



iggie's oasis

BREAKFAST

Light Starts

Fresh Fruit Plate with Yogurt and Granola -12

Assorted Cereals- 4

Bagel with Cream Cheese- 4.50

Banana Nut Bread- 4

Specialties

Two Eggs Any Style- 8

Served with Breakfast Potatoes, Choice of Sausage, Bacon or Ham and Choice of Toast (Bagel add'l 1.50)

French Toast— 9.50

Served with choice of Bacon, Sausage or Ham, and Maple Syrup

Buttermilk Pancakes- 8

Three Fluffy Pancakes served with Bacon, Sausage or Ham And Maple Syrup

New Englander- 10

Corned Beef Hash & Two Eggs any style with Home Fries and Choice of Toast

Three Egg Omelet- 10

Choice of (3) Bacon, Sausage, Ham, Turkey, Peppers, Onions, Mushrooms, Tomatoes, Shredded Cheese. Served with Home Fries and Choice of Toast

Breakfast Sandwich- 7

Fried Egg, American Cheese and Choice of Sausage, Bacon, Turkey or Ham on an English Muffin

Smoked Salmon Platter- 14

Toasted Bagel, Cream Cheese, Sliced Tomato, Sliced Onion, Capers and Smoked Salmon



A La Carte

Bacon, Sausage or Ham—3.75
2 Eggs Any Style- 4
Home Fries- 3
White, Wheat, Rye Bread or
English Muffin- 3
Bagel- 4.50
Corned Beef Hash- 5
Granola- 3
Yogurt- 4
Fruit Plate- 7

Beverages

Juices: Pineapple, Cranberry,
Orange, Grapefruit, Guava,
Fruit Punch, Tomato—3
Coffee- 3
Hot Tea- 3
Bloody Mary- 7
Mimosa/Poinsettia- 7
Irish Coffee- 7

For the Kids- 7

Choice or Pancakes, French Toast or Scrambled Eggs
and Bacon, Sausage or Ham
Includes: Milk, juice or Soft Drink

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

** ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN
WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK. FOR
MORE INFORMATION PLEASE SPEAK WITH A
MANAGER

**Parties of 6 or more subject to an 18% Service





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Appetizers and Small Plates

Conch Fritters– Served with Creole Remoulade and Lemon Wedge- \$12

Fish Tacos– Topped with Cilantro Lime Slaw- Pico De Gallo and Chipotle Aioli- \$10

Wings–Buffalo, Mango Jerk or BBQ Served with Blue Cheese, Celery and Carrots- 6 for \$7 or 12 for \$13

Hand Breaded Tenders– Served with Honey Mustard- \$8

Spinach Artichoke Dip– Served with Tortilla Chips and Shaved Parmesan- \$10

Mediterranean Hummus Platter– Served with Grilled Pita, Cucumbers, Feta Cheese and Kalamata Olives- \$13

Popcorn Shrimp– Served with Cocktail Sauce and Lemon Wedge- 11

Salads

Garden Salad– Mixed Greens, Tomato, Cucumber, Red Onion- \$8

Caesar– Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing- \$9

Quinoa and Greens– Mixed Greens, Quinoa, Red Onion, Dried Cranberries, Candied Nuts, Feta Cheese, Balsamic Vinaigrette- \$14

Add Ons: 6oz Grilled Chicken Breast- \$6, 8oz Grilled Mahi- \$14, 6 Grilled Shrimp-\$13, 8oz Tuna Steak- \$14

Sandwiches

All Sandwiches and Subs Served with Fries Sub a Side for \$2

Oasis Burger– Bacon, Swiss, American, Lettuce, Tomato, Pickles, Fried Onions and Signature Sauce on a Brioche Bun- \$15

Fried or Grilled Chicken Sandwich– Bacon, Cheddar, Lettuce, Tomato, Pickles, Red Onion, Creole Remoulade- \$14

1/4 lb. Burger– American Cheese, Lettuce, Tomato, Red Onion and Pickles- \$9

Grilled Tuna Steak Sandwich– Cucumber Caper Salad, Baby Greens and Lemon Herb Aioli- \$16

Pulled Pork Sandwich– Rum and Coke BBQ Pulled Pork, Cilantro Lime Slaw- \$11

Grilled Mahi Sandwich– Cilantro Lime Slaw, Chipotle Aioli- \$16

Build your own Sub- \$14

All Subs Served on a Sub Roll- Make Any Sub a Wrap for \$2- Add Bacon \$2

Proteins (Choose One): Oven Roasted Turkey Breast, Ham, Roast Beef or Hummus

Cheese: (Choose One) American, Cheddar, Swiss or Feta

Vegetables: Lettuce, Tomato, Onion, Pickles, Cucumber

Sauces: Mayonnaise, Yellow Mustard, Honey Mustard, Lemon Herb Aioli, Chipotle Aioli

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Dinner Entrée's- Served after 5pm Daily



Steak Cut of the Day- \$MP

Served with Roasted Garlic Mashed Potatoes, Sautéed Vegetables

Caribbean Lobster Tail- \$42

Served with Island Rice, Sautéed Vegetables, Drawn Butter and Lemon

Shrimp Penne-\$26

Sautéed Shrimp in a Creamy Seafood Sauce tossed with Penne Pasta

Jerk Marinated Mango Glazed Chicken Breast- \$21

Topped with Pineapple Salsa and Served with Island Rice and Vegetables

Grilled Tuna Steak- \$26

Topped with a Mediterranean Relish (Kalamata Olives, Capers, Tomatoes, Red Onion) and Lemon Herb Aioli Served with Island Rice and Sautéed Vegetables

Grilled Mahi Mahi- \$25

Island Spiced and Topped with Pico De Gallo, Served with Island Rice, Black Beans and Sweet Plantains

Iggie's Famous Ribs- \$23

Choice of Mango Jerk or BBQ, Served with Mashed Potatoes and Sweet Plantains

Available Sides- \$4

Side Salad with Choice of Dressing, Pasta Salad, French Fries, Plantains

After 5pm: Island Rice, Black Beans, Roasted Garlic Mashed Potatoes and Sautéed Vegetables

Nightly Specials

Monday- BBQ Night

Tuesday- Fiesta Night

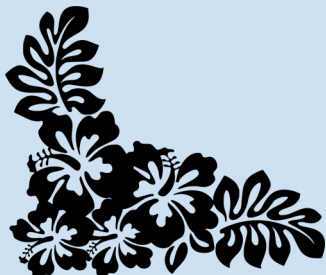
Wednesday- Italian Night

Sunday- Home Cooking Night

Thursday- Caribbean Night

Friday- Seafood Night

Saturday- Chef's Choice



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