

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

10/14/21

LUNCH STARTERS

DAILY SOUP PREPARATION *Cup 7 Bowl 9*

SHOESTRING TRUFFLE FRIES *with Parmesan 8*

PORK RINDS 10.25
Fried Pork Rinds served Warm with an Asian Dipping Sauce

PEEL & EAT SHRIMP 18.95
Chilled ½ Pound of Steamed Gulf Shrimp with Old Bay Seasoning, Cocktail Sauce and Fresh Lemon

AHI TUNA NACHOS
Pickled Cucumber, Seaweed Salad, Pickled Ginger, Wasabi Cream, Ponzu & Crispy Wontons
Small 18 Large 26 Extra Tuna 13

MILLER'S WINGS 18.95

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

CALAMARI FRITTO 16.25
Fried Calamari Tossed with Shallots, Caper Berries, Basil and Cherry Peppers

SHRIMP SKILLET 18.95
Shrimp Baked with Shallots, Garlic, Tomato Butter. Served with Crostinis

ESCARGOT 15.95
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 11.95 Large 14.95

CAESAR
Romaine Lettuce, Garlic Croutons, Parmesan, and House Made Dressing
Small 11.75 Large 14.75

GASPAR CHOP SALAD
Iceberg Lettuce, Ham, Swiss, Tomatoes, Celery, Manzanilla Olives, Pecorino Romano, and Lemon Oregano Garlic Dressing
Small 12.25 Large 15.25

THE WEDGE
Crisp Iceberg Wedge Topped with Tomatoes, Red Onion & Bacon, Finished with Creamy Gorgonzola Dressing
Small 12.25 Large 15.25

Add to any Salad:
Grilled Chicken Breast 9 Fried Calamari 9 Grilled Shrimp 10 Seared Tuna 15 Gulf Grouper 18 Salmon 15

SANDWICHES- PIZZA AND MAINS

GULF GROUPE SANDWICH 24
Prepared Grilled, Blackened or Fried

ANGUS BURGER 17
Choice of Swiss, American, Cheddar or Bleu Cheese, with Lettuce, Tomato & Onion

DOCKSIDE BLT 15.50
Bacon, Crisp Lettuce, Tomato and Mayo Served on Toasted Whole Wheat Bread

PULLED PORK SANDWICH 15.50
Served on a Bun with Smokey BBQ Sauce

FRIED GULF SHRIMP 24
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 24
Sautéed Gulf Shrimp, Andouille Sausage and Sweet Roasted Peppers served over Corn Grits

BBQ BABYBACK RIBS 21
Served with Cole Slaw and Choice of Fries

LIGHTHOUSE QUESADILLA 18
Filled with Cheddar, Scallions, Tomato, with your choice of Chicken or Shrimp, with Lettuce, & Sides of Guacamole, Sour Cream and Salsa

PIZZA 13.95
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**CORAZON ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ
GRAND MARNIER FLOAT, SALTED RIM**PALOMA DIABLO 12**TANTEO HABANERO TEQUILA, ST. ELDER GRAPEFRUIT LIQUOR,
AGAVE, MEZCAL AND FRESH GRAPEFRUIT JUICE**BOCA BREEZE 11**KETEL ONE GRAPEFRUIT VODKA, PINEAPPLE JUICE, SPLASH OF
CRANBERRY AND CHERRY GARNISH**MILLER'S MARY 11**TITOS VODKA, HOUSE MADE BLOODY MARY MIX,
GARNISHED WITH AN ANTIPASTO SKEWER**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**PERFECT STORM 13**ZACAPA 23 RUM, GINGER BITTERS INFUSED AGAVE NECTAR, LIME JUICE
CLUB SODA, CANDIED GINGER GARNISH**THE HONEY HOLE 12**BULLIET BOURBON, HONEY SYRUP, FRESH LEMON AND A SPRIG OF
FRESH THYME**TITOS WHITE SANGRIA 11**TITOS VODKA, SAUVIGNON BLANC, PEACH PURREE, BRANDY,
FRESH FRUIT AND CLUB SODA**KIDS MENU**

~CHILDREN ONLY PLEASE~

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| HOUSE SALAD | 5 |
| CARROTS AND CELERY STICKS | 5 |
| SIDE OF APPLE SAUCE | 3 |
| CHICKEN FINGERS WITH FRENCH FRIES SERVED WITH HONEY MUSTARD SAUCE | 9 |
| CHEESE PIZZA | 8 |
| FRIED SHRIMP WITH FRENCH FRIES | 9 |
| HOT DOG WITH FRENCH FRIES | 7 |
| KIDS CHICKEN WINGS WITH FRENCH FRIES | 9 |
| GRILLED CHEESE WITH FRENCH FRIES | 7 |
| MACARONI AND CHEESE | 7 |
| ICE CREAM WITH A COOKIE | 5 |

SPLITS & HALF BOTTLE WINE SELECTIONS

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| Tiamo, Prosecco, Italy (Split) 10 |
| Chandon, Brut, California (Split) 14 |
| Rombauer, Chardonnay, Carneros 36 |
| Paul Hobbs, "Crossbarn", Cabernet Sauvignon, Napa 45 |

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

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| ZARDETTO, SPUMANTE, BRUT 9 |
| GRAYSON CELLARS, CHARDONNAY 8 |
| MER SOLEIL, SILVER, (UNOAKED), CHARDONNAY 13 |
| SONOMA CUTRER, CHARDONNAY 14 |
| PONGA, SAUVIGNON BLANC 9.50 |
| MATANZAS CREEK, SAUVIGNON BLANC 14 |
| BENVOLIO, PINOT GRIGIO 8 |
| DR. LOOSEN, RIESLING 8 |
| AUGUSTE, ROSE 8 |
| WHISPERING ANGEL, ROSE 13 |

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| MCMANIS, CABERNET SAUVIGNON 9 |
| DOUGH, CABERNET SAUVIGNON 13 |
| CARMENET, MERLOT 9 |
| MURPHY GOODE, PINOT NOIR 9 |
| MEIOMI, PINOT NOIR 15 |
| SANTA JULIA, MALBEC RESERVA 10 |
| RENEGADE, RED WINE 15 |
| NUMANTHIA, TERMES, TEMPRANILLO 15 |

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

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| SPARKLING | |
| Zardetto, Spumante, Brut, Italy | 36 |
| Veuve Clicquot, Brut, France | 105 |
| Taittinger, Brut Rose, France | 115 |
| CHARDONNAY | |
| Grayson Cellars, California | 33 |
| Mer Soleil, Silver (Unoaked), Monterey County | 50 |
| Sonoma Cutrer, Russian River | 52 |
| Siduri, Willamette Valley | 56 |
| Rusack, Santa Maria Valley | 68 |
| Cakebread Cellars, Napa | 92 |
| SAUVIGNON BLANC | |
| Ponga, New Zealand | 38 |
| Matanzas Creek, Sonoma County | 52 |
| Brochard, Sancerre, Lorie Valley | 58 |
| Merry Edwards, Russian River | 86 |
| INTERESTING WHITES | |
| Benvolio, Pinot Grigio, Italy | 33 |
| Dr. Loosen, Riesling, Germany | 33 |
| Auguste, Rose, Bordeaux | 33 |
| Whispering Angel, Rose, Provance | 50 |

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| CABERNET SAUVIGNON | |
| McManis, California | 36 |
| Dough, California | 56 |
| Stonestreet, Alexander Valley | 62 |
| Caymus, Napa | 128 |
| Joseph Phelps, Napa | 103 |
| PINOT NOIR | |
| Murphy Goode, California | 36 |
| Meiomi, Monterey | 48 |
| Benovia, Russian River Valley | 78 |
| Elouan, Reserve, Oregon | 54 |
| Lafond, Sta. Rita Hills | 55 |
| Drouhin, Chorey-Les-Beaune, Burgundy | 68 |
| WORLD REDS & BLENDS | |
| Santa Julia, "Reserva" Malbec, Argentina | 39 |
| Carmenet, California | 36 |
| Renegade, Red Wine, Paso Robles | 52 |
| Decoy, Red Blend, Sonoma County | 56 |
| Prisoner, Red Wine, Napa | 70 |
| Numanthia, Termes, Tempranillo, Spain | 55 |

DRAFT BEER**BEERS****BOTTLED BEER**

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| Bud Light, Yuengling 5.25 |
| Stella Artois, Goose Island IPA 7.75 |
| Blue Moon 6.50 |
| 4 Rotating Selections (Priced Daily) |

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| Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 650 |
| Heineken, Corona, Corona Light 7.50 |
| Guinness Can 16oz. 11 |
| Sierra Nevada Pale Ale 8.50 |
| Wood Chuck Hard Cider, Becks (Non Alcoholic) 6 |
| Spiked Seltzer 7.50 |