Water	2.00
Coffee/Decaf/Hot Tea	3.00



SELTZERS & SUCH

COLD GLASS UPON REQUEST

White Claw Hard Seltzer	5
High Noon Vodka Soda Cocktail	6
Frozen Fruity Drinks 12 oz	8
STRAWBERRY DAIQUIRI	
PINA COLADA	
MIAMI VICE	
15 oz w/ Souvenir Hurricane Glass	11
Add an additional Rum Floater	1

BEER

COLD GLASS UPON REQUEST

DRAFTS	Pint	Pitcher
Big Hickory Red Nook Ale	4	14.50
Bud Light	4	14.50
Blue Moon & Stella	5.50	20
Momentum Instinct	7	24
Palm City Hazify	7	24
DOMESTICS 4.25		
Budweiser	Bud Light	
Yuengling	Michelob Ultra	
Miller Lite	Coors Light	
Bud Select 55	Becks N/A Beer	
PREMIUMS 5		
Modelo	Corona	
Angry Orchard Hard Cider		
FMB High Five (can) 5.50		

REDS & WHITES

BUY A BOTTLE, TAKE THE REST HOME!

CHARDONNAY	HESS SELECT, CA	9	34
	KENDALL JACKSON, VINTNERS RES	11	40
PINOT GRIGIO	TIZIANO, ITALY	8	30
	SANTA MARGHERITA, ITALY	16	58
SAUVIGNON BLANC	MOHUA, NEW ZEALAND	10.5	38
	KIM CRAWFORD, NEW ZEALAND	12.5	46
RIESLING	CHATEAU STE. MICHELLE, WASH	8	30
ROSE'	ROSE' ALL DAY, FRANCE	8	30
MOSCATO	SEVEN DAUGHTERS, ITALY	8.5	32
CABERNET SAUVIGNON	JOSH CELLARS, CA	10.5	38
	STAGS' LEAP WINERY, NAPA	---	65
MERLOT	ALEXANDER VALLEY, CA	---	58
PINOT NOIR	LINE 39, CA	8	30
	MEIOMI, CA	14	52
MALBEC	ALAMOS, ARGENTINA	8	30
RED BLENDS	MENAGE E'TROIS, ITALY	8.5	32
	THE PRISONER, CA	---	65
SPECIAL OFFERING:			

26107 Hickory Blvd
Bonita Beach, FL 34134
PHONE ORDERS
(239) 992-0991
To Go Orders may be
suspended during peak hours
ONLINE ORDERING
www.BigHickory.net



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

No Smoking at Table

Dogs Must be on Leash
inside your table space

STARTERS

PEEL & EAT SHRIMP	1/2 lb. for 15	1 lb. for 22
Shrimp steamed and served with cocktail sauce for dipping. Hot or cold		
OYSTERS ON THE HALF SHELL	6 for 15	12 for 22
Fresh from the Gulf and served iced and with lemons and cocktail sauce		
TUNA TATAKI	20	
Sesame seared sushi grade tuna, tonzu, wasabi, samal chili, pickled ginger & wakame		
MUSSELS CHARDONNAY	15	
Sauteed in garlic butter, cilantro, chardonnay and side of garlic crostinis		
SPICY KRAB ROLLS 	12.5	
Four pieces of our famous egg roll wraps and housemade krab mixture served with spicy mayo and teriyaki glaze		
BOOM-BOOM SHRIMP 	13.5	
A popular classic of fried shrimp tossed in our Boom Boom sauce and served w/ celery & blue cheese		
FRIED CALAMARI 	13.5	
Fresh Calamari lightly breaded and served with spicy ranch		
JUMBO CHICKEN WINGS	6 for 10	12 for 19
Available with Caribbean Jerk seasonings and tropical BBQ on the side, plain, or tossed in BBQ or buffalo sauce, with celery & blue cheese dressing		
MOZZARELLA CAPRESE	12	
Fresh Mozzarella, Tomatoes and Fresh Basil		
CHIPS, GUACAMOLE, & SALSA	10	
All freshly made in house and served in a tortilla shell		
BEER BATTERED ONION RINGS TOWER	& spicy ranch dip 8.5	

Consumer Advisory
There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, 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, fish, shellfish, and eggs may increase your risk of food borne illness, especially if you have certain medical conditions, are pregnant, might become prenan, nursing or a young child.



MIKE'S BAYOU SHRIMP

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

1/2 lb for 16 1 lb. for 24

SOUPS



CHILLED CRAB & SHRIMP GAZPACHO

13.5

Our twist to a classic, we add crab meat and a jumbo shrimp



CLAM CHOWDER

7 Cup Bowl 9

Margo's famous recipe of creamy potato and clams

LOBSTER BISQUE

7 Cup Bowl 9

Smooth and creamy lobster base soup

HEARTY LOBSTER BISQUE

9 Cup Bowl 13

Creamy bisque with bits of lobster



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 Apparel and Koozies also available!

BIG SALADS

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

CALYPSO LOBSTER SALAD 26
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

SANTANA SALAD 14
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. Add a Crab Cake for 10

CHICKEN SALAD FRUIT PLATE 14
Our family recipe of finely chopped chicken breast, celery, pecans, and grapes in our homemade dressing served with fruit and crackers

COBB SALAD 13
Crisp mixed greens, red tomatoes, crisp bacon, hard boiled egg, blue cheese, cucumber, & avocado Add Grilled Shrimp for 6

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 wedge of iceberg lettuce smothered with blue cheese dressing and topped with crisp bacon, tomatoes, thin sliced red onion and blue cheese crumbles
Make it a Black and Blue by adding a Filet Skewer for 13

ADD PROTEIN TO ANY SALAD OR DINNER

Grouper 14	Filet Skewer 13	Mahi-Mahi 10
Crab Cake 10	Grilled Chicken 7	Grilled Shrimp 6

SANDWICHES

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

Try Our Award Winning
GROUPE SANDWICH 21
Fried, Blackened, Bronzed or Plain Grilled

LOBSTER ROLL (Hot or Cold) 26
Creamy mixture of lobster, mayo, onion, celery, & sour cream on a hoagie roll

BLACKENED TUNA 18.5

MAHI-MAHI SANDWICH 17
Available Grilled, Blackened, Bronzed, or Fried

CRAB CAKE SANDWICH 18
Made with our crab meat mixture, fried and served with our housemade Remoulade sauce

CLASSIC CHEESEBURGER 14
1/2 lb. Certified Angus burger, choice of cheese. Build your own.

CALIFORNIA CHICKEN CLUB 13.5
Grilled Chicken, bacon, avocado, and spicy mayo

CUSTOMIZE ANY SANDWICH for \$1 each
Cheese: American, Swiss, Provolone, Cheddar, Pepperjack
Bacon Jalapenos Avocado Grilled Onions Blue Cheese Crumbles

SEAFOOD TACOS

Served with a side of french fries & garnish of black bean salsa
Three flour tortillas with shredded cabbage, pico de gallo & key lime aioli

GROUPE TACOS	20	BOOM BOOM SHRIMP TACOS	18.5
SAUTEED SHRIMP TACOS	18.5	MAHI TACOS	17

PLATTERS

FRIED GROUPE TENDERS PLATTER	21	FRIED OYSTERS PLATTER	24
FRIED SHRIMP PLATTER	19	FRIED CHICKEN TENDERS PLATTER	15
FRIED COD PLATTER	17	<i>served with Honey Mustard, BBQ sauce or Spicy Ranch</i>	
FRIED COD & SHRIMP COMBO	22	OPEN FACED PULLED PORK	13
		Includes French Fries and a garnish of pineapple slaw Mac & Cheese or Onion Rings instead of Fries, add 2	

SIGNATURE DINNERS

Served with Rice and Veg du Jour unless otherwise noted

Small Caesar or Side Salad may be added to Signature dinners for 2.50

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 32
Banana crusted and pan seared Grouper flambeed with banana liqueur and a frizzled sweet potato garnish

CRAB LEGS DINNER 42
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 15

CAPTAINS BOUNTY 34
Our top three Fried Favorites of Grouper, Shrimp, & Calamari

BLACKENED TUNA 32
Pan seared sesame tuna served with wasabi mashed potatoes and veg

CRAB CAKE DINNER 26
Two of our Crab Cakes pan fried to a golden brown

PINEAPPLE COCONUT SHRIMP 24
Jumbo shrimp dredged in coconut batter and fried to a golden brown and finished with coconut pineapple cream sauce

STEAK - ON - A - STICK 28
(2) skewers of. filet medallions & grilled onions, potato and veggies
Add 3 Jumbo Fried Shrimp \$8 Add Crab Cake \$10

GROUPE DINNER 28 **MAHI-MAHI DINNER** 24
Choose Fried, Blackened, or Bronzed

PASTA DINNERS

Includes a Side Salad and Garlic Bread

LOBSTER & SHRIMP SCAMPI 32
A decalnt combination of tender lobster and shrimp sauteed in garlic and wine served with fettucine

PASTA CARBONARA 20
Bacon, garlic, and onions sauteed tossed in a creamy carbonara sauce over angel hair pasta

BLACKENED SHRIMP CARBONARA 24

BLACKENED CHICKEN CARBONARA 24

SIDES & EXTRAS

2.50	
French Fries	Pineapple Slaw
Jasmine Rice	Mashed Potatoes
Black Bean & Corn Salsa	Fresh Vegetable Mix

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

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



New Big Hickory Pup Burger 4

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



Denotes a Big Hickory Exclusive or Top Seller

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