Main Dishes

Gulf Coast Grouper Sandwich
We will prepare it Grilled, Blackened or Fried
(Market Price)

Angus Burger $15.25
Choice of Swiss, American, Cheddar or Bleu Cheese,
Served with Lettuce, Tomato & Onion

Fried Shrimp or Oysters $29
Served with Remoulade and Cocktail Sauces

Selections above are served with a Choice of:
Cole Slaw, Sweet Potato Fries or French Fries

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*

Chicken $29 Veal $35
Sautéed Picatta, with Caper Lemon Butter Sauce or Forrestiere with Wild Mushroom Sauce. Angel Hair Pasta and Fresh Seasonal Vegetables

Classic Spaghetti Bolognese
Ground Filet Mignon in a Rich Tomato Basil Sauce
Small $24   Large $33

Mediterranean Fettuccini
Sautéed Grouper, Shrimp, Clams, Mussels, Asparagus Tips Tossed with Fettuccini in a Fennel Cream Sauce
Small $28   Large $38

Hanger Steak Chimichurri $31
Grilled with Yucca Fries & Grilled Asparagus Sauce Chimichurri

Boca Blue Crab Mac & Cheese
Blue Crabmeat, Cavatappi, Pasta, Three Cheese Sauce, Toasted Bread Crumbs and Heirloom Tomato Relish.
Small $27   Large $37

Gasparilla Shrimp n' 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 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

Fresh Local Grouper (Market Price)
Daily Fresh Local Grouper Prepared Sautéed Picatta, Blackened or Fried with Truffle Risotto & Fresh Seasonal Vegetables

*For Our Guests Convenience an 20% Gratuity Will be Added to Parties of 6 or More *