



**THE
EAGLE'S NEST
RESTAURANT**

*breakfast
menu*

DRINKS

Fountain Drinks \$3.00
Pepsi • Sierra Mist • Orange Crush • Doctor Pepper • Sweet Tea • Unsweetened Tea • Root Beer
Free Refills

HOT	Cafe Cubano	\$2.00	COLD	Orange Juice	\$3.00
	Cafe Con Leche	\$3.50		Apple Juice	\$3.00
	American Coffee	\$1.50		Whole Milk	\$3.00
	Hot Tea	\$1.50		Chocolate Milk	\$3.00

Mimosa	\$8.00	Pitcher Mimosa	\$28.00
Bloody Mary	\$8.00	Pitcher Bloody Mary	\$28.00

PLATES

3 Eggs Your Way \$11
Comes with your choice of sausage, bacon, or ham and your choice of bread

French Toast \$13
Comes with your choice of sausage, bacon, or ham and gritts or homefries

Pancakes \$13
Comes with your choice of sausage, bacon, or ham and gritts or homefries

Build-a-Breakfast Sandwich \$10
Start with your choice of bread. Then choose sausage, bacon, or ham. Lastly, topped with 2 eggs cooked to your way

Egg Tacos \$12
Comes with eggs your way and your choice of sausage, bacon, or ham

Waffles \$11
Comes with 2 eggs your way and your choice of sausage, bacon, or ham

Sweet Spot Waffle \$13
Waffle topped with blueberry compote, vanilla ice cream and whipped cream

Steak N' Eggs \$21
Comes with 8oz sirloin, 2 eggs your way and your choice of bread

Biscuits & Gravy \$11
Fresh biscuit topped with sausage gravy

Solo Waffles \$5

Croissant • White • Wheat • English Muffin • Cuban Toast • Rye

A LA CARTE

Sausage	\$2	Grits	\$3	Homestyle Potatoes	\$2
Crispy Bacon	\$2	Fresh Fruit	\$5	1 Egg your way	\$1.50
Cuban Toast	\$2	Croissant	\$3		

breakfast served daily from 7am - 11am

* For special dietary needs please speak with your server.

Dine-In • Take-Out • Delivery Coming Soon!
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menu

STARTERS

Chips & Dip	\$13
House made chips with pico de gallo and queso	
Smoked Fish Dip	\$18
Served with chips	
Fried Calamari	\$15
Breaded calamari served with a house made sauce	
Raw Oysters	
Half a dozen	\$14
Full dozen	\$24
Chicken Wings	\$16
Fried, Plain, BBQ, or Buffalo	

SOUP & SALADS

SALAD	Caesar	\$10
	Romaine lettuce with parmesan. Tossed in house caesar dressing with croutons	
	House	\$8
	Romaine lettuce, onion, tomatoes, croutons, and choice of dressing	
	Add: Chicken \$5 Shrimp \$7 Grouper \$8	
SOUP	Clam Chowder	
	Cup \$5 Bowl \$10	

SURF & TURF

SURF	Mahi Mahi Platter	\$24
	Grilled, blackened, or fried. Served with choice of two sides	
	Grouper Platter	\$29
	Grilled, blackened, or fried. Served with choice of two sides	
	Lobster	\$60
	Served with asparagus and creamy garlic mashed potatoes	
	Shrimp	\$27
Grilled, blackened, or fried. Served with rice and vegetable of the day		
	Salmon	\$29
Baked to perfection and dressed with red onions and basil. Served with choice of two sides		
	Whole Fried Snapper	\$25
Served with choice of two sides		
	Shrimp Alfredo	\$21
Grilled, blackened, or fried shrimp served on fettuccine pasta and a rich house Alfredo sauce topped with parmesan cheese		
TURF	Certified angus beef steaks, served with choice of two sides	
	Tomahawk	
	50oz	\$120
	Sirloin	
	18oz	\$32
	Bone in Rib-eye	
	18oz	\$50
Filet Mignon		
8oz	\$42	
	12oz	\$60
	Porterhouse	
36oz	\$75	
	Add: Shrimp \$9 Lobster MKT	
	Chicken Alfredo	\$17
Grilled, blackened, or fried shrimp served on fettuccine pasta and a rich house Alfredo sauce topped with parmesan cheese.		

HAND HELDS

Grouper Sandwich	\$23
Grilled, blackened, or fried on a bed of lettuce, tomato, and onions. Served with fries.	
Mahi Mahi Sandwich	\$20
Grilled, blackened, or fried on a bed of lettuce, tomato, and onions. Served with fries.	
Chicken Sandwich	\$15
Grilled, blackened, or fried on a bed of lettuce, tomato, and onions. Served with fries.	
	Add Bacon \$2 Add Cheese \$1
Brisket BBQ Sandwich	\$15
Served with coleslaw, fried onions, and fries	
Ropa Vieja Sandwich	\$17
Shredded brisket, cooked in a red sauce with onions, peppers, and wine roasted garlic. Served with fries	
Philly Cheesesteak	\$14
Served with fries	
The Eagles Nest Cuban Sandwich	\$14
Sweet ham, roasted pork, Swiss cheese, pickles, and mustard. Served with fries.	
Cheese Burger	
Single	\$17
Double	\$22
Lettuce, tomato, onions, and American cheese. Served with fries.	
	Add Bacon \$2

HOUSE SPECIALS

Ropa Vieja	\$19
Shredded brisket, cooked in a red sauce with onions, peppers, and wine roasted garlic. Served with white rice, sweet plantains, and black beans	
Rotisserie Ribs	
Half Rack	\$16
Full Rack	\$32
Served with fries	

SIDES

Yellow Rice	\$3	Broccoli	\$4	Garlic Mashed Potatoes	\$5
White Rice	\$3	Coleslaw	\$4	Baked Potato	\$5
Black Beans	\$3	Asparagus	\$5	Loaded Baked Potato	\$8
Sweet Plantains	\$5	French Fries	\$5		



TACOS & FAJITAS

TACOS	3 tacos per order, Served on soft corn or flour tortillas. With beans, rice, or fries	
	Shrimp	\$20
	Topped with lettuce, tomato, onions, and avocado cream sauce	
	Grouper	\$20
	Topped with lettuce, and mango pico de gallo	
	Steak	\$18
Topped with cilantro and grilled onions		
	Chicken	\$16
Topped with lettuce, tomato, onions, cilantro, and chipotle sauce		
	Brisket	\$18
Topped with fresh cheese, cilantro, grilled onions, and green tomatillo sauce		

FAJITAS	3 corn or flour tortillas per order, served on a bed of grilled onions and red & green peppers. Along side yellow rice, refried beans, guacamole, sour cream, and pico de gallo.	
	Grilled Chicken	\$23
	Steak	\$25
	Shrimp	\$26
	Fajita Trio	\$30

BUILD-A-PIZZA

Small 12"	\$18
Medium 14"	\$20
Large 16"	\$25

A La Carte Toppings:

Extra Cheese	\$2	Pepperoni	\$1
Green or Black olives	\$1	Smoked Bacon	\$2
Onions	\$1	Italian Sausage	\$2
Mushrooms	\$1	Ham	\$2
Shrimp	\$6	Lobster	\$12

CHALLENGE

Sirloin

Served with a loaded baked potato, bread bowl soup, and salad.
\$150

House Cheeseburger

Served on a sour-dough bun with gouda, pepper jack, mozzarella, & munster cheese, lettuce, tomato, onions, bacon and crispy onions.
Served with fries.
\$60

A single person must eat the entire meal within 60 minutes to complete the challenge and score your meal on us. You'll also have your photo taken for our winners wall!

ADVANCE RESERVATION REQUIRED

DESSERT

Flan	\$6
Tres Leche	\$6
Brownie	\$10
Warm chewy chocolate brownie with vanilla bean ice cream and caramel syrup	
Chocolate cake with vanilla bean ice cream	\$10
Guava Cheesecake	\$8
Key lime Pie	\$7
Cappuccino Cake	\$10
Canoli	\$6
Coconut Cake	\$8
Ponche Cardenal	\$9
Special event cake, requires 3 days advance reservation	
Desert of the day	\$8

KIDS MENU

\$11

Mac & Cheese	Hot Dog
Chicken Tenders	Fish Fingers
Pizza	

Served with choice of one side and one drink

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BEER

DRAFT	Michelob Ultra	\$3.50	BOTTLE	Modelo Negra	\$5.00	Corona	\$4.00
	Budweiser	\$3.50		Modelo Especial	\$5.00	Corona Light	\$4.00
	Shock Top	\$3.50		Pacifico	\$5.00	Bud Light	\$4.00
	Modelo Especial	\$4.00		Michelob Ultra	\$4.00	NUTRL Vodka Seltzer	\$5.00
	Corona	\$4.00		Non-Alcoholic Beer:			
	Bud Light	\$3.50		Busch N/A	\$3.00	Heineken 0.0	\$3.00
Pitcher: \$12 Domestic \$17 Imported				Bucket of 5: \$17 Domestic \$20 Imported			

WINE

\$9 Glass

Pinot Noir	Cabernet	Pinot Grigio
Red Blend	Sauvignon	Moscato
Merlot	Chardonnay	Sauvignon Blanc
	Red or White Sangria	

Bottles available upon request

COCKTAILS

HOUSE SPECIALS

Pine Island Paradise	\$12
Mango rum, white rum, grenadine, orange juice, and pineapple juice	
Bubbles n' Bokeelia	\$15
Citrus vodka, crème de cassis, Chardonnay brute, and sour	
Matlacha Mojito	\$10
White rum, muddled mint, fresh lime, simple syrup, and a splash of club soda	
Blue Collar	\$10
Vodka, sour, blue curacao, and a splash of sprite	
Tequila Sunrise	\$10
Tequila, orange juice, and grenadine	
Boats & Bombay	\$10
Bombay and tonic. Garnished with rosemary and lemon.	
Isla Azul	\$12
Vodka, light rum, tequila, triple sec, blue curacao, sour, and sprite	
Eagles Nest Bloody	\$12
Vodka and Morning wood bloody mary mix. Garnished with a shrimp & bacon skewer, olive, lime, and celery.	
Dragon Fruit Mojito	\$13
Bacardi Dragon fruit, muddled mint, dragon fruit puree, fresh lime, simple syrup, and club soda	

MARGARITAS

Pineapple Picante	\$15
Tanteo jalapeño, simple syrup, lemon juice, bitters, and pineapple juice. Garnished with sliced jalapeño.	
Silver Mullet	\$10
Your choice of tequila and our special margarita blend. Served in a mullet boot	
House Margarita (Frozen or On The Rocks)	
Small	\$8 Large \$12

FROZEN

Pina Colada	\$11
Strawberry Daiquiri	\$8

* Add fruit flavour to any drink
 Strawberry • Peach • Mango • Passion Fruit
 Raspberry • Watermelon