

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



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 FERRE LOUIS 32
 BOTTLE ONLY

SPARKLING BRUT REY DECOPAS 7 25

Prosecco, LaMarca 187 Split 12
 Prosecco, Zonin 187 Split 8
 Brut, Barefoot 187 Split 8
 Brut, JP Chenet 187 Split 9
 Sparkling Rose, Astoria 187 Split 9

Fresh OJ Mimosa 6

SELTZERS & SUCH
 COLD GLASS UPON REQUEST

White Claw Hard Seltzer 5
 Black Cherry Mango

High Noon Vodka Soda Cocktail 6
 Pineapple Grapefruit Black Cherry Peach

Frozen Drinks 6.75

STRAWBERRY DAIQUIRI

PINA COLADA

MIAMI VICE

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
Momentum Instinct	7.00		23.00
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

FMB High Five (can) 5.50

REDS & WHITES

WINE	VINEYARD	PRICE	PRICE
CHARDONNAY	Hess Select, CA	10	36
	Kendall Jackson, Vitners	11	40
	Starmont, CA	13	46
PINOT GRIGIO	Tiziano, Italy	8.5	31
	Santa Margherita, Italy	16	58
SAUVIGNON BLANC	Mohua, New Zealand	10.5	38
	Kim Crawford, New Zealand	13	48
RIESLING	Chateau Ste. Michelle, Wash	8.5	31
ROSE'	Rose' All Day, France	7.5	29
MOSCATO	Barefoot Cellars, CA	7.5	27
	Seven Daughters, Italy	8.0	30
CABERNET SAUVIGNON	Chloe Wineries, CA	9	33
	Josh Cellars, CA	10.5	38
	Stags' Leap Winery, Napa	---	75
MERLOT	Alexander Valley, CA	---	58
PINOT NOIR	Line 39, CA	8.5	31
	Route Stock, CA*	10	35
	Meiomi, CA	15	58
MALBEC	Alamos, Argentina	8	30
RED BLENDS	Menage A'Trois	8.5	31
	Apothic Dark, CA	8	29
	The Prisoner, CA	---	70

26107 Hickory Blvd
 Bonita Beach, FL 34134
 (239) 992-0991
 www.BigHickory.net



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

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 20
 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 12.5
 A popular classic of fried shrimp tossed in our Boom Boom sauce and served w/ celery & blue cheese

FRIED CALAMARI 12.5
 Fresh Calamari lightly breaded and served with spicy ranch

JUMBO CHICKEN WINGS 6 for 10 12 for 18
 Available with Caribbean Jerk seasonings and tropical BBQ on the side, plain, or tossed in BBQ or buffalo sauce, With celery & blue cheese or ranch dressing

MOZZARELLA CAPRESE 12
 Fresh Mozzarella, Tomatoes and Fresh Basil

TORTILLA CHIPS & GUACAMOLE, both freshly made in house 8.5

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 pregnant, nursing or a young child.

BIG HICKORY'S EXCLUSIVE

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

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

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

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

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 also available!

BIG SALADS

Ranch, Caesar, Blue 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

COBB SALAD 12.5
Crisp mixed greens, red tomatoes, crisp bacon, hard boiled egg, blue 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. Add a Crab Cake for 10

CHICKEN SALAD FRUIT PLATE 13
Our family recipe of finely chopped chicken breast, celery, pecans, and grapes in our homemade dressing served with fruit and 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 blue cheese crumbles

Make it a Black and Blue by adding a Filet Skewer for 12

ADD PROTEIN TO ANY SALAD OR DINNER

Grouper 14 Filet Skewer 12 Mahi-Mahi 10
Crab Cake 10 Grilled Chicken 7 Grilled Shrimp 5

SANDWICHES

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

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

LOBSTER ROLL (Hot or Cold) 25.5
Creamy mixture of lobster, mayo, onion, celery, tomato & sour cream on a hoagie roll

BLACKENED TUNA 20

MAHI-MAHI SANDWICH 16
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 12.5
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
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 19 **BOOM BOOM SHRIMP TACOS 18**
SAUTEED SHRIMP TACOS 18 **MAHI TACOS 16**

PLATTERS

FRIED GROUPE PLATTER 20	FRIED CHICKEN TENDERS PLATTER 15
FRIED SHRIMP PLATTER 18	OPEN FACED PULLED PORK 13
FRIED COD PLATTER 16	Includes French Fries and a garnish of pineapple slaw
FRIED COD & SHRIMP COMBO 22	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

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

STUFFED GROUPE 36
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

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

CRAB LEGS DINNER 36
1 -1/2 Lb of Steamed Snow Crab Legs with drawn butter (no sides)
Add 4 ounce Filet skewer 12 Add an extra cluster 15

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

PINEAPPLE COCONUT SHRIMP 23
Jumbo shrimp dredged in coconut batter and fried to a golden brown and finished with coconut pineapple cream sauce

STEAK-ON-A-STICK 26
(2) skewers of 4 oz. filet medallions & grilled onions, potato and veggies
Add 3 Jumbo Fried Shrimp \$8 Add Crab Cake \$10

GROUPE DINNER 28 **MAHI-MAHI DINNER 23**
Choose Fried, Blackened, or Bronzed

PASTA DINNERS

Includes a Side Salad and Garlic Bread

LOBSTER & SHRIMP SCAMPI 32
A delectable 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 Veg Du Jour

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

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