

EAGLE GRILLE & MILLERS DOCKSIDE

220 Harbor Drive, Boca Grande, FL

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

EagleGrille.com ~ 941-964-8000

DINNER STARTERS

LOBSTER BISQUE *Cup 8 Bowl 10*

DAILY SOUP *Cup 6 Bowl 8*

SHOESTRING TRUFFLE FRIES 8
With Parmesan

PEELED CHILLED SHRIMP 18.95
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

SHRIMP SCARGOT 14.95
Gulf Shrimp Baked in Garlic Butter, Served with Grilled Bread

DEVEILED EGGS 12.50
Chorizo and Smoked Paprika, Arugula with Balsamic & Extra Virgin Olive Oil

AHI TUNA NACHOS

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

CALAMARI FRITTO 15.95

Fried Calamari, Tossed with Garlic Basil Butter, Capers and Cherry Peppers

MILLER'S WINGS 15

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

FRIED OYSTERS 21

Served with Tarter and Cocktail Sauce, Lemon

PORTUGUESE MUSSELS 16

Sautéed with Heirloom Beans, Chorizo, Tomatoes and Garlic Butter Sauce

LOBSTER TEMPURA BITES 19

Tempura Fried Lobster Tail Served with Siracha Chipotle Aioli

DINNER SALADS

HARBOR HOUSE

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

Small 10.75 Large 13.75

GREEK SALAD

Mixed Greens, Cucumber, Bell Peppers, Pepperoncini, Heirloom Tomatoes, Red Onion, Kalamata Olives, Feta and Pita Bread

Small 10.95 Large 13.95

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

STILTON BLUE WEDGE

Bibb Lettuce Wedge, Tomatoes, Crisp Bacon and Creamy Stilton 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 16

PASTAS-GRILLS AND MAINS

HANGER STEAK CHIMICHURRI 31

Grilled with Yucca Fries & Grilled Asparagus Sauce Chimichurri

SPINACH FETTUCINI

Shrimp & Blue Crab, Tossed with Spinach Fettuccini and a Creamy Almond Pesto Sauce

Small 27 Large 37

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

VEAL OR CHICKEN PICATTA

Sautéed with Caper Lemon Butter Sauce Angel Hair and Fresh Seasonal Vegetables

CHICKEN 29 VEAL 37

FRESH LOCAL GROUPEL 43

Daily Fresh Local Grouper Prepared Sautéed Picatta, Blackened or Fried with Shiitake Truffle Risotto & Fresh Seasonal Vegetables

FRIED SHRIMP OR OYSTERS 29

Served with Tater and Cocktail Sauces, Choice of French Fries, Sweet Potato Fries or Cole Slaw

GRILLED EGGPLANT & PORTOBELLO 23

Marinated Grilled Eggplant & Portobello Mushroom Medallions Topped with Pistachios, Goat Cheese and Capers, Served with Tahini Vinaigrette and Pita Bread

CLASSIC SHRIMP SCAMPI

Gulf Shrimp Sautéed in Garlic Lemon White Wine Butter Sauce and Tossed with Angel Hair Pasta

Small 27 Large 37

***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

TIDAL WAVE 11

BLUEBERRY INFUSED PELLIGROSO TEQUILLA, COINTREAU, AGAVE, LIME, CLUB SODA, SALTED RIM

BOCA SUNSET 11

SAILOR JERRY RUM, MALIBU RUM, OJ & PINEAPPLE, GRENADINE AND A MYERS FLOAT

MILLER'S MARY 11

SMIRNOFF VODKA, HOUSE MADE BLOODY MARY MIX, CANDIED BACON, GARLIC PICKLE, PICKLED GREEN BEAN, FRESH LIME, BACON RIM

TITOS WHITE PEACH SANGRIA 12

TITOS VODKA, WHITE WINE, BRANDY & APRICOT BRANDY, PEACH PUREE, LEMON LIME SODA, FRESH FRUIT GARNISH

GRANDEHATTEN 12

ROSEMARY & ORANGE INFUSED BUFFALO TRACE BOURBON, SWEET & DRY VERMOUTH, FILTHY CHERRY GARNISH

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**WHITES****FEATURES BY THE GLASS****REDS**

TIAMO, PROSECCO (SPLIT) 10
LE BARON, BLANC DE BLANC 8
GREYSON, CHARDONNAY 8
OLIVIER LAFLAIVE, CHARDONNAY 12
SONOMA CUTRER, CHARDONNAY 14
PONGA, SAUVIGNON BLANC 9
RIFF, PINOT GRIGIO 8
DR. LOOSEN, RIESLING 8
FUEGO, ROSE 8

MCMANIS, CABERNET SAUVIGNON 9
STICKY BEAK 13
RAY'S STATION, MERLOT 9
MURPHY GOODE, PINOT NOIR 9
SIDURI, PINOT NOIR 14
POST HOUSE, PENNY BLACK, RED BLEND 13
PAUL AUTARD, COTE DU RHONE 9
SANTA JULIA, MALBEC RESERVA 10

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

Le Baron, Blanc de Blanc, France 33
Maschio, Proseco, Veneto 46
Chandon, Brut Classic, California 63
Veuve Clicquot, Brut, France 105
Taittinger, Brut Rose, France 115

CHARDONNAY

Greyson, Monterey 33
Olivier Laflaive, Bourgogne Blanc, Burgundy 53
Sonoma Cutrer, Russian River 52
Merryvale, *Starmont*, Napa 45
Cakebread Cellars, Napa 92

SAUVIGNON BLANC

Ponga, New Zealand 36
Nautilus, New Zealand 48
Brochard, Sancerre, Lorie 58
Merry Edwards, Russian River 86

INTERESTING WHITES

Riff, Pinot Grigio, Italy 33
Dr. Loosen, Riesling, Germany 33
Fuego, Rose, Spain 33
Domaine du Dragon, Rose, Provance 44
Elena Walch, Gewurztraminer, Alto Adige 49

CABERNET SAUVIGNON

McManis, California 36
Sticky Beak, Napa 45
Turnbull, Napa 72
Frank Family, Napa 85
Burgess, Napa 93
Caymus, Napa 118
Lewis, Napa 165

MERLOT

Ray's Station, Mendocino 36
Barnard Griffin, Washington State 46
Hall, Napa 57
Shafer, Napa 96

PINOT NOIR

Murphy Goode, California 36
Meiomi, Monterey 48
Siduri, Sonoma Coast 59
Saintsbury, *Lee Vineyard*, Carneros 78
Penner-Ash, Willamette Valley 86

WORLD REDS & BLENDS

Domaine Paul Autard, Cotes Du Rhone, Rhone 36
Santa Julia, *Reserva* Malbec, Argentina 39
Decoy by Duckhorn, Red Meritage, Napa 52
Post House, Penny Black, South Africa 54
Mariatella Cellars, *Angeli Cuvee*, Sonoma 75
Baroli, Barolo, Piedmont 94

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, Sweetwater IPA 7
Wood Chuck Hard Cider, Becks (Non Alcoholic) 5