

EAGLE GRILLE & MILLERS 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

DINNER STARTERS

TODAY'S SOUP PREPARATION Cup 7 Bowl 9

SHOESTRING TRUFFLE FRIES with Parmesan 8

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

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

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

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

DINNER 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

PASTAS-GRILLS AND MAINS

NY STRIP STEAK 38
Black Peppercorn Seared Finished with Cognac Green Peppercorn Sauce.
Montreal Seasoned Roasted Potatoes and Grilled Asparagus

BBQ BABYBACK RIBS 27
Served with Cole Slaw and Choice of Fries

GASPARILLA SHRIMP & GRITS
Sautéed Gulf Shrimp, Andouille Sausage and Sweet Roasted Peppers Served Over Corn Grits
Small 26 Large 34

THE EAGLE SEAFOOD PLATTER
Shrimp, Scallops and Gulf Grouper Prepared Broiled or Fried with Saffron Rice and Fresh Vegetables
Small 34 Large 44

FILET MIGNON
Grilled Iowa Prime Beef Topped with Chef Butter and Demi-Glace.
Montreal Seasoned Roasted Potatoes and Grilled Asparagus
5oz. 38 8oz. 49

CHICKEN CAPRESE 29
Breaded Chicken Cutlet Topped with Fresh Mozzarella, Cherry Tomatoes and Fresh Basil on Arugula with Balsamic Glaze and Olive Oil
Served with a side of Garlic Spaghetti

CLASSIC SPAGHETTI BOLOGNESE
Traditional Recipe of Spaghetti Topped with House Made Meat Sauce, Parmesan & Garlic Bread
Small 20 Large 27

FRESH LOCAL GROUPEUR 46
Daily Fresh Local Grouper Prepared Sautéed Piccata, Blackened or Fried with Saffron Rice & Fresh Seasonal Vegetables

FRIED GULF SHRIMP 33
Served with Choice of Fries, Sweet Potato Fries or Cole Slaw.
Lemon, Tarter and Cocktail Sauces
8

GRILLED SALMON 35
Grilled Bay of Maine Salmon, Kahlua Coconut Butter Sauce
Served with Saffron Rice and Grilled Asparagus

***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 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. 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
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

~CHILDREN ONLY PLEASE~

HOUSE SALAD 5

CARROTS AND CELERY STICKS 5

SIDE OF APPLE SAUCE 3

CHICKEN FINGERS WITH FRENCH FRIES 9
SERVED WITH HONEY MUSTARD SAUCE

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

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

WHITES**WINES****REDS**

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

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 BLEND 15
NUMANTHIA, TERMES, TEMPRANILLO 15

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

SPARKLING
Zardetto, Spumante, Brut, Italy 36
Veuve Clicquot, Brut, France 105
Taittinger, Brut Rose, France 115

CHARDONNAY
Greyson 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

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 52
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, Merlot, California 36
Renegade, Red Wine, Paso Robles 52
Decoy, Red Wine, Sonoma County 56
Prisoner, Red Wine, Napa 70
Numanthia, Termes, Tempranillo, Spain 55

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

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

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 6.50
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