

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

LUNCH STARTERS

LOBSTER BISQUE *Cup 8 Bowl 10*

DAILY SOUP *Cup 6 Bowl 8*

SHOESTRING TRUFFLE FRIES 8
With Parmesan

PEELED CHILLED SHRIMP 18.95
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

SHRIMP SCARGOT 14.95
Gulf Shrimp Baked in Garlic Butter, Served with Grilled Bread

DEVILED EGGS 12.50
Chorizo and Smoked Paprika, Arugula with Balsamic & Extra Virgin Olive Oil

AHI TUNA NACHOS

Pickled Cucumber, Seaweed Salad, Pickled Ginger, Wasabi Cream, Ponzu & Crispy Wontons
Small 15.50 Large 23.50 Extra Tuna 10

CALAMARI FRITTO 15.95
Fried Calamari, Tossed with Garlic Basil Butter, Capers and Cherry Peppers

MILLER’S WINGS 15
Served with your choice of Buffalo Style with Bleu Cheese Dressing, Jamaican Jerk or Spicy Mango

FRIED OYSTERS 21
Served with Tarter and Cocktail Sauce, Lemon

PORTUGESE MUSSELS 16
Sautéed with Heirloom Beans, Chorizo and Garlic Butter Sauce

LOBSTER TEMPURA BITES 19
Tempura Fried Lobster Tail Served with Siracha Chipotle 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

GREEK SALAD
Mixed Greens, Cucumber, Bell Peppers, Pepperoncini, Heirloom Tomatoes, Red Onion, Kalamata Olives, Feta and Pita Bread
Small 10.95 Large 13.95

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

STILTON BLUE WEDGE
Bibb Lettuce Wedge, Tomatoes, Red Onion, Crisp Bacon and Creamy Stilton 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 16

SANDWICHES- PIZZA AND MAINS

GULF GROUPER SANDWICH 22
We prepare it Grilled, Blackened or Fried

ANGUS BURGER 15.25
Choice of Swiss, American, Cheddar or Bleu Cheese, with Lettuce, Tomato & Onion

DOCKSIDE BLT 13.95
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

TURKEY WRAP 15
Wrap Filled with Sliced Turkey, Bacon, Lettuce, Tomato and Honey Lime Avocado Dressing

FRIED GULF SHRIMP OR OYSTERS 22
Served with Tarter and Cocktail Sauces

BG GRILLED CHEESE 12.95
Ham, Fontina Cheese and Tomato on Thick White Toast

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

CLASSIC SHRIMP SCAMPI 22
Gulf Shrimp Sauteed in Garlic Lemon White Wine Butter Sauce and Tossed with Angel Hair Pasta

GASPARILLA SHRIMP & GRITS 22
Sautéed Gulf Shrimp, Andouille Sausage and Sweet Roasted Peppers served over Corn Grits

SPINACH FETTUCINI 22
Shrimp & Blue Crab, Tossed with Spinach Fettuccini and a Creamy Almond Pesto Sauce

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		KIDS MENU	
MILLERITA 11 CORRALEJO ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ GRAND MARNIER FLOAT, SALTED RIM		~CHILDREN ONLY PLEASE~	
DOCKSIDE LEMONADE 12 DEEP EDDY'S LEMON VODKA, COINTREAU, CLUB SODA, SPLASH OF CRANBERRY		HOUSE SALAD	4
TIDAL WAVE 11 BLUEBERRY INFUSED PELLIGROSO TEQUILLA, COINTREAU, AGAVE, LIME, CLUB SODA, SALTED RIM		CARROTS AND CELERY STICKS	4
BOCA SUNSET 11 SAILOR JERRY RUM, MALIBU RUM, OJ & PINEAPPLE, GRENADINE AND A MYERS FLOAT		SIDE OF APPLE SAUCE	3
MILLER'S MARY 11 SMIRNOFF VODKA, HOUSE MADE BLOODY MARY MIX, CANDIED BACON, GARLIC PICKLE, PICKLED GREEN BEAN, FRESH LIME, BACON RIM		CHICKEN FINGERS WITH FRENCH FRIES SERVED WITH HONEY MUSTARD SAUCE	8
TITOS WHITE PEACH SANGRIA 12 TITOS VODKA, WHITE WINE, BRANDY & APRICOT BRANDY, PEACH PUREE, LEMON LIME SODA, FRESH FRUIT GARNISH		CHEESE PIZZA	8
GRANDEHATTEN 12 ROSEMARY & ORANGE INFUSED BUFFALO TRACE BOURBON, SWEET & DRY VERMOUTH, FILTHY CHERRY GARNISH		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 (CHOCOLATE OR VANILLA)	5
WINES			
WHITES	FEATURES BY THE GLASS	REDS	
TIAMO, PROSECCO (SPLIT) 10		MCMANIS, CABERNET SAUVIGNON 9	
LE BARON, BLANC DE BLANC 8		STICKY BEAK 13	
GREYSON, CHARDONNAY 8		RAY'S STATION, MERLOT 9	
OLIVIER LAFLAIVE, CHARDONNAY 12		MURPHY GOODE, PINOT NOIR 9	
SONOMA CUTRER, CHARDONNAY 14		SIDURI, PINOT NOIR 14	
PONGA, SAUVIGNON BLANC 9		POST HOUSE, PENNY BLACK, RED BLEND 13	
RIFF, PINOT GRIGIO 8		PAUL AUTARD, COTE DU RHONE 9	
DR. LOOSEN, RIESLING 8		SANTA JULIA, MALBEC RESERVA 10	
FUEGO, ROSE 8			
WHITES	BOTTLE SELECTIONS	REDS	
<u>SPARKLING</u>		<u>CABERNET SAUVINGNON</u>	
Le Baron, Blanc de Blanc, France	33	McManis, California	36
Maschio, Proseco, Veneto	46	Stick Beak, Napa	45
Chandon, Brut Classic, California	63	Turnbull, Napa	72
Veuve Clicquot, Brut, France	105	Frank Family, Napa	85
Taittinger, Brut Rose, France	115	Burgess, Napa	93
		Caymus, Napa	118
		Lewis, Napa	165
<u>CHARDONNAY</u>		<u>MERLOT</u>	
Greyson, Monterey	33	Ray's Station, Mendocino	36
Olivier Laflaive, Bourgogne Blanc, Burgundy	53	Barnard Griffin, Washington State	46
Sonoma Cutrer, Russian River	52	Hall, Napa	57
Merryvale, <i>Starmont</i> , Napa	45	Shafer, Napa	96
Cakebread Cellars, Napa	92		
<u>SAUVIGNON BLANC</u>		<u>PINOT NOIR</u>	
Ponga, New Zealand	36	Murphy Goode, California	36
Nautilus, New Zealand	48	Meiomi, Monterey	48
Brochard, Sancerre, Lorie	58	Siduri, Sonoma Coast	59
Merry Edwards, Russian River	86	Saintsbury, <i>Lee Vineyard</i> , Carneros	78
		Penner~Ash, Willamette Valley	86
<u>INTERESTING WHITES</u>		<u>WORLD REDS & BLENDS</u>	
Riff, Pinot Grigio, Italy	33	Domaine Paul Autard, Cotes Du Rhone, Rhone	36
Dr. Loosen, Riesling, Germany	33	Santa Julia, <i>Reserva</i> Malbec, Argentina	39
Fuego, Rose, Spain	33	Decoy by Duckhorn, Red Meritage, Napa	52
Domaine du Dragon, Rose, Provance	44	Post House, Penny Black, South Africa	54
Elena Walch, Gewurztraminer, Alto Adige	49	Marietta Cellars, <i>Angeli Cuvee</i> , Sonoma	75
		Baroli, Barolo, Piedmont	94
DRAFT BEER	BEERS	BOTTLED BEER	
Bud Light, Yuengling 4.50		Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 5	
Stella Artois, Goose Island IPA 7		Heineken, Corona, Corona Light 6	
Blue Moon 5.50		Guinness Can 16oz. 9	
4 Rotating Selections (Priced Daily)		Sierra Nevada Pale Ale, Sweetwater IPA 7	
		Wood Chuck Hard Cider, Becks (Non Alcoholic) 5	