

EAGLE GRILLE & MILLERS DOCKSIDE

220 Harbor Drive, Boca Grande, FL

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

11/9/18

DINNER STARTERS

SHRIMP & CORN CHOWDER *Cup 8 Bowl 10*

SOUP PREPERATION OF THE DAY *Cup 6 Bowl 8*

SHOESTRING TRUFFLE FRIES *with Parmesan 8*

MEDITERRANEAN BRUSCHETTA 13.95

*Tomato Olive Tapenade with Basil and Capers served on Crostini
Finished with Fresh Mozzarella and Balsamic Glaze*

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*

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 15.50 Large 23.50 Extra Tuna 10

ESCARGOT 14.95

Baked in Garlic Butter, Served with Garlic Bread

LOBSTER TEMPURA BITES 19

Tempura Fried Lobster Tail Served with Siracha Chipotle Aioli

BAKED SEAFOOD MANICOTTI 14.50

*Pasta Filled with Lobster, Shrimp, Blue Crab, Arugula, Ricotta and
Mozzarella Cheeses. Topped with Pomodoro Sauce*

CALAMARI FRITTO 15.95

Fried Calamari Tossed with Shallots, Caper Berries, Basil and Cherry Peppers

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

GREEK SALAD

Artisan Lettuce, Cucumber, Bell Peppers, Pepperoncini, Tomatoes, Red Onion, Feta, Kalamatas and Pita Bread
Small 10.95 Large 13.95

RED & YELLOW BEET SALAD

Arugula, Red & Yellow Beets, Toasted Almonds, Ricotta Cheese and Citrus Vinaigrette
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 16 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

THAI SEARED SALMON 34

*Served over Capellini Noodles Tossed in Spicy Peanut Chili Sauce with Fresh
Vegetables, Garnished with Peanuts and Fresh Pineapple*

LOBSTER RAVIOLI 27

Tossed in a Sherried Lobster Cream Sauce

SAMBUCA SEARED DIVER SCALLOPS 43

Served over Creamy Polenta with Grilled Asparagus

PARMIGIANA OR PICATTA

Chicken 28 or Veal 36

*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*

SPAGHETTI & MEATBALLS

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

FRESH LOCAL GROUPEUR 44

*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**DOCKSIDE LEMONADE 12**DEEP EDDY'S LEMON VODKA, COINTREAU, CLUB SODA,
SPLASH OF CRANBERRY**ISLAND SPRITZER 11**THREE OLIVES ROSE VODKA, SPARKLING ROSE, SODA WATER, GRAND
MARNIER SPLASH & STRAWBERRY SLICES**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**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 (CHOCOLATE OR VANILLA)	5

WINES**FEATURES BY THE GLASS**

TIAMO, PROSECCO (SPLIT) 10	MCMANIS, CABERNET SAUVIGNON 9
LE BARON, BLANC DE BLANC 8	ROTH ESTATE, CABERNET SAUVIGNON 15
GRAHAM BECK, SPARKING BRUT ROSE 13	CARMENET, MERLOT 9
NOVELLUM, CHARDONNAY 8	MURPHY GOODE, PINOT NOIR 9
CARMEL ROAD, CHARDONNAY (UNOAKED) 12	DROUHIN LAFORET, PINOT NOIR 14
SONOMA CUTRER, CHARDONNAY 14	NUMANTHIA TERMES, TEMPRANILLO 15
TAMBER BEY, CHARDONNAY 15	SANTA JULIA, MALBEC RESERVA 10
ST.FRANCIS, SAUVIGNON BLANC 9	TRES SABORES, RED BLEND 14
PONGA, SAUVIGNON BLANC 9	
RIFF, PINOT GRIGIO 8	
DR. LOOSEN, RIESLING 8	
BORASO, ROSE 8	
WHISPERING ANGEL, ROSE 13	

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

Le Baron, Blanc de Blanc, France	33
Graham Beck, Brut Rose, California	50
Veuve Clicquot, Brut, France	105
Taittinger, Brut Rose, France	115

CHARDONNAY

Novellum, France	33
Carmel Road, Monterey	49
Sonoma Cutrer, Russian River	52
Tamber Bey, Napa	54
Hartford Court, Russian River	62
Cakebread Cellars, Napa	92

SAUVIGNON BLANC

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

INTERESTING WHITES

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

CABERNET SAUVIGNON

McManis California	36
Roth Estate, Alexander Valley	54
Stonestreet, Alexander	62
Burgess, Napa	93
Caymus, Napa	125
Joseph Phelps, Napa	103

MERLOT

Carmenet California	36
Materra Family, Napa	50

PINOT NOIR

Murphy Goode, California	36
Meiomi, Monterey	48
Drouhin Laforet, Burgundy	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, Red Blend, 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