

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

11/9/18

LUNCH STARTERS

SHRIMP & CORN CHOWDER *Cup 8 Bowl 10*

SOUP PREPERATION OF THE DAY *Cup 6 Bowl 8*

SHOESTRING TRUFFLE FRIES *with Parmesan 8*

MEDITERRANEAN BRUCHETTA 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

ESCARGOT 14.95

Baked in Garlic Butter, Served with Garlic Bread

CHORIZO QUESO CHEESE DIP 13.95

*Chorizo Sausage Blended in Rich Cheese Sauce, Accompanied
by Fresh Corn Tortilla Chips*

BAKED OYSTERS ROCKAFELLER 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

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

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

LUNCH 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

SANDWICHES- PIZZA AND MAINS

GULF GROUPE SANDWICH 22

We will prepare it Grilled, Blackened or Fried

ANGUS BURGER 15.75

*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

TURKEY SALAD SLIDERS 14.50

*Turkey Salad Bacon, Lettuce, Tomato
On Toasted Slider Buns*

FRIED GULF SHRIMP OR OYSTERS 22

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

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

BBQ BABYBACK RIBS 18

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*

SPAGHETTI & MEATBALLS 17

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

HANDMADE PIZZA 12.95

*9" 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***

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 I I

CORRALEJO ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ
GRAND MARNIER FLOAT, SALTED RIM

DOCKSIDE LEMONADE I 2

DEEP EDDY'S LEMON VODKA, COINTREAU, CLUB SODA,
SPLASH OF CRANBERRY

ISLAND SPRITZER I I

THREE OLIVES ROSE VODKA, SPARKLING ROSE, SODA WATER, GRAND
MARNIER SPLASH & STRAWBERRY SLICES

BOCA BREEZE I I

KETEL ONE GRAPEFRUIT VODKA, PINEAPPLE JUICE, SPLASH OF
CRANBERRY AND CHERRY GARNISH

MILLER'S MARY I I

EFFEN CUCUMBER VODKA, HOUSE MADE BLOODY MARY MIX,
CANDIED BACON, GARLIC PICKLE,
PICKLED GREEN BEAN, FRESH LIME, OLD BAY RIM

ANGLER'S MULE I I

TANTEOS JALAPENO TEQUILLA, PEACH PUREE, FRESH LIME,
JALAPENO & GINGER BEER

GASPARILLA GROG I I

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 BY THE GLASS

TIAMO, PROSECCO, (SPLIT) 10	MCMANIS, CABERNET SAUVIGNON 9
LE BARON, SPARKLING BLANC DE BLANC 8	ROTH ESTATE, CABERNET SAUVIGNON 15
GRAHAM BECK, SPARKLING BRUT ROSE 13	CARMENET, MERLOT 9
CARMEL ROAD, CHARDONNAY (UNOAKED) 12	DROUHIN LAFORET, PINOT NOIR 14
NOVELLUM, CHARDONNAY 8	MURPHY GOODE, PINOT NOIR 9
SONOMA CUTRER, CHARDONNAY 14	NUMANTHIA TERMES, TEMPRANILLO 15
TAMBER BEY, CHARDONNAY 15	TRES SABORES, RED BLEND 14
ST. FRANCIS, SAUVIGNON BLANC 9	SANTA JULIA, MALBEC RESERVA 10
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, South Africa	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 Valley	62
Burgess, Napa	93
Caymus, Napa	125
Joseph Phelps, Napa	103

MERLOT

Carmenet, California	36
Materra, Napa	50

PINOT NOIR

Murphy Goode, California	36
Drouhin Laforet, Burgundy	52
Meiomi, Monterey	48
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, Tempranillo, Toro	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**