

EAGLE GRILLE & MILLER'S DOCKSIDE

220 Harbor Drive, Boca Grande, FL
“On the Water’s Edge at The Boca Grande Marina”



10/30/25

LUNCH 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 OR (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

MILLER'S WINGS... 18

CHOICE OF BUFFALO STYLE , BOURBON GLAZE, SPICY MANGO, KOREAN OR GARLIC PARMESAN WITH BLEU CHEESE DRESSING

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*

LUNCH SALADS

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

GEM LETTUCE, TOMATOES, RED CABBAGE, CARROTS, CASHEWS, SESAME DRESSING, 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

LUNCH SANDWICHES & MAINS

DOCKSIDE BLT... 16.75

BACON, CRISP LETTUCE, TOMATO AND MAYO SERVED ON TOASTED WHOLE WHEAT BREAD

ANGUS BURGER... 18.75

CHOICE OF SWISS, AMERICAN, CHEDDAR OR BLEU CHEESE, WITH LETTUCE, TOMATO & ONION

CRAB SLIDERS ... 20

BLUE CRAB SALAD, TOPPED WITH FRIED AVOCADO, TOMATO AND LETTUCE, SERVED ON SLIDER BUNS

GULF GROUPER SANDWICH... 27

PREPARED GRILLED, BLACKENED OR FRIED

FRIED GULF SHRIMP... 26

SERVED WITH LEMON, TARTER AND COCKTAIL SAUCES

SELECTIONS ABOVE ARE SERVED WITH A CHOICE OF: *COLE SLAW, SWEET POTATO FRIES OR FRENCH FRIES*

GASPARILLA SHRIMP & GRITS... 28

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

PIZZA... 15.95

PERSONAL PIZZA WITH 2 TOPPINGS (ADD \$1.50 FOR EACH ADDITIONAL TOPPING)

*CHOICE OF - PEPPERONI, ITALIAN SAUSAGE, ONION, MUSHROOMS, OLIVES,
BELL PEPPER, BANANA PEPPER OR ANCHOVIES*

LIGHTHOUSE QUESADILLA... 18.50

*FILLED WITH CHEDDAR, SCALLIONS, TOMATO, WITH YOUR CHOICE OF CHICKEN OR SHRIMP, WITH LETTUCE,
& SIDES OF GUACAMOLE, SOUR CREAM AND SALSA*

For Our Guests Convenience a 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, CHARDONNAY 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>

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

DRAFT BEER	BEERS	BOTTLES AND CANS
<p>Bud Light, Yuengling 6.50</p> <p>Stella Artois, Goose Island IPA, Modelo Especial 8.50</p> <p>Blue Moon, Twisted Tea 7.5</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) 6.5</p>	<p>Spiked Seltzer 8.50</p>
<div><div>BOCA GRANDE</div><div></div><div>MARINA</div></div>		