



EAGLE GRILLE & MILLER'S DOCKSIDE

220 Harbor Drive, Boca Grande, FL

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



10-12-23

LUNCH STARTERS

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

SHOESTRING TRUFFLE FRIES WITH PARMESAN ... 10

ROASTED BRUSSEL SPROUTS... 15

TOSSED WITH BLEU CHEESE, SERVED WITH SRIRACHA DIPPING SAUCE

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... 17.50

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

ESCARGOT... 15.95

BAKED IN GARLIC BUTTER, SERVED WITH GARLIC BREAD

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

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

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

LUNCH SALADS

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

GREEK SALAD... SMALL... 13.25 LARGE... 16.25

ARTISAN LETTUCE, CUCUMBER, BELL PEPPERS, PEPPERONCINI, TOMATOES, RED ONION, FETA, KALAMATAS AND PITA BREAD

ADD TO ANY SALAD:

GRILLED CHICKEN BREAST ..9 GRILLED SHRIMP.. 12 SEARED TUNA.. 16 GULF GROUPE... 18 SALMON.. 15

LUNCH SANDWICHES & MAINS

DOCKSIDE BLT... 16.75

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

ANGUS BURGER... 18.50

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

GULF GROUPE SANDWICH... 26

PREPARED GRILLED, BLACKENED OR FRIED

FRIED GULF SHRIMP... 25

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... 27

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

PIZZA... 14.95

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 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**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) 10

ZARDETTO, SPUMANTE, BRUT 9

CHANDON, BRUT, (SPLIT) 14

GRAYSON CELLARS, CHARDONNAY 9

SONOMA CUTRER, CHARDONNAY 15

VILLA MARIA, SAUVIGNON BLANC 9.50

BENVOLIO, PINOT GRIGIO 8

CLEAN SLATE, RIESLING 8

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****SPARKLING**Zardetto, Spumante, Brut, Italy 36
Veuve Clicquot, Brut, France 105
Taittinger, Brut Rose, France 115**CHARDONNAY**Grayson Cellars, California 36
Sonoma Cutrer, Russian River 56
Rombauer, Carneros 76
Cakebread Cellars, Napa 92**SAUVIGNON BLANC**Villa Maria, New Zealand 38
Brochard, Sancerre, Lorie Valley 58
Duckhorn, Napa 60
Jayson, By Pahlmeyer, Napa 72**INTERESTING WHITES**Benvolio, Pinot Grigio, Italy 33
Clean Slate, Riesling, Germany 33
Whispering Angel, Rose, Provence 50**CABERNET SAUVIGNON**McManis California 36
Penfolds, Max's, South Australia 56
Caymus, Napa 128
Joseph Phelps, Napa 103**PINOT NOIR**Mark West, California 36
J Vineyards, Sonoma 56
Drouhin, Chorey-Les Beaune, Burgundy 68
Sandhi, Santa Rita Hills 62
Elouan, Oregon 54**WORLD REDS & BLENDS**Santa Julia, *Reserva* Malbec, Argentina 39
Carmenet. Merlot, California 36
Bear Flag, Red Blend, California 52
8 Years In The Dessert, Red Blend, California 76
Numanthia, Termes, Tempranillo, Spain 56**DRAFT BEER****BEERS****BOTTLES AND CANS**

Bud Light, Yuengling 6.50

Stella Artois, Goose Island IPA, Big Boca Ale 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, Becks (Non Alcoholic) 6.5

Spiked Seltzer 8.50

