EAGLE GRILLE

..STARTERS..

AHI TUNA NACHOS Small.. 15 Large.. 23 *Extra Tuna*.. 9
Pickled Cucumber & Seaweed Salad.. Pickled Ginger.. Wasabi Cream.. Ponzu.. Crispy Wontons

CRISPY CALAMARI FINGERS.. 15.25
Fried Tender Calamari.. Cilantro Aioli.. Marinara Sauce

DEVILED EGGS.. 12.25
Spanish Chorizo.. Smoked Paprika.. Arugula.. Balsamic Extra Virgin Olive Oil

BLUE CRAB STUFFED WONTONS.. 14.75
Sweet Chili Dipping Sauce.. Spicy Ponzu Sauce

ESCARGOT.. 14.95
Classic Preparation.. Baked in Garlic Butter

FRESH OYSTERS ON THE 1/2 SHELL.. Market Price
Lemon Wedge.. Horseradish Cocktail Sauce

OYSTER ROCKEFELLER.. Market Price
Traditional Preparation.. Pernod Spinach.. Sriracha Hollandaise Sauce

FRIED OYSTERS.. Market Price
Tartar & Horseradish Cocktail Sauce.. Lemon Wedge

BURRATA.. 16.25
Fresh Mozzarella & Cream.. Serrano Ham.. Heirloom Tomatoes.. Oregano & Thyme.. Extra Virgin Olive Oil.. Blood Orange Balsamic Vinegar

TRUFFLE FRIES.. 7
Shoestring Potatoes.. Truffle Oil.. Parmesan

..SOUP & SALADS..

SOUP DU JOUR.. cup.. 7 bowl.. 9

HARBOR HOUSE SALAD.. Small.. 10.75 Large.. 13.75
Field Greens.. Strawberries.. Goat Cheese Crumbles.. Mandarins.. Candied Pecans.. Key Lime Vinaigrette

CAESAR SALAD.. Small.. 10.25 Large.. 13.50
Romaine Lettuce.. Garlic Croutons.. Parmesan.. Housemade Dressing

GASPAR CHOP SALAD.. Small.. 11.25 Large.. 14.25
Iceberg Lettuce.. Ham & Swiss.. Tomatoes.. Celery.. Manzanilla Olives.. Pecorino Romano.. Lemon Oregano Garlic Dressing

WATERMELON & FETA CHEESE SALAD.. Small.. 10.75 Large.. 13.75
Watermelon.. Cucumbers.. Sweet Pickled Onions.. Feta Cheese.. Fresh Mint.. Miso Vinaigrette

ASIAN NOODLE SALAD.. Small.. 10.95 Large.. 13.95
Asian Noodles.. Mixed Greens.. Basil.. Carrots.. Mushrooms.. Cucumbers.. Bok Choy.. Tomatoes.. Sesame Ginger Dressing

Add to any Salad: *Grilled Chicken Breast.. 7 Grilled Shrimp.. 9 Seared Tuna.. 14 Gulf Grouper.. 16 Fried Calamari.. 8*

STEAKS

HANGER STEAK CHIMICHURRI 8 oz.. 31
Grilled Angus Hanger Steak.. Chimichurri Sauce.. Yucca Fries.. Grilled Asparagus

FILET MIGNON 5 oz.. 33 8 oz.. 45
Grilled Prime Angus Beef.. Chef Butter.. Demi-Glace.. Montreal Seasoned Roast Potatoes.. Grilled Asparagus

12 oz. NY STEAK.. 39
Grilled Prime Angus Steak.. Montreal Seasoned Roast Potatoes.. Grilled Asparagus

MAINS.. GRILLS.. PASTA..

GASPARILLA SHRIMP & GRITS.. Small.. 22 Large.. 29
Sautéed Large Shrimps.. Andouille.. Sweet Peppers.. Corn Grits.. Homemade Creole Sauce

THE EAGLE'S SEAFOOD PLATTER.. *Delicious Seafood All In One Platter* **Small.. 30 Large.. 40**
Shrimp.. Scallops.. Gulf Grouper.. Prepared Broiled or Fried.. Truffle Risotto.. Fresh Seasonal Vegetables

CLASSIC SPAGHETTI BOLOGNESE.. Small.. 24 Large.. 33
Ground Angus Filet Mignon.. Fresh Basil Tomato Sauce.. Parmigiana Cheese.. Garlic Bread

CHICKEN.. 29 OR VEAL.. 35
Sautéed Picatta.. Lemon Caper Butter Sauce or Forrestiere.. Wild Mushroom Cream Sauce.. Angel Hair Pasta.. Fresh Seasonal Vegetables

FRESH LOCAL GROUPER.. Market Price
Daily Fresh Local Grouper.. Prepared Sauteed Picatta.. Blackened.. Fried.. Truffle Risotto.. Fresh Seasonal Vegetables

MEDITERRANEAN FETTUCCINI.. Small.. 28 Large.. 38
Sautéed Grouper.. Shrimp.. Clams.. Mussels.. Fettuccini.. Asparagus Tips.. Fennel Cream Sauce

CHEF'S DAILY FRESH FISH PREPARATION.. Priced Daily

BOCA BLUE CRAB MAC & CHEESE.. Small.. 27 Large.. 37
Blue Crabmeat.. Cavappi Pasta.. Three Cheese Sauce.. Toasted Bread Crumbs.. Heirloom Tomato Relish

***….**All Entrée Selections are Available Simply Prepared to Your Liking**….*

..For the Convenience of Our Guests an 20% Gratuity will be Added to Parties of 6 or Greater..

Consumer Information There is a risk associated with consuming raw oysters 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.

Eagle Grille Wine List

WHITE WINES

SPARKLING

			Glass / Bottle
101	Le Baron, Blanc de Blanc	France	8 / 33
102	Maschio, Prosecco	Veneto	10 / 46
103	Chandon, Brut Classic	California	63
104	Veuve Clicquot, Brut	France	105
105	Taittinger, Brut Rose	France	115

CHARDONNAY

201	Angeline	Monterey	8 / 33
202	Sonoma Cutrer, *Russian River*	Russian River	14 / 52
203	Merryvale, "*Starmont*"	Napa	45
204	Fisher "*Unity*"	Napa	58
205	Bouchard Pere & Fils, Pouilly Fuisse	Burgundy	68
206	Pine Ridge, *Dijon Clone*	Carneros	75
207	Cakebread Cellars	Napa	92

SAUVIGNON BLANC

301	Ponga	New Zealand	9 / 36
302	Randy Mason	Napa	42
303	Nautilus	New Zealand	48
304	Brochard, Sancerre	Lorie	58
305	Groth	Napa	63
306	Merry Edwards	Russian River	86

WORLD WHITES

401	Riff, Pinot Grigio	Italy	8 / 33
402	Dr. Loosen, Riesling	Germany	8 / 33
403	Boraso, Rose	Spain	8 / 33
404	Pine Ridge, Chenin Blanc / Viognier Blend	California	42
405	Domaine du Dragon, Rose	Provance	44
406	Benton Lane, Pinot Gris	Willamette Valley	46
407	Elena Walch, Gewurztraminer	Alto Adige	49
408	Olivier Laflaive, *Les Setilles* Bourgogne Blanc	Burgundy	53
409	Treana, White Blend	Paso Robles	59

RED WINES

CABERNET SAUVIGNON

			Glass / Bottle
501	McManis	California	9 / 36
502	Marietta	Alexander Valley	49
503	Zaccardi Q	Argentina	54
504	Turnbull	Napa	72
505	Frank Family	Napa	85
506	Burgess	Napa	92

MERLOT

601	Ray Station	Mendocino	9 / 36
602	Barnard Griffin	Washington State	46
603	Hall	Napa	57
604	Falesco, Montiano	Lazio	82

PINOT NOIR

701	Woodwork	California	8 / 33
702	Lola	North Coast	39
703	Belle Glos, Meiomi	Monterey	48
704	Siduri	Sonoma Coast	59
705	Benovia	Russian River Valley	69
706	Saintsbury, *Lee Vineyard*	Carneros	78
707	Penner-Ash	Willamette Valley	86
708	Archery Summit	Willamette Valley	92

WORLD REDS

801	Domaine Autard, Cotes Du Rhone	Rhone	9 / 36
802	Santa Julia, *Reserva* Malbec	Argentina	10 / 39
803	Decoy by Duckhorn, Red Meritage	Napa	52
804	Post House, Penny Black	South Africa	54
805	Numanthia Termes, Tempranillo	Spain	62
806	Seghesio, Zinfandel	Sonoma	67
807	Marietta Cellars, *Angeli Cuvee*	Sonoma	75
808	Baroli, Barolo	Piedmont	94

CAPTAIN'S SELECTIONS

(Vintages Subject to Change)

901	Shafer, Merlot	Napa	96
902	Dominus Estate, *Napanook* Napa Bordeaux Blend	Napa	107
903	Silver Oak, Cabernet Sauvignon	Alexander Valley	105
904	Caymus, Cabernet Sauvignon	Napa	118
905	Opus One	Napa	375
906	Olivier Laflaive Puligny Montrachet	France	122
907	Chapoutier, Hermitage Chante-Alouette	France	158

BEERS

Draught

Blue Moon, Stella Artois,
Goose Island IPA, Flavor of the Month

Bottles

Bud, Bud Light, Coors Light, Corona, Corona Light,
Heineken, Michelob Ultra, Miller Lite,
Sierra Nevada Pale Ale, Sweetwater IPA,
Wood Chuck Hard Cider, O'Doul's (Non Alcoholic)

Specialty Drinks

MILLERITA (OUR SIGNATURE) $11
CORRALEJO ANEJO TEQUILA,
TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ,
GRAND MARNIER FLOAT, SALTED RIM

CUCUMBER COSMO $12
CROP CUCUMBER VODKA, COINTREAU,
SPLASH, CRANBERRY, LIME CUCUMBER GARNISH

DOCKSIDE MOJITO $12
BRUGAL ANEJO RUM, MINT,
LIME, SIMPLE SYRUP, CLUB SODA,
SUGAR CANE GARNISH

GIN MULE $11
OLD ST.PETE GIN, LIME JUICE, SIMPLE SYRUP,
MINT LEAVES AND GINGER BEER

BUFFALO SMASH $12
BUFFALO TRACE BOURBON,
GRAND MARNIER, COINTREAU,
SQUEEZE OF FRESH ORANGE

HOT MARY $11
UV SRIRACHA VODKA,
HOUSE MADE BLOODY MARY MIX,
FRESH LIME, OLD BAY RIM

EL MADADOR $12
PELLEGROSO TEQUILLA, KEY LIME JUICE,
PINEAPPLE JUICE, SPLASH OF GRENADINE

BOCA SUNSET $11
SAILOR JERRY RUM, MALIBU RUM, OJ
& PINEAPPLE, GRENADINE AND A MYERS FLOAT

LOST AT SEA $11
BACARDI ANJEO RUM, ORANGE BITTERS,
MUDDLED ORANGE, SIMPLE SYRUP
AND SPLASH OF SODA