

# EAGLE GRILLE & MILLERS DOCKSIDE

220 Harbor Drive, Boca Grande, FL

"On the Water's Edge at The Boca Grande Marina"

5/31/19

## DINNER STARTERS

**SOUP PREPERATION OF THE DAY** *Cup Bowl* 9

**SHOESTRING TRUFFLE FRIES** *with Parmesan* 8

**PEEL & EAT SHRIMP** 17.95

*Chilled ½ Pound of Steamed Gulf Shrimp with Old Bay Seasoning, Cocktail Sauce and Fresh Lemon*

**CHILLED OYSTERS ON THE HALF SHELL**

*Half Dozen 18 Full Dozen 31*

*Lemon and Cocktail Sauce*

**CHORIZO QUESO CHEESE DIP** 13 .95

*Chorizo Sausage Blended in Rich Cheese Sauce, Accompanied by Fresh Corn Tortilla Chips*

**AHI TUNA NACHOS**

*Pickled Cucumber, Seaweed Salad, Pickled Ginger, Wasabi Cream, Ponzu & Crispy Wontons*  
**Small 15.50 Large 23.50 Extra Tuna 10**

**BAKED BRIE CAPRESE** 14.95

*Baked and Topped with Heirloom Tomatoes, Basil and Balsamic Glaze. Served with Crostini's*

**LOBSTER TEMPURA BITES** 19

*Tempura Fried Lobster Tail Served with Siracha Chipotle Aioli*

**CALAMARI FRITTO** 15.95

*Fried Calamari Served with Limoncello Aioli*

**BAKED OYSTERS GASPARILLA(6)** 22

*Baked Oysters Topped with Garlic Butter & Parmesan Cheese*

## DINNER SALADS

**HARBOR HOUSE**

*Mixed Greens, Strawberries, Goat Cheese Crumbles, Mandarins and Candied Pecans with Key Lime Vinaigrette*  
**Small 10.75 Large 13.75**

**CAESAR**

*Romaine Lettuce, Garlic Croutons, Parmesan, and House Made Dressing*  
**Small 10.25 Large 13.50**

**GASPAR CHOP SALAD**

*Iceberg Lettuce, Ham, Swiss, Tomatoes, Celery, Manzanilla Olives, Pecorino Romano, and Lemon Oregano Garlic Dressing*  
**Small 11.25 Large 14.25**

**WATERMELON & CUCUMBER**

*Topped with Feta Cheese and Lime Mint Dressing*  
**Small 10.95 Large 13.95**

**Add to any Salad:**

*Grilled Chicken Breast 7 Fried Calamari 8 Grilled Shrimp 9 Seared Tuna 14 Gulf Grouper 17 Salmon 13*

## PASTAS-GRILLS AND MAINS

**HANGER STEAK CHIMICHURRI** 31

*Grilled with Yucca Fries & Grilled Asparagus Sauce Chimichurri*

**BBQ BABYBACK RIBS** 24

*Served with Cole Slaw and Choice of Fries*

**GASPARILLA SHRIMP & GRITS**

*Sautéed Gulf Shrimp, Andouille Sausage and Sweet Roasted Peppers Served Over Corn Grits*  
**Small 22 Large 29**

**THE EAGLE SEAFOOD PLATTER**

*Shrimp, Scallops and Gulf Grouper Prepared Broiled or Fried with Shiitake Truffle Risotto and Fresh Vegetables*  
**Small 30 Large 40**

**FILET MIGNON**

*Grilled Iowa Prime Beef Topped with Chef Butter and Demi-Glace. Montreal Seasoned Roasted Potatoes and Grilled Asparagus*  
**5oz. 33 8oz. 45**

**CHICKEN PARMIGIANA OR PICCATA** 28

*Choose Parmigiana, Breaded and Pan Fried, Topped with Mozzarella and Pomodoro Sauce or Picatta Sautéed with Caper Lemon Butter Sauce. Both Dishes Served with Spaghetti and Fresh Vegetables*

**TERIYAKI SALMON** 34

*Grilled Bay of Maine Salmon, Served with Saffron Rice and Grilled Asparagus*

**SPAGHETTI & MEATBALLS**

*Traditional Recipe of Spaghetti Topped with House Made Marinara and Meatballs, Parmesan & Garlic Bread*  
**Small 19 Large 26**

**FRESH LOCAL GROUPE** 45

*Daily Fresh Local Grouper Prepared Sautéed Picatta, Blackened or Fried with Shiitake Truffle Risotto & Fresh Seasonal Vegetables*

**\*For Our Guests Convenience an 20% Gratuity Will be Added to Parties of 6 or More\***

### Consumer Information

There is a risk associated with consuming raw oysters. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach or 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 meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

**SIGNATURE DRINKS****MILLERITA 11**CORRALEJO ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ  
GRAND MARNIER FLOAT, SALTED RIM**GIN IN PARADISE 12**BEEFEATER STRAWBERRY GIN, ST. GERMAINE, LEMON, STRAWBERRY,  
BASIL AND A TONIC SPLASH**EFFEN SPRITZ 11**

EFFEN BLACKCHERRY VODKA, APEROL AND SPRITE, FILTY CHERRIES

**BOCA BREEZE 11**KETEL ONE GRAPEFRUIT VODKA, PINEAPPLE JUICE, SPLASH OF  
CRANBERRY AND CHERRY GARNISH**MILLER'S MARY 11**EFFEN CUCUMBER VODKA, HOUSE MADE BLOODY MARY MIX,  
CANDIED BACON, GARLIC PICKLE,  
PICKLED GREEN BEAN, FRESH LIME, OLD BAY RIM**ANGLER'S MULE 11**TANTEOS JALAPENO TEQUILLA, PEACH PUREE, FRESH LIME,  
JALAPENO & GINGER BEER**GASPARILLA GROG 12**CAPTAIN MORGAN & SIESTA KEY TOASTED COCONUT RUMS, OJ, LIME,  
PINEAPPLE JUICE, PAMA LIQUOR FLOAT, SUGAR RIM**PERFECT STORM 13**ZACAPA 23 RUM, GINGER BITTERS INFUSED AGAVE NECTAR, LIME JUICE  
CLUB SODA, CANDIED GINGER GARNISH**DOCKSIDE LEMONADE 12**DEEP EDDY LEMON VODKA, COINTREAU, CRANBERRY AND LEMON  
JUICE, SPLASH OF CLUB SODA**KIDS MENU**

~CHILDREN ONLY PLEASE~

HOUSE SALAD	4
CARROTS AND CELERY STICKS	4
SIDE OF APPLE SAUCE	3
CHICKEN FINGERS WITH FRENCH FRIES SERVED WITH HONEY MUSTARD SAUCE	8
CHEESE PIZZA	8
FRIED SHRIMP WITH FRENCH FRIES	8
HOT DOG WITH FRENCH FRIES	7
KIDS CHICKEN WINGS WITH FRENCH FRIES	8
GRILLED CHEESE WITH FRENCH FRIES	7
MACARONI AND CHEESE	7
ICE CREAM WITH A COOKIE	5

**WINES****WHITES****FEATURES BY THE GLASS****REDS**

TIAMO, PROSECCO (SPLIT) 10

LE BARON, BLANC DE BLANC 8

CHANDON, SWEET STAR, SPARKLING (SPLIT) 13

ANGLEINE, CHARDONNAY 8

SONOMA CUTRER, CHARDONNAY 14

ST.FRANCIS, SAUVIGNON BLANC 9

PONGA, SAUVIGNON BLANC 9

BENVOLIO, PINOT GRIGIO 8

DR. LOOSEN, RIESLING 8

BORASO, ROSE 8

WHISPERING ANGEL, ROSE 13

MCMANIS, CABERNET SAUVIGNON 9

ROBERT MONDOVI, CABERNET SAUVIGNON 16

CARMENET, MERLOT 9

MURPHY GOODE, PINOT NOIR 9

ELOUAN, PINOT NOIR 14

NUMANTHIA TERMES, TEMPRANILLO 15

SANTA JULIA, MALBEC RESERVA 10

TRES SABORES, RED BLEND 14

**WHITES****BOTTLE SELECTIONS****REDS****SPARKLING**

Le Baron, Blanc de Blanc, France	33
Graham Beck, Brut, South Africa	50
Syltbar, Prosecco, Brut, Italy	48
Veuve Clicquot, Brut, France	105
Taittinger, Brut Rose, France	115

**CHARDONNAY**

Angeline, California	33
Sonoma Cutrer, Russian River	52
Beckon, Central Coast	48
Cakebread Cellars, Napa	92
Rombaurer, Carneros, (1/2 Bottle)	32

**SAUVIGNON BLANC**

Ponga, New Zealand	36
St.Francis, Sonoma County	36
Roth, Sonoma County	39
Brochard, Sancerre, Lorie Valley	58
Vie Di Romans, Italy	68
Merry Edwards, Russian River	86

**INTERESTING WHITES**

Benvolio, Pinot Grigio, Italy	33
Dr. Loosen, Riesling, Germany	33
Boraso, Rose, Spain	33
Whispering Angel, Rose, Provance	50

**CABERNET SAUVIGNON**

McManis California	36
Robert Mondovi, Napa	58
Stonestreet, Alexander Valley	62
Caymus, Napa	128
Joseph Phelps, Napa	103

**MERLOT**

Carmenet California	36
Materra Family, Napa	50

**PINOT NOIR**

Murphy Goode, California	36
Meiomi, Monterey	48
Elouan, , Oregon	52
Benovia, Russian River Valley	78
Cristom, "Mt. Jefferson Cuvee", Willamette Valley	66
Brewer-Clifton, Santa Rita Hills	75

**WORLD REDS & BLENDS**

Santa Julia, Reserva Malbec, Argentina	39
Tres Sabores, Por Que No?, Red Blend, Napa	52
Decoy, Zinfandel, Sonoma County	56
Numanthia Termes, Tempanillo, Spain	54

**DRAFT BEER****BEERS****BOTTLED BEER**

Bud Light , Yuengling 4.50

Stella Artois, Goose Island IPA 7

Blue Moon 5.50

4 Rotating Selections (Priced Daily)

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 5

Heineken, Corona, Corona Light 6

Guinness Can 16oz. 9

Sierra Nevada Pale Ale, Islamorada " Sandbar Sunday" 7

Wood Chuck Hard Cider, Becks (Non Alcoholic) 5