

# EAGLE GRILLE & MILLERS DOCKSIDE

220 Harbor Drive, Boca Grande, FL

"On the Water's Edge at The Boca Grande Marina"

12/17/20

## DINNER STARTERS

**TODAY'S SOUP PREPARATION** *Cup 7 Bowl 9*

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

**FRIED OYSTERS (4) 13.95**  
*Lemon, Tarter and Cocktail Sauces*

**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*

**ESCARGOT 14.95**  
*Baked in Garlic Butter, Served with Garlic Bread*

**SHRIMP COCKTAIL 17.95**  
*Chilled Shrimp Served with Lemon & Cocktail Sauce*

**BAKED OYSTERS ROCKEFELLER OR GASPARILLA(6) 22**  
*Traditional Preparation, Spinach, Pernod and Chipotle Hollandaise OR Baked Oysters Topped with Garlic Butter & Parmesan Cheese*

**AHI TUNA NACHOS**  
*Pickled Cucumber, Seaweed Salad, Pickled Ginger, Wasabi Cream, Ponzu & Crispy Wontons*  
**Small 16 Large 24 Extra Tuna 11**

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

**CALAMARI FRITTO 15.95**  
*Fried Calamari Tossed with Shallots, Caper Berries, Basil and Cherry Peppers*

**SHRIMP SKILLET 17.95**  
*Shrimp Baked with Shallot. Garlic, Tomato Butter. Served with Crostinis*

## DINNER SALADS

**HARBOR HOUSE**  
*Mixed Greens, Strawberries, Goat Cheese Crumbles, Mandarins and Candied Pecans with Key Lime Vinaigrette*  
**Small 11.25 Large 14.25**

**CAESAR**  
*Romaine Lettuce, Garlic Croutons, Parmesan, and House Made Dressing*  
**Small 11 Large 14**

**GASPAR CHOP SALAD**  
*Iceberg Lettuce, Ham, Swiss, Tomatoes, Celery, Manzanilla Olives, Pecorino Romano, and Lemon Oregano Garlic Dressing*  
**Small 11.50 Large 14.50**

**THE WEDGE**  
*Crisp Iceberg Wedge Topped with Tomatoes, Red Onion, Bacon, Finished with Creamy Gorgonzola Dressing*  
**Small 11.50 Large 14.50**

**Add to any Salad:**  
*Grilled Chicken Breast 8 Fried Calamari 8 Grilled Shrimp 9 Seared Tuna 14 Gulf Grouper 17 Salmon 14*

## PASTAS-GRILLS AND MAINS

**STEAK CHIMICHURRI 32**  
*Grilled Hanger Steak, Chimichurri Sauce, Montreal Seasoned Roasted Potatoes and Grilled Asparagus*

**BBQ BABYBACK RIBS 25**  
*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 24 Large 33**

**THE EAGLE SEAFOOD PLATTER**  
*Shrimp, Scallops and Gulf Grouper Prepared Broiled or Fried with Saffron Rice and Fresh Vegetables*  
**Small 31 Large 41**

**FILET MIGNON**  
*Grilled Iowa Prime Beef Topped with Chef Butter and Demi-Glace. Montreal Seasoned Roasted Potatoes and Grilled Asparagus*  
**5oz. 33 8oz. 45**

**CHICKEN FRANCESE 29 or VEAL FRANCESE 36**  
*Sautéed Chicken or Veal Medallions Dipped in Parmesan Egg Batter, Finished with Lemon Sherry Butter Sauce. Served with Saffron Rice and Seasonal Vegetables*

**CLASSIC SPAGHETTI BOLOGNESE**  
*Traditional Recipe of Spaghetti Topped with House Made Meat Sauce, Parmesan & Garlic Bread*  
**Small 19 Large 26**

**FRESH LOCAL GROUPEUR 45**  
*Daily Fresh Local Grouper Prepared Sautéed Piccata, Blackened or Fried with Saffron Rice & Fresh Seasonal Vegetables*

**FRIED GULF SHRIMP OR OYSTERS 32**  
*Served with Choice of Fries, Sweet Potato Fries or Cole Slaw. Lemon, Tarter and Cocktail Sauces*

**GRILLED SALMON 34**  
*Grilled Bay of Maine Salmon, Finished with Lemon Sesame 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****MILLERITA 11**CORAZON ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ  
GRAND MARNIER FLOAT, SALTED RIM**PALAMO DIABLO 12**TANTEO HABANERO TEQUILA, ST. ELDER GRAPEFRUIT LIQUOR, AGAVE  
AND FRESH GRAPEFRUIT JUICE**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 12**CAPT. 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, COINTREAU, CRANBERRY AND LEMON  
JUICE, SPLASH OF CLUB SODA**FLORIDA CAIPIRINHA 12**

PITU CACHACA, PATRON CITRONAGE, FRESH LIME AND ORANGE JUICE

**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<br>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                    |
| Schug, Pinot Noir, Carneros 29                       |
| Paul Hobbs, "Crossbarn", Cabernet Sauvignon, Napa 45 |

**WHITES****WINES****REDS**

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| ZARDETTO, SPUMANTE, BRUT 9                       |
| ANGLEINE, CHARDONNAY 8                           |
| KENDALL JACKSON, AVANT, (UNOAKED), CHARDONNAY 12 |
| SONOMA CUTRER, CHARDONNAY 14                     |
| PONGA, SAUVIGNON BLANC 9                         |
| MONDAVI, SAUVIGNON BLANC 14                      |
| BENVOLIO, PINOT GRIGIO 8                         |
| DR. LOOSEN, RIESLING 8                           |
| COPAIN, ROSE 8                                   |
| WHISPERING ANGEL, ROSE 13                        |
| LA CREMA, PINOT GRIS 10                          |

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|-----------------------------------|
| MCMANIS, CABERNET SAUVIGNON 9     |
| FRANCISCAN, CABERNET SAUVIGNON 16 |
| CARMENET, MERLOT 9                |
| MURPHY GOODE, PINOT NOIR 9        |
| JUGGERNAUT, PINOT NOIR 15         |
| SANTA JULIA, MALBEC RESERVA 10    |
| TRES SABORES, RED BLEND 14        |
| NUMANTHIA, TERMES, TEMPRANILLO 15 |

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

|                                   |     |
|-----------------------------------|-----|
| <b>SPARKLING</b>                  |     |
| Zardetto, Spumante, Brut, Italy   | 36  |
| Veuve Clicquot, Brut, France      | 105 |
| Taittinger, Brut Rose, France     | 115 |
| <b>CHARDONNAY</b>                 |     |
| Angeline, California              | 33  |
| Kendall Jackson, Avant, (Unoaked) | 45  |
| Sonoma Cutrer, Russian River      | 52  |
| Beckon, Central Coast             | 48  |
| Cakebread Cellars, Napa           | 92  |
| <b>SAUVIGNON BLANC</b>            |     |
| Ponga, New Zealand                | 36  |
| Mondavi, Napa                     | 52  |
| Brochard, Sancerre, Lorie Valley  | 58  |
| Merry Edwards, Russian River      | 86  |
| <b>INTERESTING WHITES</b>         |     |
| Benvolio, Pinot Grigio, Italy     | 33  |
| Dr. Loosen, Riesling, Germany     | 33  |
| Copain, Rose, Mendocino County    | 33  |
| Whispering Angel, Rose, Provance  | 50  |
| Zenato Lugana, Trebbiano, Italy   | 39  |
| La Crema, Pinot Gris, Monterey    | 39  |

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| <b>CABERNET SAUVIGNON</b>                  |     |
| McManis California                         | 36  |
| Franciscan, Napa and Monterey County       | 56  |
| Stonestreet, Alexander Valley              | 62  |
| Caymus, Napa                               | 128 |
| Joseph Phelps, Napa                        | 103 |
| <b>MERLOT</b>                              |     |
| Carmenet California                        | 36  |
| Materra Family, Napa                       | 50  |
| <b>PINOT NOIR</b>                          |     |
| Murphy Goode, California                   | 36  |
| Meiomi, Monterey                           | 48  |
| Juggernaut, Russian River Valley           | 55  |
| Benovia, Russian River Valley              | 78  |
| Elouan, Oregon                             | 66  |
| Smoke Tree, Sonoma County                  | 49  |
| <b>WORLD REDS &amp; BLENDS</b>             |     |
| Santa Julia, Reserva Malbec, Argentina     | 39  |
| Tres Sabores, Por Que No?, Red Blend, Napa | 52  |
| Decoy, Zinfandel, Sonoma County            | 56  |
| Prisoner, Red Wine, Napa                   | 70  |
| Numanthia, Termes, Tempranillo, Spain      | 55  |

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

|                                      |
|--------------------------------------|
| Bud Light, Yuengling 5               |
| Stella Artois, Goose Island IPA 7.50 |
| Blue Moon 6                          |
| 4 Rotating Selections (Priced Daily) |

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| Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 6 |
| Heineken, Corona, Corona Light 7                           |
| Guinness Can 16oz. 10                                      |
| Sierra Nevada Pale Ale 8                                   |
| Wood Chuck Hard Cider, Becks (Non Alcoholic) 5             |
| Spiked Seltzer 7   |