



OASIS

lunch & dinner menu

◆ STARTERS & SMALL PLATES ◆

GREEN BEAN FRIES

served with creamy cucumber ranch | \$6

OYSTERS ON THE HALF SHELL **GF**

fresh shucked oysters with lemon,
tabasco and saltines
half dozen | \$10
dozen | \$20

BARBADOS FISH CAKES

house-made caribbean white fish cakes,
battered and fried, served with classic
pepper sauce | \$13

MOZZARELLA BITES

golden brown mozzarella bites
with house-made marinara | \$12

BUFFALO CAULIFLOWER

battered cauliflower, baked
and served with blue cheese sauce | \$12

PULLED PORK POTATO SKINS **GF**

crispy potato skins filled with smoky bacon,
pulled pork, cheddar, and scallions, topped
with sour cream | \$15
Chef Kristofer recommends

HUMMUS & PITA

creamy housemade hummus with
crisp seasonal veggies and grilled pita | \$14

LOADED NACHOS **GF**

tortilla chips with shredded chicken or
seasoned beef, queso, diced tomato, and
scallions, served with sour cream
and salsa | \$15

QUESADILLA ◆

flour tortilla filled with caramelized onion,
roasted peppers, chicken, and mexican
cheeses, served with sour cream
and salsa | \$15

COCONUT SHRIMP

six golden coconut shrimp with a sweet &
spicy coconut sauce | \$17

CRISPY CHICKEN WINGS **GF**

hot or mild, served with celery, carrots,
and blue cheese dressing | \$15

◆ BY THE HAND ◆

*all selections are served with a choice of french
fries, sweet fries, onion rings, coleslaw, fresh diced
fruit, or potato salad.*

FLORIDA GROUPER ◆

fresh grouper, grilled, fried, or blackened,
served on a toasted brioche bun | \$24

THE CLUB ◆

traditional triple-decker club sandwich with
ham, turkey, swiss, cheddar, bacon, lettuce,
and tomato | \$16

TUNA MELT ◆

classic tuna melt on a toasted english
muffin, topped with fresh tomato and swiss
cheese | \$16

BBQ BRISKET SANDWICH ◆

slow-smoked brisket with house-made
bread & butter pickles and sliced red onion
on a toasted brioche bun | \$19

PATTY MELT ◆

prime ground beef seared to perfection,
topped with caramelized onions and swiss
cheese on grilled rye | \$17
Chef Kristofer recommends

CARIBBEAN WRAP ◆

spinach wrap filled with roasted jackfruit,
black beans, charred corn, tomato,
cucumber, mango, and avocado
with a guava spread | \$16

FRENCH DIP

tender shaved prime rib with melted
provolone on a toasted hoagie,
served with au jus | \$19

◆ CLUB FAVORITES ◆

HOUSE PRIME BURGER **GF**

handmade ground angus beef, choice of
cheese, choice of brioche bun, flour wrap or
iceberg lettuce, choice of side | \$17

GRILLED CHICKEN COBB **GF**

choice of dressing | \$17 (petite \$14)

SUGAR & SPICE SALMON SALAD **GF**

choice of dressing | \$19 (petite \$17)

NEW YORK DELI-STYLE REUBEN ◆

choice of side | \$18

LOBSTER ROLL

fresh maine lobster, grilled brioche bun,
choice of side | \$27

choice of:

*maine style (chilled, mayonnaise, lemon, celery)
connecticut style (warm, butter, lemon)*

◆ GF OPTION AVAILABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY
INCREASE YOUR RISK OF FOODBOURNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES GLUTEN FREE BREADS AVAILABLE UPON REQUEST



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◆ FROM THE HEARTH ◆

14" PIZZAS

hand-stretched dough with house-made pizza sauce and low-moisture mozzarella.

BUILD-YOUR-OWN PIZZA \$18 ◆ FLAT BREAD \$10 ◆

traditional toppings (\$1 each): *anchovies, baby spinach, banana peppers, black olives, extra cheese, basil, mushrooms, bell peppers, ham, jalapeños, pepperoni, pineapple, onions, sausage, tomatoes*

premium toppings (\$1.50 each): *chicken, meatballs, prosciutto, blackened salmon*

SUPREME

pepperoni, sausage, ham, bacon, onions, bell peppers, and black olives | \$22

MARGHERITA

fresh mozzarella, roma tomatoes, olive oil, and torn basil | \$19

FARMHAND

ricotta, parmesan, grilled chicken, roma tomatoes, and baby spinach | \$20

SHRIMP SCAMPI PIZZA

florida shrimp in white wine garlic sauce with ricotta, diced tomato, and mozzarella | \$22

◆ EVENING EATS ◆ (available after 4 p.m.)

BABY BACK RIBS GF

full rack of tender ribs with coleslaw and french fries | \$26

PORK SCHNITZEL GF

golden crispy pork cutlet with fried potatoes, applesauce & sauerkraut | \$25

LASAGNA

house-made italian sausage lasagna with garlic toast | \$25
Chef Kristofer recommends

CHICKEN ALFREDO ◆

tender chicken in creamy alfredo sauce over fettuccine with broccoli and garlic toast | \$24

ORECCHIETTE & SAUSAGE ◆

orecchiette pasta with italian sausage, bell peppers, onions, mushrooms, and hearty tomato ragu, served with garlic knots | \$24

BLACK MAGIC GROUPEL GF

house blackened grouper, coconut jasmine rice, mango salsa, grilled broccolini | \$26

◆ FROM THE FIELDS ◆

dressings: ranch, blue cheese, 1000 island, italian, white balsamic, dark balsamic, mango, french, honey mustard

TACO SALAD

mixed greens, tomato, black beans, seasoned ground beef, shredded cheddar, sour cream and guacamole in a crisp taco bowl | \$17
Chef Kristofer recommends

SEAFOOD LOUIE GF

fresh crab, lobster, and shrimp louie salad with crisp field greens, carrots, cucumber, and baby heirloom tomatoes | \$18

STEAK WEDGE ◆

classic salad with 4 oz sliced filet, roasted heirloom tomatoes, blue cheese crumbles, and crispy onion, topped with crispy onions | \$18

BEET & GOAT CHEESE SALAD GF

roasted red beets on romaine, topped with toasted walnuts, marinated roma, carrots, and crumbled goat cheese | \$16

ADD TO ANY SALAD:

*grilled chicken \$6
grilled filet \$8
3 grilled shrimp \$8
grouper \$8
salmon \$6*

LETTUCE CHOICES:

*romaine
iceberg
mixed greens*

◆ DESSERTS ◆

NEW YORK STYLE CHEESECAKE

served with strawberry sauce | \$9

SEA SALT CARAMEL BROWNIE

topped with whipped cream | \$9

PINEAPPLE UPSIDE-DOWN CAKE

| \$9

FLOURLESS CHOCOLATE GF | \$9

Craving Something
Special?

If it is not on the
menu, just ask your
server.

Chances are we can
make it happen!

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