

# EAGLE GRILLE & MILLERS DOCKSIDE

220 Harbor Drive, Boca Grande, FL

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

5/9/20

## DINNER STARTERS

**SHRIMP & CORN CHOWDER** *Cup 8 Bowl 10*  
**SHOESTRING TRUFFLE FRIES** *with Parmesan 8*  
**FRIED OYSTERS (4)** 13.95  
*Lemon, Tarter and Cocktail Sauces*

**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*

**ESCARGOT** 14.95  
*Baked in Garlic Butter, Served with Garlic Bread*

**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 Tossed with Shallots, Caper Berries, Basil and Cherry Peppers*

**BAKED OYSTERS ROCKEFELLER OR GASPARILLA (6)** 22  
*Baked Oysters Topped with Pernod Spinach and Sauce Hollandaise or 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**

**THE WEDGE**  
*Crisp Iceberg Wedge Topped with Tomatoes, Red Onion, Bacon, Finished with Creamy Gorgonzola 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

**STEAK FRITES** 31  
*Grilled Hanger Steak with Shoestring Fries & Grilled Asparagus, Chef Butter*

**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 24 Large 33**

**THE EAGLE SEAFOOD PLATTER**  
*Shrimp, Scallops and Gulf Grouper Prepared Broiled or Fried with Saffron Rice 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 OR VEAL PARMIGIANA OR PICCATA**  
*Choose Parmigiana, Breaded and Pan Fried, Topped with Mozzarella and Pomodoro Sauce or Piccata Sautéed with Caper Lemon Butter Sauce. Both Dishes Served with Spaghetti and Fresh Vegetables*  
**CHICKEN 29 VEAL 37**

**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 Piccata, Blackened or Fried with Saffron Rice & Fresh Seasonal Vegetables*

**CLASSIC SHRIMP SCAMPI** 33  
*Gulf Shrimp Sautéed in Garlic Lemon White Wine Butter Sauce, Tomatoes Spinach and Tossed with Angel Hair Pasta*

**FRIED GULF SHRIMP OR OYSTERS** 31  
*Served with Choice of Fries, Sweet Potato Fries or Cole Slaw. Lemon, Tarter and Cocktail Sauces*

**TERIYAKI SALMON** 34  
*Grilled Bay of Maine Salmon, Served with Saffron Rice and Grilled Asparagus*

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

**\*One Check or Equal Pay for Groups of 10 or More Please\***

### 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****KIDS MENU**

**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

**PALAMO DIABLO 12**  
TANTEO HABANERO TEQUILA, ST. ELDER GRAPEFRUIT LIQUOR, AGAVE  
AND FRESH GRAPEFRUIT JUICE

**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**  
CAPT. 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

~CHILDREN ONLY PLEASE~

HOUSE SALAD 4

CARROTS AND CELERY STICKS 4

SIDE OF APPLE SAUCE 3

CHICKEN FINGERS WITH FRENCH FRIES 8  
SERVED WITH HONEY MUSTARD SAUCE

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

**SPLITS & HALF BOTTLE WINE SELECTIONS**

Tiamo, Prosecco, Italy, (Split) 10

Chandon, Brut, California, (Split) 14

Rombauer, Chardonnay, Carneros 36

Schug, Pinot Noir, Carneros 29

Paul Hobbs, "Crossbarn", Cabernet Sauvignon, Napa 45

**WHITES****WINES****REDS**

ZARDETTO, SPUMANTE, BRUT 9

ANGLEINE, CHARDONNAY 8

MER SOLEIL SILVER, CHARDONNAY (UNOAKED) 13

SONOMA CUTRER, CHARDONNAY 14

PONGA, SAUVIGNON BLANC 9

MONDAVI, SAUVIGNON BLANC 14

BENVOLIO, PINOT GRIGIO 8

DR. LOOSEN, RIESLING 8

COPAIN, ROSE 8

WHISPERING ANGEL, ROSE 13

ZENATO, TREBBIANO 10

LA CREMA, PINOT GRIS 10

MCMANIS, CABERNET SAUVIGNON 9

FRANCISCAN, CABERNET SAUVIGNON 16

CARMENET, MERLOT 9

MURPHY GOODE, PINOT NOIR 9

JUGGERNAUT, PINOT NOIR 15

SANTA JULIA, MALBEC RESERVA 10

TRES SABORES, RED BLEND 14

SALDO, ZINFANDEL 15

NUMANTHIA, TERMES, TEMPRANILLO 15

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

Zardetto, Spumante, Brut, Italy 36  
Syltbar, Prosecco, Brut, Italy 48  
Veuve Clicquot, Brut, France 105  
Taittinger, Brut Rose, France 115

**CHARDONNAY**

Angeline, California 33  
Mer Soleil Silver, Monterey (Unoaked) 50  
Sonoma Cutrer, Russian River 52  
Beckon, Central Coast 48  
Cakebread Cellars, Napa 92

**SAUVIGNON BLANC**

Ponga, New Zealand 36  
Mondavi, Napa 52  
Brochard, Sancerre, Lorie Valley 58  
Merry Edwards, Russian River 86

**INTERESTING WHITES**

Benvolio, Pinot Grigio, Italy 33  
Dr. Loosen, Riesling, Germany 33  
Copain, Rose, Mendocino County 33  
Whispering Angel, Rose, Provance 50  
Zenato Lugana, Trebbiano, Italy 39  
La Crema, Pinot Gris, Monterey 39

**CABERNET SAUVIGNON**

McManis California 36  
Franciscan, Napa and Monterey County 56  
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  
Juggernaut, Russian River Valley 55  
Benovia, Russian River Valley 78  
Elouan, Oregon 66  
Smoke Tree, Sonoma County 49

**WORLD REDS & BLENDS**

Santa Julia, Reserva Malbec, Argentina 39  
Tres Sabores, Por Que No?, Red Blend, Napa 52  
Decoy, Zinfandel, Sonoma County 56  
Prisoner, Red Wine, Napa 70  
Saldo, Zinfandel, California 55  
Numanthia, Termes, Tempranillo, Spain 55

**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 7

Wood Chuck Hard Cider, Becks (Non Alcoholic) 5