



EAGLE GRILLE & MILLER'S DOCKSIDE

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

10/12/23



DINNER 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

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*

DINNER 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 GROUPER.. 18 SALMON.. 15

DINNER -PASTA-GRILLS -MAINS

CHICKEN SALTIMBOCCA PASTA... 35
SLICED SAUTEED CHICKEN CUTLETS TOSSED WITH PROSCIUTTO, SAGE AND A CREAMY MARSALA WINE SAUCE, OVER CAVATAPPI PASTA

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

FRIED GULF SHRIMP... 35
SERVED WITH LEMON, TARTER AND COCKTAIL SAUCES

FILET MIGNON... 5OZ... 39 8OZ... 49
GRILLED PRIME BEEF TOPPED WITH CHEF BUTTER AND DEMI-GLACE. ROASTED POTATOES AND ASPARAGUS

THE EAGLE SEAFOOD PLATTER... *SMALL... 38 LARGE... 48*
SHRIMP, SCALLOPS AND GULF GROUPER PREPARED BROILED OR FRIED WITH RICE PILAF AND FRESH VEGETABLES

ROASTED SALMON... 37
GLAZED WITH A PINEAPPLE TERIYAKI SAUCE, FINISHED WITH SEASONAL VEGETABLES AND RICE PILAF

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**

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

~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
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, Maxx, 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
Sanhi, 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 8.5
Blue Moon, Twisted Tea 7.50
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) 6.50
Spiked Seltzer 8.5

