



BigMikesSteakhouse.com

OUR LOCATIONS:

THOMASVILLE, AL / 334.636.2260

HOURS: Wed - Sat 4 - 10pm / Sun - Tues Closed

ANDALUSIA, AL / 334.222.6453

HOURS: Tues - Sat 4 - 10pm / Sun & Mon Closed

ORANGE BEACH, AL / 251.981.2652

HOURS: Everyday 4 - 10pm

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APPETIZERS

O.B.A. SHRIMP

Crispy fried shrimp topped with our tangy sweet tiger sauce. 10

CRAB CAKES

Jumbo, lump crab meat & our own blend of seasonings, fried 'til golden & served with homemade remoulade sauce. 12

WICKLES FRIED PICKLES

Spicy & Sweet made-in-Alabama pickles, hand breaded & golden fried. 7

FRIED CRAB CLAWS

Fresh Gulf Coast delicacies. **Regular or Large.** Market Price.

HOMEMADE FRIED MUSHROOMS

Fresh button mushrooms deep fried golden brown and served with ranch for dipping. 7

MOZZARELLA CHEESE WEDGES

Hand breaded in Italian panko. Served with marinara. 7

NEW! SMOKED TUNA DIP

Fresh ahi tuna, locally made, served with crackers. 7.5

CHUCK WAGON CHEESE FRIES

Crispy, golden hand-cut French fries topped with ground Angus beef con queso, green onion, bacon crumbles & Ranch dressing. 8 add jalapenos on the side .5



SOUP & SALADS

O.B.A. SHRIMP SALAD

Our signature Shrimp (grilled or fried) atop a large bed of mixed greens with purple onions, tomatoes, Monterey Jack cheese & toasted croutons. 12

CHICKEN COBB SALAD

Your choice of fried or grilled chicken atop a large bed of mixed greens with toasted pecans, eggs, bacon, purple onions, tomatoes, Monterey Jack cheese and toasted croutons. 12

MADE-FROM-SCRATCH SOUPS

Seafood Gumbo / Shrimp, Crab & Corn Bisque
Cup. 6 Bowl. 9

Big Mike's Specialty

BUILD YOUR OWN SALAD

1) CHOOSE YOUR SALAD MIX

MIKE'S MIXED GREENS

A fresh mix of seasonal greens topped with purple onion, tomatoes, Monterey Jack cheese & toasted croutons. 8

BIG CAESAR

Fresh seasonal greens, shredded Parmesan & big toasted croutons. 8

2) CHOOSE YOUR ADD-ONS

BACON 3

CRAB CAKE 7

CHICKEN

grilled or fried. 4

TUNA STEAK 7

PECANS 2

JUMBO SHRIMP

grilled or fried. 7

STEAK 7

Available Dressings: Ranch, Thousand Island, Chunky Bleu Cheese, Honey Mustard, French, Italian and Balsamic Vinaigrette.

SANDWICHES

PO BOYS

Served on a brioche bun & topped with our homemade Tiger sauce.
Fried Shrimp or Fried Oyster 12

CHICKEN SANDWICH

Tender chicken breast brined for 24 hours in Sweet Tea, grilled or fried. 10

CHOP HOUSE BURGER

10 oz. *Certified Angus Beef®* ground in house, hand patted & grilled. Served on a large brioche bun. 10

NEW! AHI TUNA SANDWICH

Ahi tuna steak seared on a wood fired grill & served on a brioche bun. 12

Sandwiches dressed with lettuce, tomato, onion, and Wickles pickles. Served with Steak fries.

TASTY TOPPINGS

• **CHEESE** American, Swiss, Ghost Pepper, or Pepper Jack 1

• **BACON** 2

• **JALAPENO** .5

• **MUSHROOMS** .5

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.

Menu design by the MENU SURGEON. (MenuSurgeon.com) - 5/18/2017

BIG MIKE'S STEAKS

Entrees served with house salad, bread & choice of baked potato or hand cut fries. Substitute a Loaded Baked Potato for 1.5 extra or a Signature Side Item for 2.5 extra.

THE BIG MIKE

24 oz. Mike's favorite ribeye.
You better be hungry! 34



CHOPHOUSE STEAK

Our hand-pattied, house ground, *Certified Angus Beef*® steak trimmings, seasoned & grilled. Served with choice of gravy, caramelized onion & sautéed mushrooms 15

CANAL ROAD STRIP

You don't have to go to New York to enjoy a great 14oz. strip! 25

RIBEYE

The marbling in our 16oz. *Certified Angus Beef*® Ribeye make this our most flavorful steak. 26.5

FILET MIGNON

Our leanest, most tender 9oz. steak wrapped in applewood bacon. Steaks cooked past medium will be butterflied. 29



Big Mike's Steakhouse was awarded the prestigious honor of "Best Steak in Alabama" by the Alabama Cattlemen Association. We proudly serve *Certified Angus Beef*® that is aged 28 days & then hand cut. Each steak is marinated & seasoned with Big Mike's Seven Spice Blend, wood fire grilled to your specification, & topped with our garlic herb butter.

We do not recommend or guarantee steaks cooked past medium.

SPLIT A STEAK OR ENTREE. IT WILL INCLUDE AN ADDITIONAL HOUSE SALAD & EXTRA SIDE FOR \$7.

BIG MIKE'S ENTREES

Entrees served with house salad, bread & choice of baked potato or hand cut fries. Substitute a Loaded Baked Potato for 1.5 extra or a Signature Side Item for 2.5 extra.

TERIYAKI CHICKEN

Wood fire grilled chicken, basted with teriyaki & topped with grilled pineapple. 14

GULF SHRIMP

One dozen (fried or grilled)
Alabama Gulf Coast shrimp. 18

SWEET WATER STACK

Fresh crab cakes over fried green tomatoes, drizzled with homemade remoulade & topped with shrimp. 21

NEW! SHRIMP & GRITS AU GRATIN

Southern stone ground grits cooked in heavy cream, then blended with our 3 cheese béchamel sauce, Conecuh sausage, fresh gulf shrimp, onion, bell pepper & tomato. Topped with 6 jumbo shrimp (grilled or fried)! Served with New Orleans French bread, and a salad. 21



AHI TUNA STEAK

Seared on a wood fire grill and finished with teriyaki & toasted sesame seeds. Ginger and wasabi by request. 18

ROOSTER COWBOY

Grilled chicken breast coated in Big Mike's BBO sauce, topped with bacon and choice of cheese (Swiss, American, or Pepper Jack). 14.5

NEW! CHEF'S FEATURED FRESH FISH

Today's market fresh, catch-of-the-day!
Fish can be blackened, bronzed, grilled or fried. market price

THE GOOD STUFF

STEAK SMOTHERED

Get your steak topped with handmade herb butter, caramelized onions & sautéed mushrooms. 3

SHRIMP SKEWER

Fried or Grilled. 7

CASEY

Fresh Gulf shrimp in our rich creole sauce. Served over your steak or entrée. 7

SUCARNOOCHEE

Fresh Alabama lump crab drizzled with Big Mike's scratch made etouffee. Served over your favorite steak or entrée. 7

OYSTER MENU



FRED'S CHARGRILLED OYSTERS

Chargrilled over an open flame then covered with garlic herb butter and Parmesan Reggiano. (6) 10 (12) 19

OYSTERS ON THE HALF SHELL

(6) 7 (12) 14

FRIED OYSTERS

1 doz. Alabama oysters, lightly breaded and fried. 18

OYSTERS SUCARNOOCHEE

Chargrilled over an open flame, covered with crabmeat & drizzled with Big Mike's scratch-made etouffee. (6) 10 (12) 19

OYSTERS CASEY

Chargrilled, then covered with shrimp & our rich Creole sauce. (6) 10 (12) 19

SHUCK-N-HOT

Char-grilled Oysters topped with Asian chili sauce, Big Mike's pickled jalapenos, & Ghost Pepper cheese for those who like to turn it up a notch!! (6) 10 (12) 19

SIGNATURE SIDES

Caesar Salad

Steamed Broccoli

Steamed Asparagus

Baked Sweet Potato

Twice Baked Potato Casserole

Items can be added to your meal for 4
Items can subbed for regular sides for 2.5