



# **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**

*TOSSSED 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, PONZO & 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 GROPER ..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 GROPER 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

**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

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

## KIDS MENU

~CHILDREN ONLY PLEASE~

HOUSE SALAD 6

CARROTS AND CELERY STICKS 6

SIDE OF APPLE SAUCE 4

BURGER SLIDERS WITH FRENCH FRIES 12

CHICKEN FINGERS WITH FRENCH FRIES 11  
SERVED WITH HONEY MUSTARD SAUCE

HOT DOG WITH FRENCH FRIES 9

MACARONI AND CHEESE 9

ICE CREAM WITH A COOKIE 6  
(CHOCOLATE OR VANILLA)

## WHITES

## WINES BY THE GLASS

## REDS

TIAMO, PROSECCO, (SPLIT) 11

ZARDETTO, SPUMANTE, BRUT 10

CHANDON, BRUT, (SPLIT) 15

GRAYSON CELLARS, CHARDONNAY 9

SONOMA CUTRER, CHARDONNAY 16

VILLA MARIA, SAUVIGNON BLANC 10

LA FORET, SANCERRE 18

BENVOLIO, PINOT GRIGIO 9

CLEAN SLATE, RIESLING 9

WHISPERING ANGEL, ROSE 15

MURPHY GOODE CABERNET SAUVIGNON 9

BANARD GRIFFIN, CABERNET SAUVIGNON 15

WILLIAM HILL, MERLOT 9

MARK WEST, PINOT NOIR 10

J VINEYARDS, PINOT NOIR 16

SANTA JULIA, MALBEC, RESERVA 11

NOVELTY HILL, RED BLEND 15

NUMANTHIA, TERMES, TEMPRANILLO 16

## WHITES

## BOTTLE SELECTIONS

## REDS

### SPARKLING

Zardetto, Spumante, Brut, Italy 39  
Veuve Clicquot, Brut, France 125  
Taittinger, Brut Rose, France 115

### CHARDONNAY

Grayson Cellars, California 36  
Sonoma Cutrer, Russian River 58  
Rombauer, Carneros 82  
Cakebread Cellars, Napa 96

### SAUVIGNON BLANC

Villa Maria, New Zealand 39  
La Foret, Sancerre, Lorie Valley 68  
Duckhorn, Napa 60  
Jayson, By Pahlmeyer, Napa 72

### INTERESTING WHITES

Benvolio, Pinot Grigio, Italy 36  
Clean Slate, Riesling, Germany 36  
Whispering Angel, Rose, Provence 56

### CABERNET SAUVIGNON

Murphy Goode, California 36  
Banard Griffin, Columbia Valley 56  
Kendall Jackson, Grand Reserve, Sonoma 60  
Caymus, Napa 140  
Joseph Phelps, Napa 150

### PINOT NOIR

Mark West, California 39  
J Vineyards, Sonoma 58  
Drouhin, Chorey-Les Beaune, Burgundy 82  
Sandhi, Santa Rita Hills 62  
Elouan, Oregon 54  
Siduri, Russian River Valley 75

### WORLD REDS & BLENDS

Santa Julia, *Reserva* Malbec, Argentina 42  
William Hill. Merlot, California 36  
Novelty Hill, Red Blend, Columbia Valley 52  
8 Years In The Dessert, Red Blend, California 76  
Numanthia, Termes, Tempranillo, Spain 58  
The Prisoner, Red Blend, California 78

## DRAFT BEER

## BEERS

## BOTTLES AND CANS

Bud Light, Yuengling 6.50

Stella Artois, Goose Island IPA, Modelo Espesial 8.50

Blue Moon, Twisted Tea 7.5

2- Rotating Selections (Priced Daily)

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra 7.25

Heineken, Corona, Corona Light Sierra Nevada Pale Ale 8.25

Guinness Can 16oz. 10

Angry Orchard Hard Cider, Heineken Zero (Non Alcoholic) 6.5

Spiked Seltzer 8.50

