

EAGLE GRILLE & MILLER'S DOCKSIDE

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

10/27/25



DINNER STARTERS

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

SHOESTRING TRUFFLE FRIES *WITH PARMESAN* ... 10

ROASTED BRUSSEL SPROUTS ... 16

TOSSED WITH BLEU CHEESE , SERVED WITH SRIRACHA DIPPING SAUCE

BAKED OYSTERS ROCKEFELLER OR GASPARILLA (6)... 24

*TRADITIONAL PREPARATION, SPINACH, PERNOD AND HOLLANDAISE SAUCE OR BAKED OYSTERS
TOPPED WITH GARLIC BUTTER & PARMESAN CHEESE*

PEEL AND EAT SHRIMP... 18.95

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

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...20 FULL DOZEN... 38*

DINNER SALADS

ASIAN SALAD... *SMALL ...13.25 LARGE ...16.25*

GEM LETTUCE, TOMATOES, RED CABBAGE, CARROTS , CASHEWS, SESAME DRESSING AND CRISPY WONTONS

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 LIME VINAIGRETTE

GASPAR SALAD... *SMALL ...13.25 LARGE ...16.25*

*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..12 SEARED TUNA..16 GULF GROUPER..18 SALMON..15

DINNER -PASTA-GRILLS -MAINS

FRESH LOCAL GROUPER... 49

*DAILY FRESH LOCAL GROUPER PREPARED SAUTÉED PICCATO, BLACKENED OR FRIED
WITH RICE PILAF & FRESH SEASONAL VEGETABLES*

HANGER STEAK CHIMICHURRI... 42

GRILLED HANGER STEAK SERVED WITH YUKA FRIES, GRILLED ASPARAGUS . FINISHED WITH CHIMICHURRI SAUCE

DAY BOAT SCALLOPS... 46

PAN SEARED SCALLOPS COOKED IN A COCONUT RED CURRY SAUCE, WITH SPINACH AND CHERRY TOMATOES OVER FETTUCINE

FRIED GULF SHRIMP... 36

SERVED WITH LEMON, TARTER AND COCKTAIL SAUCES, CHOICE OF: COLE SLAW, FRENCH FRIES OR SWEET POTATO FRIES

THE EAGLE SEAFOOD PLATTER... *SMALL... 40 LARGE... 50*

SHRIMP, SCALLOPS AND GULF GROUPER PREPARED BROILED OR FRIED WITH RICE PILAF AND FRESH VEGETABLES

FILET MIGNON... 5OZ... 42 8OZ... 52

GRILLED PRIME BEEF TOPPED WITH CHEF BUTTER AND DEMI-GLACE. ROASTED POTATOES AND ASPARAGUS

SALMON DIJON... 37

ROASTED SALMON TOPPED WITH DIJON DILL CREAM SAUCE. SERVED WITH MUSHROOM RISOTTO AND ASPARAGUS

CHICKEN FRICASSEE... 35

PAN SEARED CHICKEN BREAST SERVED IN A MUSHROOM PAPRIKA CREAM SAUCE. SERVED OVER SPAGHETTI.

GARNISHED WITH CRISPY PROSCIUTTO

GASPARILLA SHRIMP AND GRITS... *SMALL... 29 LARGE... 37*

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

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	KIDS MENU
<p>MILLERITA 12 CORAZON ANEJO TEQUILA, TRIPLE SEC, LIME, SOUR MIX, SPLASH OF OJ GRAND MARNIER FLOAT, SALTED RIM</p> <p>BOCA BREEZE 12 KETEL ONE GRAPEFRUIT VODKA, PINEAPPLE JUICE, SPLASH OF CRANBERRY AND CHERRY GARNISH</p> <p>ANGLER'S MULE 12 TANTEOS JALAPENO TEQUILLA, PEACH PUREE, FRESH LIME, JALAPENO & GINGER BEER</p> <p>GASPARILLA GROG 12 CAPT. MORGAN & SIESTA KEY TOASTED COCONUT RUMS, OJ, LIME, PINEAPPLE JUICE, PAMA LIQUOR FLOAT</p> <p>TITOS WHITE SANGRIA 12 TITOS VODKA, SAUVIGNON BLANC, PEACH PUREE, FRESH FRUIT AND CLUB SODA</p>	<p>~CHILDREN ONLY PLEASE~</p> <p>HOUSE SALAD 6</p> <p>CARROTS AND CELERY STICKS 6</p> <p>SIDE OF APPLE SAUCE 4</p> <p>BURGER SLIDERS WITH FRENCH FRIES 12</p> <p>CHICKEN FINGERS WITH FRENCH FRIES 11 SERVED WITH HONEY MUSTARD SAUCE</p> <p>HOT DOG WITH FRENCH FRIES 9</p> <p>MACARONI AND CHEESE 9</p> <p>ICE CREAM WITH A COOKIE 6 (CHOCOLATE OR VANILLA)</p>

WHITES	WINES BY THE GLASS	REDS
<p>TIAMO, PROSECCO, (SPLIT) 11</p> <p>ZARDETTO, SPUMANTE, BRUT 10</p> <p>CHANDON, BRUT, (SPLIT) 15</p> <p>GRAYSON CELLARS, CALIFORNIA 9</p> <p>SONOMA CUTRER, CHARDONNAY 16</p> <p>VILLA MARIA, SAUVIGNON BLANC 10</p> <p>LA FORET, SANCERRE 18</p> <p>BENVOLIO, PINOT GRIGIO 9</p> <p>CLEAN SLATE, RIESLING 9</p> <p>WHISPERING ANGEL, ROSE 15</p>		<p>MURPHY GOODE, CABERNET SAUVIGNON 9</p> <p>BANARD GRIFFIN, CABERNET SAUVIGNON 15</p> <p>WILLIAM HILL, MERLOT 9</p> <p>MARK WEST, PINOT NOIR 10</p> <p>J VINEYARDS, PINOT NOIR 16</p> <p>SANTA JULIA, MALBEC, RESERVA 11</p> <p>NOVELTY HILL, RED BLEND 15</p> <p>NUMANTHIA, TERMES, TEMPRANILLO 16</p>

WHITES	BOTTLE SELECTIONS	REDS
<p><u>SPARKLING</u></p> <p>Zardetto, Spumante, Brut, Italy 39</p> <p>Veuve Clicquot, Brut, France 125</p> <p>Taittinger, Brut Rose, France 115</p> <p><u>CHARDONNAY</u></p> <p>Grayson Cellars, California 36</p> <p>Sonoma Cutrer, Russian River 58</p> <p>Rombauer, Carneros 82</p> <p>Cakebread Cellars, Napa 96</p> <p><u>SAUVIGNON BLANC</u></p> <p>Villa Maria, New Zealand 39</p> <p>La Foret, Sancerre, Lorie Valley 68</p> <p>Duckhorn, Napa 60</p> <p>Jayson, By Pahlmeyer, Napa 72</p> <p><u>INTERESTING WHITES</u></p> <p>Benvolio, Pinot Grigio, Italy 36</p> <p>Clean Slate, Riesling, Germany 36</p> <p>Whispering Angel, Rose, Provence 56</p>		<p><u>CABERNET SAUVIGNON</u></p> <p>Murphy Goode, California 36</p> <p>Banard Griffin, Columbia Valley 56</p> <p>Kendall Jackson, Grand Reserve, Sonoma 60</p> <p>Caymus, Napa 140</p> <p>Joseph Phelps, Napa 150</p> <p><u>PINOT NOIR</u></p> <p>Mark West, California 39</p> <p>J Vineyards, Sonoma 58</p> <p>Drouhin, Chorey-Les Beaune, Burgundy 82</p> <p>Sandhi, Santa Rita Hills 62</p> <p>Elouan, Oregon 54</p> <p>Siduri, Russian River Valley 75</p> <p><u>WORLD REDS & BLENDS</u></p> <p>Santa Julia, <i>Reserva</i> Malbec, Argentina 42</p> <p>William Hill. Merlot, California 36</p> <p>Novelty Hill, Red Blend, Columbia Valley 52</p> <p>8 Years In The Dessert, Red Blend, California 76</p> <p>Numanthia, Termes, Tempranillo, Spain 58</p> <p>The Prisoner, Red Blend, California 78</p>

DRAFT BEER	BEERS	BOTTLES AND CANS
<p>Bud Light, Yuengling 6.50</p> <p>Stella Artois, Goose Island IPA, Modelo Especial 8.5</p> <p>Blue Moon, Twisted Tea 7.50</p> <p>2-Rotating Selections (Priced Daily)</p>		<p>Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 7.25</p> <p>Heineken, Corona, Corona Light, Sierra Nevada Pale Ale 8.25</p> <p>Guinness Can 16oz. 10</p> <p>Angry Orchard Hard Cider, Heineken Zero (Non Alcoholic) 6.50</p> <p>Spiked Seltzer 8.5</p>
<p>BOCA GRANDE</p>  <p>M A R I N A</p>		