

# EAGLE GRILLE & MILLER'S DOCKSIDE

220 Harbor Drive, Boca Grande, FL On the Water's Edge at The Boca Grande Marina" Ĵ

10.29.22

## DINNER STARTERS

CHOWDER OF THE DAY... CUP... 8 BOWL...10

SHOESTRING TRUFFLE FRIES WITH PARMESAN ... 9

ROASTED BRUSSEL SPROUTS ... 15 TOSSED WITH BLEU CHEESE , SERVED WITH SRIRACHA DIPPING SAUCE

BAKED OYSTERS... (6)... 23

Served Rockefeller BABY SPINACH, PERNOD & HOLLANDAISE OR TOPPED WITH GARLIC PARMESAN BUTTER

PEEL AND EAT SHRIMP... 18.95

CHILLED 1/2 POUND OF STEAMED GULF SHRIMP WITH OLD BAY SEASONING, COCKTAIL SAUCE AND FRESH LEMON

ESCARGOT...16

A CLASSIC ! BAKED IN GARLIC HERB BUTTER WITH TOASTED BREAD

SMOKED MAHI DIP...16 SMOKED MAHI MAHI MIXED WITH SEASONED MAYONNAISE, SERVED WITH FRESH TORTILLA CHIPS

AHI TUNA NACHOS... SMALL...18 LARGE... 26 XTRA TUNA...13 PICKLED CUCUMBER, SEAWEED SALAD, PICKLED GINGER, WASABI CREAM, PONZU & CRISPY WONTONS

CHILLED OYSTERS ON THE HALF SHELL ... HALF DOZEN ... 19 FULL DOZEN ... 36

## DINNER SALADS

ROASTED BEET SALAD... SMALL...12.25 LARGE...15.25 BEETS, TOASTED ALMONDS, HERBED RICOTTA CHEESE, ARUGULA AND CITRUS VINAIGRETTE

CAESAR SALAD... SMALL...11.95 LARGE ...14.75 ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN, AND HOUSE MADE DRESSING

HARBOR HOUSE SALAD... SMALL ... 11.95 LARGE ... 14.75 Mixed Greens, Strawberries, Goat Cheese Crumbles, Mandarins and Candied Pecans with Key Line Vinaigrette

> GASPAR SALAD... SMALL ... 12.25 LARGE ... 15.25 ICEBERG LETTUCE, HAM, SWISS, TOMATOES, CELERY, MANZANILLA OLIVES, PECORINO ROMANO AND LEMON OREGANO GARLIC DRESSING

> > ADD TO ANY SALAD:

GRILLED CHICKEN BREAST ...9 GRILLED SHRIMP.. 11 SEARED TUNA.. 15 GULF GROUPER.. 18 SALMON.. 15 CRAB SALAD.. 15

## DINNER -PASTA-GRILLS -MAINS

BBQ BABY BACK RIBS... 29 Served with Cole Slaw and Choice of Fries

Derved with Cole Slaw and Choice of Tries

FRESH LOCAL GROUPER... 46 DAILY FRESH LOCAL GROUPER PREPARED SAUTÉED PICCATA, BLACKENED OR FRIED WITH RICE PILAF & FRESH SEASONAL VEGETABLES

**GRILLED CHICKEN CAVATAPPI... 29** 

SLICED GRILLED CHICKEN BREAST SERVED OVER CAVATAPPI PASTA TOSSED WITH SAUCE ALFREDO, SUNDRIED TOMATOES, FETA CHEESE AND MUSHROOMS

#### FILET MIGNON... 50z... 39 80z... 49

GRILLED PRIME BEEF TOPPED WITH CHEF BUTTER AND DEMI-GLACE. HORSERADISH MASHED POTATOES AND BROCCOLINI

CHICKEN PICCATA... 29 OR VEAL PICCATA... 37

SAUTÉED WITH CAPER LEMON BUTTER SAUCE. SERVED WITH GARLIC SPAGHETTI AND FRESH VEGETABLES

#### ROASTED SALMON... 36

Served on Mushroom Risotto, Finished with Mustard Cream Sauce, Garnished with Fried Leeks

#### GASPARILLA SHRIMP & GRITS... SMALL... 27 LARGE... 35

SAUTÉED GULF SHRIMP, ANDOUILLE SAUSAGE AND SWEET ROASTED PEPPERS SERVED OVER CORN GRITS

#### PENNE ALA VODKA... 28

PENNE PASTA TOSSED WITH A CREAMY TOMATO VODKA SAUCE, PROSCIUTTO AND ARUGULA

\*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 12 CORAZON ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ GRAND MARNIER FLOAT, SALTED RIM

**BOCA BREEZE 12** KETEL ONE GRAPEFRUIT VODKA, PINEAPPLE JUICE, SPLASH OF CRANBERRY AND CHERRY GARNISH

ANGLER'S MULE 12 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

> **TITOS WHITE SANGRIA 12** TITOS VODKA, SAUVIGNON BLANC, PEACH PUREE, FRESH FRUIT AND CLUB SODA

> > <u>WHITES</u>

## WINES BY THE GLASS

<u>REDS</u>

ZARDETTO, SPUMANTE, BRUT 9 GRAYSON CELLARS, CHARDONNAY 9 MER SOLEIL, SILVER, (UNOAKED), CHARDONNAY 13 SONOMA CUTRER, CHARDONNAY 14 VILLA MARIA, SAUVIGNON BLANC 9.50 BENVOLIO, PINOT GRIGIO 8 CLEAN SLATE, RIESLING 8 THE BEACH, ROSE 10 WHISPERING ANGEL, ROSE 13

MCMANIS, CABERNET SAUVIGNON 9 PENFOLDS MAX'S, CABERNET SAUVIGNON 15 CARMENET, MERLOT 9 MARK WEST, PINOT NOIR 9 J VINEYARDS, PINOT NOIR 15 SANTA JULIA, MALBEC, RESERVA 10 BEAR FLAG, RED WINE 15 NUMANTHIA, TERMES, TEMPRANILLO 15

WHITES

#### **BOTTLE SELECTIONS**

**REDS** 

<u>SPARKLING</u> Zardetto, Spumante, Brut, Italy Veuve Clicquot, Brut, France Taittinger, Brut Rose, France	36 105 115	
<u>CHARDONNAY</u> Grayson Cellars, California Mer Soleil, Silver, Monterey County Sonoma Cutrer, Russian River Rombauer, Carneros	36 50 52 76	
Cakebread Cellars, Napa <u>SAUVIGNON BLANC</u> Villa Maria, New Zealand Brochard, Sancerre, Lorie Valley Duckhorn, Napa Jayson, By Pahlmeyer, Napa	92 38 58 60 72	
Jayson, By Pahlmeyer, Napa <u>INTERESTING WHITES</u> Benvolio, Pinot Grigio, Italy CleanSlate, Riesling, Germany	33 33	

<u>CABERNET SAUVIGNON</u> McManis California Penfolds, Maxx, South Australia Textbook, Napa Caymus, Napa Joseph Phelps, Napa	36 56 65 128 103
<u>PINOT NOIR</u> Mark West, California	36
J Vineyards, Sonoma	56
Drouhin, Chorey-Les Beaune, Burgundy	68
Sanhi, Santa Rita Hills	62 54
Elouan, Reserve, Oregon	54
WORLD REDS & BLENDS	
Santa Julia, <i>Reserva</i> Malbec, Argentina	39
Carmenet. Merlot, California	36
Bear Flag, Red Blend, California	52
8 Years In The Dessert, Red Blend, California	76
Prisoner, Red Wine, Napa	70

#### **KIDS MENU**

~CHILDREN ONLY PLEASE~

HOUSE SALAD 5

**CARROTS AND CELERY STICKS 5** 

SIDE OF APPLE SAUCE 3

**BURGER SLIDERS WITH FRENCH FRIES 10** 

**CHICKEN FINGERS WITH FRENCH FRIES 9** SERVED WITH HONEY MUSTARD SAUCE

HOT DOG WITH FRENCH FRIES 8

MACARONI AND CHEESE 8

ICE CREAM WITH A COOKIE 5 (CHOCOLATE OR VANILLA)

The Beach, Rose, Provence Whispering Angel, Rose, Provence	39 50	Numanthia, Termes, Tempranillo, Spain	56
DRAFT BEER	BEERS	BOTTLES AND CANS	
Bud Light, Yuengl Stella Artois, Goose Island IPA Blue Moon, Twisted 2-Rotating Selections (Pr	A, Big Boca Ale 8 Tea 7		coholic) 6