

# 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

5/31/19

## LUNCH STARTERS

**SOUP PREPERATION OF THE DAY** *Cup 7 Bowl 9*

**SHOESTRING TRUFFLE FRIES** *with Parmesan 8*

**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*

**CHORIZO QUESO CHEESE DIP 13.95**

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

**BAKED OYSTERS GASPARILLA (6) 22**

*Baked Oysters Topped with 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 Limoncello Aioli*

## 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**

**WATERMELON AND CUCUMBER**

*Topped with Feta and Lime Mint 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 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*

**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 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 & SPRITE, FILTHY CHERRIES

**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**

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, 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

**WHITES****WINES BY THE GLASS****REDS**

TIAMO, PROSECCO, (SPLIT) 10

LE BARON, SPARKLING BLANC DE BLANC 8

CHANDON, SWEET STAR, SPARKLING (SPLIT) 13

ANGELINE, CHARDONNAY 8

SONOMA CUTRER, CHARDONNAY 14

ST. FRANCIS, SAUVIGNON BLANC 9

PONGA, SAUVIGNON BLANC 9

BENVOLIO, PINOT GRIGIO 8

DR. LOOSEN, RIESLING 8

BORASO, ROSE 8

WHISPERING ANGEL, ROSE 13

MCMANIS, CABERNET SAUVIGNON 9

ROBERT MONDOVI CABERNET SAUVIGNON 16

CARMENET, MERLOT 9

ELOUAN, PINOT NOIR 14

MURPHY GOODE, PINOT NOIR 9

NUMANTHIA TERMES, TEMPRANILLO 15

TRES SABORES, RED BLEND 14

SANTA JULIA, MALBEC RESERVA 10

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

Le Baron, Blanc de Blanc, France	33
Graham Beck Brut Rose, South Africa	50
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
Rombauer, Carneros (1/2 Bottle)	32

**SAUVIGNON BLANC**

Ponga, New Zealand	36
St. Francis, Sonoma County	36
Roth, Sonoma County	39
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

**CABERNET SAUVIGNON**

McManis, California	36
Robert Mondovi, Napa	58
Stonestreet, Alexander Valley	62
Caymus, Napa	128
Joseph Phelps, Napa	103

**MERLOT**

Carmenet, California	36
Materra, Napa	50

**PINOT NOIR**

Murphy Goode, California	36
Meiomi, Monterey	48
Elouan, Oregon	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
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