

EAGLE GRILLE & MILLERS DOCKSIDE

220 Harbor Drive, Boca Grande, FL

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

6/29/20

DINNER STARTERS

TODAY'S SOUP PREPARATION *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

AHI TUNA NACHOS

Pickled Cucumber, Seaweed Salad, Pickled Ginger, Wasabi Cream, Ponzu & Crispy Wontons

Small 15.50 Large 23.50 Extra Tuna 10

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

MILLER'S WINGS 15.95

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

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 CHIMICHURRI 31

Grilled Hanger Steak, Chimichurri Sauce, Montreal Seasoned Roasted Potatoes and Grilled Asparagus

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 FRANCESE 29

Sautéed Chicken Medallions Dipped in Parmesan Egg Batter, Finished with Lemon Sherry Butter Sauce. Served with Saffron Rice and Seasonal Vegetables

CLASSIC SPAGHETTI BOLOGNESE

Traditional Recipe of Spaghetti Topped with House Made Meat Sauce, 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

FRIED GULF SHRIMP OR OYSTERS 31

Served with Choice of Fries, Sweet Potato Fries or Cole Slaw. Lemon, Tarter and Cocktail Sauces

ISLAND SALMON 34

Grilled Bay of Maine Salmon, Topped with Fresh Mango Salsa Served with Saffron Rice and Grilled Asparagus

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**KIDS MENU**

MILLERITA 11
CORAZON ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ
GRAND MARNIER FLOAT, SALTED RIM

PALAMO DIABLO 12
TANTEO HABANERO TEQUILA, ST. ELDER GRAPEFRUIT LIQUOR, AGAVE
AND FRESH GRAPEFRUIT JUICE

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
CAPT. 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

~CHILDREN ONLY PLEASE~

HOUSE SALAD 4

CARROTS AND CELERY STICKS 4

SIDE OF APPLE SAUCE 3

CHICKEN FINGERS WITH FRENCH FRIES 8
SERVED WITH HONEY MUSTARD SAUCE

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

SPLITS & HALF BOTTLE WINE SELECTIONS

Tiamo, Prosecco, Italy, (Split) 10

Chandon, Brut, California, (Split) 14

Rombauer, Chardonnay, Carneros 36

Schug, Pinot Noir, Carneros 29

Paul Hobbs, "Crossbarn", Cabernet Sauvignon, Napa 45

WHITES**WINES****REDS**

ZARDETTO, SPUMANTE, BRUT 9
ANGLEINE, CHARDONNAY 8
SONOMA CUTRER, CHARDONNAY 14
PONGA, SAUVIGNON BLANC 9
MONDAVI, SAUVIGNON BLANC 14
BENVOLIO, PINOT GRIGIO 8
DR. LOOSEN, RIESLING 8
COPAIN, ROSE 8
WHISPERING ANGEL, ROSE 13
ZENATO, TREBBIANO 10
LA CREMA, PINOT GRIS 10

MCMANIS, CABERNET SAUVIGNON 9
FRANCISCAN, CABERNET SAUVIGNON 16
CARMENET, MERLOT 9
MURPHY GOODE, PINOT NOIR 9
JUGGERNAUT, PINOT NOIR 15
SANTA JULIA, MALBEC RESERVA 10
TRES SABORES, RED BLEND 14
NUMANTHIA, TERMES, TEMPRANILLO 15

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

SPARKLING
Zardetto, Spumante, Brut, Italy 36
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
Mondavi, Napa 52
Brochard, Sancerre, Lorie Valley 58
Merry Edwards, Russian River 86

INTERESTING WHITES
Benvolio, Pinot Grigio, Italy 33
Dr. Loosen, Riesling, Germany 33
Copain, Rose, Mendocino County 33
Whispering Angel, Rose, Provance 50
Zenato Lugana, Trebbiano, Italy 39
La Crema, Pinot Gris, Monterey 39

CABERNET SAUVIGNON
McManis California 36
Franciscan, Napa and Monterey County 56
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
Juggernaut, Russian River Valley 55
Benovia, Russian River Valley 78
Elouan, Oregon 66
Smoke Tree, Sonoma County 49

WORLD REDS & BLENDS
Santa Julia, Reserva Malbec, Argentina 39
Tres Sabores, Por Que No?, Red Blend, Napa 52
Decoy, Zinfandel, Sonoma County 56
Prisoner, Red Wine, Napa 70
Numanthia, Termes, Tempranillo, Spain 55

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