BIG HICKORY WATERFRONT GRILLE

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

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
Rosé	Rosé All Day, France	8	30
Cabernet Sauvignon	Beringer Main & Vine	7.5	---
	Josh Cellars, California	10.5	39
Pinot Noir	Line 39, California	8	30
Merlot	Beringer Main & Vine	7	22
Red Blends	Apothic, Italy	8.5	32
	The Prisoner, California	---	69
Bubbly & Champagne	Charles de Fère Louis, France	---	32
	Sparkling Brut, Opera Prima,	6.75	
	Prosecco, La Marca, 187 Split		13

Cocktails

Frozen Fruity Drinks 8.5
Strawberry Daiquiri
Piña Colada
Miami Vice
Add an additional Rum Floater 1

Margarita on the Rocks 8
Lime or Mango

Loaded Bloody Mary 11
Shrimp, Stuffed Olives, Bacon, Celery

Bloody Mary 7
Celery & Bacon. Available Spicy

Tequila Sunrise 8
Orange Juice, Grenadine, Tequila

Life Guard Special 8
Lemonade, Sprite, Vodka, Grenadine

Coast Guard 8
Lemonade, Sprite, Rum, Blue Curacao

Mimosa 6.75

Cocktails Made with Premium Wine Blend Spirits - Rum, Tequila, Vodka
Mix with Club Soda, Juice, Soda, Red Bull

Seltzers & Such

Cold Glass Upon Request

High Noon Vodka Soda 5
Peach, Grapefruit, Pineapple

White Claw Hard Seltzer 5
Black Cherry or Mango

Truly Punch Seltzer 5
Citrus, Berry, Tropical Punch & Fruit Punch

Bud Light Seltzer 5
Strawberry daiquiri
Watermelon Mojito

Funky Buddha Seltzer 5
Mango Guava

Twisted Tea 5

Cold Beer

Cold Glass Upon Request

DRAFTS	PINT	PITCHER
Big Hickory Red Nook Ale	4.5	15
Bud Light	4.5	15
Michelob Ultra	4.5	15
Palm City Hazify	6.0	22
Blue Moon	6.5	24
Stella Artois	6.5	24

DOMESTIC BOTTLES 4.5

Budweiser	BL Orange	Coors Light
Bud Light	Yuengling	Bud Select 55
BL Lime	Miller Lite	Becks N/A

PREMIUM BOTTLES & CANS 5

Corona Extra	Blue Moon	Funky Buddha
Corona Light	Cycle Brewery Crank	Hop Gun
Modelo Especial	FMB High 5	3 Daughter's
Michelob Ultra	CCB Fancy Papers	KeyLime Apple
Stella Artois		Cider

Add a Koozie to your Drink!
Bottle Koozie with Opener 6.25
Regular or Skinny Can 3.95
Wine Glass 3.75

Soft Beverages

Complementary Refills

Fresh Brewed Iced Tea	3.25
Arnold Palmer	3.25
Fountain Drinks	3.25

Coca-Cola	Pibb Xtra	Club Soda
Diet Coke	Sprite	Lemonade

Coffee/Decaf	3.50
Hot Tea	3.00

Refills Available Extra Charge

Fresh Orange Juice	4.00
Apple Juice	3.25
Milk	3.25
San Pellegrino (bottle)	4.25
Bottled Water	2.00

STARTERS

PEEL & EAT SHRIMP 1/2 lb. for 15 1 lb. for 22
Steamed with old bay seasoning and served with house-made cocktail sauce and lemon. Available hot or cold

BBQ BACON WRAPPED SHRIMP 22
Six jumbo shrimp wrapped in hickory smoked bacon. Topped with tangy BBQ sauce

MAHI-MAHI BITES 16
Half pound of fresh hand cut bites sautéed in blackening seasoning and served with mango salsa

MUSSELS CHARDONNAY 13.5
Tender black mussels 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

COASTAL CALAMARI 12.75
Lightly dusted Calamari fried to perfection with spicy ranch for dipping

GUACAMOLE & CHIPS 10.5
Fresh avocado, tomatoes, cilantro, onions and lime served in a house-made tortilla bowl. Add Salsa for ***$2.95***

BEER BATTERED ONION RINGS TOWER *& spicy ranch dip* 8.5

CHICKEN WINGS 8 for 14
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

Our exclusive recipe of large 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 17.5*
1 lb. for 28*

SOUPS

CHILLED CRAB & SHRIMP GAZPACHO 16.5
A flavor packed home-made tomato soup served in a chalice with avocado, crab meat & a jumbo shrimp
Cup of Plain Gazpacho 8.95

CLAM CHOWDER 6.95 Cup Bowl 9.5
Try our creamy original recipe loaded with tender clams, potatoes, special spices, and bacon in every bite

CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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

* Item not available for carryout
20% Gratuity may be added for groups of 6 or more

June 2022

BIG SALADS

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

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 crumbles, cucumber, & avocado **Add Grilled Shrimp for 8**

BEET SALAD **15.5**
Freshly cooked red beets, pecans, apple, scallions & goat cheese over Spring Mix & Romaine lettuce tossed in sweet & sour dressing

BLACK & BLUE WEDGE SALAD **22.5**
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	14	Grilled Chicken	7
Mahi-Mahi	12	Grilled Shrimp	6

SANDWICHES

Served with your choice of regular side
Lettuce, Tomato, Onion, & Pickle Spear upon request
Upgrade to Premium Side for $1.50

Try Our Award Winning
GROUPER SANDWICH
Fried, Blackened, Bronzed or Grilled
22.50

MAHI-MAHI SANDWICH **17.5**
Available Grilled, Blackened, Bronzed, or Fried

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 breast, bacon, avocado, and spicy mayo

BUFFALO CHICKEN SANDWICH **14**
Fried Chicken breast, tossed in buffalo sauce. Side of blue cheese dressing

CHICKEN CAESAR WRAP **14**
Chicken breast, romaine lettuce, Parmesan, & Caesar dressing wrapped in a large tortilla. Available Grilled or Blackened

CUSTOMIZE ANY SANDWICH - $1 EACH
CHEESE: AMERICAN, SWISS, PROVOLONE, CHEDDAR, PEPPER JACK
BACON, PINEAPPLE SLICE, JALAPENOS, 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**

*** Items not available for carryout**
† Can not be sent back to kitchen if ordered well done

Pick Two Lunch Combo $15

Only Available Monday-Friday 11:00 - 2:00
Individual portions of some of your favorites!

Pick One of These
Mahi-Mahi Bites * Mozzarella Caprese * BLT Wrap

And One of These
Cup of Clam Chowder * Side Caesar or House Salad
Cup of plain Gazpacho (add Shrimp, crab and avocado $5)

Denotes a Big Hickory Exclusive or Top Seller

ENTREES

GROUPER

STUFFED GROUPER* **42**
Oven roasted Gulf Grouper stuffed with our signature crab mixture served over a bed of rice and topped with provençal sauce and capers. Choice of any one side

CUBANA GROUPER* **36**
Banana crusted and pan seared Gulf Grouper flambéed with banana liqueur and a frizzled sweet potato garnish. Choice of any two sides

GROUPER DINNER **29**
8 oz Gulf Red Grouper filet prepared blackened, bronzed, or fried. Choice of any two sides

GROUPER TENDERS **22.5**
Hand-cut Grouper tenders lightly dusted and fried to perfection. Choose one regular side

MAHI MAHI

MAHI-MAHI DINNER **25**
Fresh Mahi-Mahi filet hand cut and prepared Blackened, Bronzed or Fried. Served with your choice of two sides

SANIBEL COMBO **29**
Mahi-Mahi filet hand cut then grilled. Served alongside two skewers of grilled shrimp on a bed of rice & side of mango sauce. Choose one side

SIDES & EXTRAS

Regular 2.95

French Fries	Black Bean & Corn Salsa
Pineapple Slaw	Mashed Potatoes
Jasmine Rice	Fresh Vegetable du Jour

Premium 4.50
($1.50 upgrade from regular side)

Sweet Potato Waffle Fries	Onion Rings
Fresh Fruit Salad	Asparagus
Side Salad	Side Caesar

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

SHRIMP

COCONUT SHRIMP **25**
Jumbo shrimp dredged in coconut batter then fried golden brown. Served with house-made coconut & pineapple cream dipping sauce. Choice of any two sides

FRIED SHRIMP **20.5**
Lightly breaded & fried golden brown. Choose one regular side

FRIED SHRIMP & COD COMBO **22.5**
Lightly breaded & fried golden brown. Choose one regular side

BAYOU SHRIMP PASTA **26**
Sautéed shrimp dressed in butter, Old Bay, garlic, & our secret seasonings served over Fettuccine. Includes a salad & garlic crostini

SHRIMP CARBONARA **23**
Shrimp, bacon garlic & onions sautéed and tossed in creamy carbonara sauce with pasta. Includes a salad & garlic crostini

LAND LOVERS

FILET MEDALLIONS † **29**
(2) 4oz filet medallions served with choice of any two sides.
Add Grouper **$14** Add Mahi-Mahi **$12**
Add 3 Jumbo Shrimp **$8** Add Crab Leg Cluster **Mkt**

CHICKEN TERIYAKI PINEAPPLE BOWL **18**
Tender grilled chicken in teriyaki glaze served over rice in a real pineapple bowl

FRIED CHICKEN TENDERS **15.5**
Chicken breast tenders breaded then fried.
Choose one regular side

PULLED PORK **13.5**
Tender pork & barbecue sauce served open face on Texas toast with garnish of slaw. Choice of one regular side

CHICKEN CARBONARA **23**
Chicken, bacon garlic & onions sautéed and tossed in creamy carbonara sauce with pasta. Includes a salad & garlic crostini

Big Hickory Pup Burger 4
Your furry friend's own burger made with steak and chicken trimmings
Not for human consumption!