

# 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

5/9/20

## LUNCH STARTERS

**SHRIMP & CORN CHOWDER** *Cup 8 Bowl 10*

**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*

**BAKED OYSTERS ROCKEFELLER OR GASPARILLA (6)** 22

*Baked Oysters Topped with Pernod Spinach and Sauce Hollandaise or Garlic Butter & Parmesan Cheese*

**BAKED BRIE CAPRESE** 13.95

*Baked Brie Topped with Heirloom Tomatoes, Basil and Balsamic Glaze, Served with Crostini's*

**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*

**CALAMARI FRITTO** 15.95

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

**ESCARGOT** 14.95

*Baked in Garlic Butter, Served with Garlic Bread*

## 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**

**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*

## SANDWICHES- PIZZA AND MAINS

**GULF GROUPE SANDWICH** 23

*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*

**FRIED GULF SHRIMP OR OYSTERS** 23

*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*

**PIZZA** 12.95

*Personal 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\***

**\*One Check or Equal Pay for Groups of 10 Guests 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.

## 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

### PALOMA 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 11

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, CONTREAU, 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

## 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 BY THE GLASS

## REDS

ZARDETTO, SPUMANTE, BRUT 9
ANGLEINE, CHARDONNAY 8
SONOMA CUTRER, CHARDONNAY 14
MER SOLIEL SILVER, CHARDONNAY (UNOAKED) 13
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
SALDO, ZINFANDEL 15
NUMANTHIA, TERMES, TEMPRANILLO 15

## WHITES

## BOTTLE SELECTIONS

## REDS

### SPARKLING

Zardetto, Spumante, Brut, Italy	36
Syltbar, Prosecco, Brut, Italy	48
Veuve Clicquot, Brut, France	105
Taittinger, Brut Rose, France	115

### CHARDONNAY

Angeline, California	33
Sonoma Cutrer, Russian River	52
Mer Soleil Silver, Monterey (Unoaked)	50
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
Mattera, 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
Saldo, Zinfandel, California	55
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