

EAGLE GRILLE & MILLER'S DOCKSIDE

220 Harbor Drive, Boca Grande, FL

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

EagleGrille.com ~ 941-964-8000

10/18/19

LUNCH STARTERS

NEW ENGLAND CLAM CHOWDER *Cup 8 Bowl 10*

CREAM OF BROCCOLI SOUP *Cup 7 Bowl 9*

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

BAKED OYSTERS ROCKEFELLER OR GASPARILLA (6) 22

Baked Oysters Topped with Pernod Spinach and Sauce Hollandaise or Garlic Butter & Parmesan Cheese

ESCARGOT 14.95

Baked in Garlic Butter, Served with Garlic Bread

BAKED BRIE CAPRESE 13.95

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

AHI TUNA NACHOS

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

MILLER'S WINGS 15.95

Served with your choice of Buffalo Style with Bleu Cheese Dressing, Jamaican Jerk or Spicy Mango

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

LUNCH 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

SANDWICHES- PIZZA AND MAINS

GULF GROUPE SANDWICH 23

We will prepare it Grilled, Blackened or Fried

ANGUS BURGER 15.75

Choice of Swiss, American, Cheddar or Bleu Cheese, with Lettuce, Tomato & Onion

DOCKSIDE BLT 14.50

Bacon, Crisp Lettuce, Tomato and Mayo Served on Toasted Whole Wheat Bread

PULLED PORK SANDWICH 14.50

Served on a Bun with Smokey BBQ Sauce

FRIED GULF SHRIMP OR OYSTERS 23

Served with Tarter and Cocktail Sauces

Selections above are served with a Choice of:
Cole Slaw, Sweet Potato Fries or French Fries

GASPARILLA SHRIMP & GRITS 22

Sautéed Gulf Shrimp, Andouille Sausage and Sweet Roasted Peppers served over Corn Grits

BBQ BABYBACK RIBS 18

Served with Cole Slaw and Choice of Fries

LIGHTHOUSE QUESADILLA 17

Filled with Cheddar, Scallions, Tomato, and your choice of Chicken or Shrimp, with Lettuce, Guacamole, Sour Cream and Salsa

HANDMADE PIZZA 12.95

9" Pizza with 2 Toppings (Add \$1.25 for each additional Topping)
Choice of - *Pepperoni, Italian Sausage, Onion, Mushrooms, Olives, Bell Pepper, Banana Pepper or Anchovies*

BRING YOUR CATCH 22 (Per Person)

We will Fry, Broil, Blacken your Fresh Catch from our Local Waters. Served Family Style with your Choice of Two Sides. Please Limit 3 pounds of Cleaned Fish Fillets per Table

***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 Guests 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**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 & SPRITE, FILTHY CHERRIES

BOCA BREEZE 11KETEL 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 11**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, CONTREAU, 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

HALF BOTTLE WINE SELECTIONS

Joseph Burrier, Pouilly -Fuisse, Burgundy 28
Rombauer, Chardonnay, Carneros 36
Schug, Pinot Noir, Carneros 29
Paul Hobbs, "Crossbarn", Cabernet Sauvignon, Napa 45

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

TIAMO, PROSECCO (SPLIT) 10
ZARDETTO, SPUMANTE, BRUT 9
CHANDON, SWEET STAR, SPARKLING (SPLIT) 13
ANGLEINE, CHARDONNAY 8
SONOMA CUTRER, CHARDONNAY 14
PONGA, SAUVIGNON BLANC 9
ROMBAUER, SAUVIGNON BLANC 14
BENVOLIO, PINOT GRIGIO 8
DR. LOOSEN, RIESLING 8
BORASO, ROSE 8
WHISPERING ANGEL, ROSE 13
BURGANS, ALBARINO 10
ZENATO, TREBBIANO 10

MCMANIS, CABERNET SAUVIGNON 9
CARMENET, MERLOT 9
MURPHY GOODE, PINOT NOIR 9
TRUCHARD, PINOT NOIR 14
SANTA JULIA, MALBEC RESERVA 10
TRES SABORES, RED BLEND 14
DOMAINE BLAIN, COTE DE BROUILLY, GAMMAY 12

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
Sonoma Cutrer, Russian River	52
Beckon, Central Coast	48
Cakebread Cellars, Napa	92
SAUVIGNON BLANC	
Ponga, New Zealand	36
Rombauer, Napa	45
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, Provence	50
Burgans, Albarino, Spain	39
Zenato Lugana, Trebbiano, Italy	39

CABERNET SAUVIGNON	
McManis, California	36
Stonestreet, Alexander Valley	62
Caymus, Napa	128
Joseph Phelps, Napa	103
MERLOT	
Carmenet, California	36
Materra, Napa	50
PINOT NOIR	
Murphy Goode, California	36
Meiomi, Monterey	48
Truchard, Carneros	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
Domaine Blain, Cote de Brouilly, Beaujolais	48

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