

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

12/17/20

LUNCH STARTERS

DAILY SOUP PREPARATION Cup 7 Bowl 9

SHOESTRING TRUFFLE FRIES with Parmesan 8

PORK RINDS 10.25

Fried Pork Rinds served Warm with an Asian Dipping Sauce

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

SHRIMP COCKTAIL 17.95

Chilled Shrimp Served with Lemon & Cocktail Sauce

BAKED OYSTERS ROCKEFELLER OR GASPARILLA(6) 22

Traditional Preparation, Spinach, Pernod and Chipotle Hollandaise OR Baked Oysters Topped with Garlic Butter & Parmesan Cheese

AHI TUNA NACHOS

Pickled Cucumber, Seaweed Salad, Pickled Ginger, Wasabi Cream, Ponzu & Crispy Wontons

Small 16 Large 24 Extra Tuna 11

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

SHRIMP SKILLET 17.95

Shrimp Baked with Shallot. Garlic, Tomato Butter. Served with Crostinis

LUNCH SALADS

HARBOR HOUSE

Mixed Greens, Strawberries, Goat Cheese Crumbles, Mandarins and Candied Pecans with Key Lime Vinaigrette

Small 11.25

Large 14.25

CAESAR

Romaine Lettuce, Garlic Croutons, Parmesan, and House Made Dressing

Small 11

Large 14

GASPAR CHOP SALAD

Iceberg Lettuce, Ham, Swiss, Tomatoes, Celery, Manzanilla Olives, Pecorino Romano, and Lemon Oregano Garlic Dressing

Small 11.50

Large 14.50

THE WEDGE

Crisp Iceberg Wedge Topped with Tomatoes, Red Onion, Bacon, Finished with Creamy Gorgonzola Dressing

Small 11.50

Large 14.50

Add to any Salad:

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

SANDWICHES- PIZZA AND MAINS

GULF GROUPE SANDWICH 23

We will prepare it Grilled, Blackened or Fried

ANGUS BURGER 16

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 22.50

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

BBQ BABYBACK RIBS 18.50

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

PIZZA 13.50

Personal 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

***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.

SIGNATURE DRINKS**MILLERITA 11**CORAZON ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ
GRAND MARNIER FLOAT, SALTED RIM**PALOMA DIABLO 12**TANTEO HABANERO TEQUILA, ST. ELDER GRAPEFRUIT LIQUOR,
AGAVE, MEZCAL 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 11**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, CONTREAU, CRANBERRY AND LEMON JUICE
SPLASH OF CLUB SODA**FLORIDA CAIPIRINHA 12**

PITU CACHACA, PATRON CITRONAGE, FRESH LIME & ORGANGE JUICE

KIDS MENU

~CHILDREN ONLY PLEASE~

HOUSE SALAD	5
CARROTS AND CELERY STICKS	5
SIDE OF APPLE SAUCE	3
CHICKEN FINGERS WITH FRENCH FRIES SERVED WITH HONEY MUSTARD SAUCE	9
CHEESE PIZZA	8
FRIED SHRIMP WITH FRENCH FRIES	9
HOT DOG WITH FRENCH FRIES	7
KIDS CHICKEN WINGS WITH FRENCH FRIES	9
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 BY THE GLASS****REDS**

ZARDETTO, SPUMANTE, BRUT 9

ANGLEINE, CHARDONNAY 8

KENDALL JACKSON, AVANT, (UNOAKED), CHARDONNAY 12

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

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

NUMANTHIA, TERMES, TEMPRANILLO 15

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

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

CHARDONNAY

Angeline, California	33
Kendall Jackson, Avant, (Unoaked)	45
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
Mattera, 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
Numanthia, Termes, Tempranillo, Spain	55

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

Bud Light, Yuengling 5
Stella Artois, Goose Island IPA 7.50
Blue Moon 6
4 Rotating Selections (Priced Daily)

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 6
Heineken, Corona, Corona Light 7
Guinness Can 16oz. 10
Sierra Nevada Pale Ale 8
Wood Chuck Hard Cider, Becks (Non Alcoholic) 5
Spiked Seltzer 7