



THE OASIS

BISTRO BITES	FROM THE FIELDS
<p>SOUP DU JOUR OR HOUSE MADE CHILI CUP 5 / BOWL 8</p> <p>SOUP & SCOOP 9 <i>cup of soup & a scoop of chicken, tuna, egg salad or cottage cheese</i></p> <p>DELI SANDWICH & SIDE 9 / 12 <i>sides: french fries, sweet potato fries, coleslaw, chips, fruit & potato salad</i></p> <p>SOUP & HALF SANDWICH 10</p> <p>SOUP & WHOLE SANDWICH 13</p> <p>MEATS: ham, turkey, corned beef, egg, tuna, or chicken salad</p> <p>CHEESES: american, swiss, cheddar, provolone, pepper jack</p> <p>BREADS: white, wheat, rye, sourdough, marble rye, pita</p>	<p><i>add grilled chicken 4 add salmon or shrimp 6</i></p> <p><i>dressings available: ranch, blue cheese, 1000 island, italian, white balsamic, dark balsamic, mango, french, honey mustard</i></p> <p>HAIL CAESAR 10 crisp romaine, caesar dressing, parmesan cheese, herb croutons; petite 8</p> <p>GRILLED CHICKEN COBB 15 GF grilled chicken, mixed greens, avocado, bacon, egg, bleu cheese; petite 12</p> <p>SUGAR & SPICE SALMON 17 GF seasoned seared salmon, mixed greens, mandarin oranges, fresh berries; petite 15</p> <p>TASTY TRIO 12 petite servings of chicken, tuna, and egg salads with fresh fruits</p> <p>SEAFOOD LOUIE 15 fresh crab, lobster and shrimp louie, crisp field greens, carrot</p>
FROM THE START	<p>TROPIC-COOL GREENS 12 fresh romaine & iceberg lettuces, ripe mango & papaya, candied macadamia nut, toasted coconut, sweet pepper drops</p> <p>THE BURRATA 14 served open faced with grated vine ripened tomato, roasted pistachio, extra virgin olive oil, balsamic reduction</p>
<p>OYSTERS ON THE HALF SHELL half dozen 10 dozen 20 bruich & brine add 5 fresh shucked, lemon, tabasco sauce, saltines</p> <p>CHIP'N GREEN 12 house made guacamole, pico de gallo, warm tortilla chips</p> <p>LOADED CHICKEN NACHOS 14 crispy corn tortilla chips, tinga chicken or taco beef, warm queso, tomato, scallion, sour cream, salsa</p> <p>FRIED MOZZARELLA PLANKS 11 hand breaded mozzarella, house made marinara sauce, fresh basil</p> <p>POTATO & PIG 12 house made potato cakes, slow roasted pulled pork, dr. pepper bbq sauce, pickled carrots, pepper curls</p> <p>GRILLED RUM-GLAZED PINEAPPLE & SHRIMP SKEWERS 16 gulf shrimp, juicy pineapple, dark rum glaze, minty yogurt dipping sauce</p> <p>ASIAN AHI BOATS 16 fresh ahi tuna, ponzu sauce, romaine boats, carrot, cucumber, daikon radish, scallions</p> <p>REUBEN ROLLS 14 fresh corned beef, sauerkraut, baby swiss & 1000 island sauce</p> <p>CRISPY CHICKEN WINGS 14 hot or mild, celery & carrots, blue cheese</p> <p>GREEN BEAN FRIES 6 crispy fried green beans, served with a cucumber ranch dipping sauce</p>	FEATURED SPECIALS
	<p>OASIS ONLY</p> <p>SUNDAY FUNDAY \$16 bottomless mimosa \$7 craft bloody marys \$.75 wings</p> <p>MONDAY MANIA \$3.50 domestic drafts chef's special</p> <p>TACO TUESDAYS \$5 margaritas \$3 tacos</p> <p>WINE DOWN WEDNESDAY \$5 wines <i>(no ala carte food special)</i></p> <p>THIRSTY THURSDAY happy hour all day chef's special</p> <p>FLATBREAD FRIDAYS craft cocktail specials specialty flatbread</p> <p>SWFL SATURDAYS local craft beers \$3 sliders</p>



THE OASIS

BY THE HAND

all selections are served with choice of french fries, sweet fries, onion rings, cole slaw, diced fresh fruit and potato salad or crispy green beans fries 2

KEY LARGO 18

miami seasoned grilled grouper, luau bread, key lime coconut mayo, grilled pineapple

THE CLUB 15

traditional triple decker club sandwich with ham, turkey, swiss, cheddar, bacon, lettuce and tomato

CUBAN 16

tender thin sliced cheshire pork loin, smoked ham, pickles, yellow mustard and swiss cheese served on pressed buttery cuban bread

FLORIBBEAN BBQ BRISKET 18

12-hour smoked beef brisket, guava BBQ sauce, pineapple-jalapeño relish, crisp coconut-lime slaw, pickled red onions, toasted telera roll

ISLAND VEGGIE WRAP 13

whole wheat wrap, coconut-infused hummus, roasted bell peppers, zucchini, grilled plantains, mixed greens, lime-cilantro dressing

NY DELI STYLE REUBEN 16

slow roast corned beef, swiss cheese, sauerkaut, 1000 island dressing, rye

FRIED EGG SANDWICH 8

your choice of bread, cheese, sausage or bacon, and side

LOBSTER ROLL 25

fresh maine lobster, old bay mayo, celery, iceberg, grilled brioche bun

GROUPER SANDWICH 22

grilled, blackened or fried filet of grouper from local waters, caper tartar sauce

HOUSE PRIME BURGER 15

handmade ground angus beef, choice of cheese, toasted challah bun

HOT DOG 7

grilled ¼ lb hot dog, toasted NY style bun
add chili & cheese 2

EVENING EATS

[AVAILABLE AFTER 4-CLOSE]

SMOKEHOUSE SAMPLER 26

smoked brisket, pulled pork, ½ rack baby back ribs, cole slaw, buttery texas toast, sliced onions, bread & butter pickles

ISLAMORADA MAHI-MAHI 25

citrus kissed mahi-mahi, grilled or seared, fresh mango salsa, coconut rice, grilled zucchini & squash

NORTH OF THE BORDER PORK CHOP 25

maple brined cheshire pork chop, stone fruit chutney, garlic whipped potatoes, grilled zucchini & squash

PINEAPPLE GLAZED JERK CHICKEN 24

juicy grilled jerk chicken breast, sweet & tangy pineapple glaze, creamy mashed plantains, black bean & corn salad

FROM THE HEARTH

all of our 14" pizzas are hand stretched and topped with our house made pizza sauce and a low moisture mozzarella [cauliflower crust available]

BUILD- YOUR- OWN 17

TRADITIONAL TOPPINGS (\$1 each):

anchovies, baby spinach, banana peppers, black olives, extra cheese, basil, mushrooms, bell peppers, ham, jalapenos, pepperoni, pineapple, onions, sausage, tomatoes

PREMIUM TOPPINGS (\$1.50 each):

each: chicken, meatballs, prosciutto, blackened salmon

SUPREME 20

pepperoni, mild Italian sausage, ham, apple wood smoked bacon, onions, red & green bell peppers, black olives

FARMHAND 19

creamy ricotta & parmesan, grilled chicken, sliced roma tomatoes, baby spinach

MARGHERITA 18

fresh mozzarella, thin sliced roma tomato, olive oil and torn basil

RAGIN CAJUN 19

smoked sausage, ricotta and parmesan blend, cajun spiced onions & bell pepper, house mozzarella cheese

UPCOMING EVENTS

THURSDAY, OCTOBER 31

LIVE MUSIC 6-9PM WITH RANDY & BRAD

SATURDAY, NOVEMBER 2

WELCOME BACK PARTY STARTS AT 6PM

THURSDAY, NOVEMBER 7

LIVE MUSIC 6-9PM WITH JIMMY O & RHONDA LEE

MONDAY, NOVEMBER 11

SEAFOOD EXTRAVAGANZA STARTS AT 5:30PM

THURSDAY, NOVEMBER 14

LIVE MUSIC 6-9PM WITH OMAR BAKER

SATURDAY, NOVEMBER 16

PRIME RIB NIGHT STARTS AT 5:30PM

THURSDAY, NOVEMBER 21

LIVE MUSIC 6-9PM WITH RANDY & BRAD

THURSDAY, NOVEMBER 28

THANKSGIVING BUFFET 11AM-3PM
CLUBHOUSE CLOSED AT 4PM

THURSDAY, DECEMBER 5

LIVE MUSIC 6-9PM WITH WENDY RENEE

THURSDAY, DECEMBER 7

HOLIDAY PARTY 6PM

THURSDAY, DECEMBER 12

LIVE MUSIC 6-9PM WITH GUY SMITH