

EAGLE GRILLE & MILLERS DOCKSIDE

220 Harbor Drive, Boca Grande, FL

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

10/17/19

DINNER 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

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 GROUPEUR 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

GULF SNAPPER 39

Served Sautéed Almandine, Blackened or Bronzed with Saffron Rice & Fresh Seasonal Vegetables

TERIYAKI SALMON 34

Grilled Bay of Maine Salmon, Served with Saffron Rice and Grilled Asparagus

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 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 AND SPRITE, FILTY 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 12**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, COINTREAU, 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****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	33
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, Provance	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 Family, 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