



iggy's oasis



Appetizers and Small Plates

Conch Fritters– Served with Creole Remoulade and Lemon Wedge- \$14

Fish Tacos– Topped with Cilantro Lime Slaw- Pico De Gallo and Chipotle Aioli- \$12

Wings–Buffalo, Mango Jerk or BBQ Served with Blue Cheese, Celery and Carrots- 6 for \$11 or 12 for \$19

Hand Breaded Tenders– Served with Honey Mustard- \$13

Spinach Artichoke Dip– Served with Tortilla Chips and Shaved Parmesan- \$12

Mediterranean Hummus Platter– Served with Grilled Pita, Cucumbers, Feta Cheese and Kalamata Olives- \$15

Popcorn Shrimp– Served with Cocktail Sauce and Lemon Wedge- \$13

Salads

Garden Salad– Mixed Greens, Tomato, Cucumber, Red Onion- \$13

Caesar– Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing- \$11

Quinoa and Greens– Mixed Greens, Quinoa, Red Onion, Dried Cranberries, Candied Nuts, Feta Cheese, Balsamic Vinaigrette- \$18

Add Ons: 6oz Grilled Chicken Breast- \$9, 6oz Grilled Mahi- \$17, 6 Grilled Shrimp-\$15, 6oz Tuna Steak- \$18

Sandwiches

All Sandwiches and Subs Served with Fries or Sub a Side for \$3

Oasis Burger– Bacon, Swiss, American, Lettuce, Tomato, Pickles, Fried Onions and Signature Sauce on a Brioche Bun- \$18

Fried or Grilled Chicken Sandwich– Bacon, Cheddar, Lettuce, Tomato, Pickles, Red Onion, Creole Remoulade- \$16

1/4 lb. Burger– American Cheese, Lettuce, Tomato, Red Onion and Pickles- \$13

Grilled Tuna Steak Sandwich– Cucumber Caper Salad, Baby Greens and Lemon Herb Aioli- \$19

Pulled Pork Sandwich– Rum and Coke BBQ Pulled Pork, Cilantro Lime Slaw- \$14

Grilled Mahi Sandwich– Cilantro Lime Slaw, Chipotle Aioli- \$17

Build your own Sub- \$16

All Subs Served on a Sub Roll- Make Any Sub a wrap for \$2- Add Bacon \$4

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

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

Dinner Entrée's- Served after 5pm Daily



Steak of the Day- \$MP

Served with Roasted Garlic Mashed Potatoes, Sautéed Vegetables

Caribbean Lobster Tail- \$39

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

Shrimp Penne-\$29

Sautéed Shrimp in a Creamy Seafood Sauce tossed with Penne Pasta

Jerk Marinated Mango Glazed Chicken Breast- \$25

Topped with Pineapple Salsa and Served with Island Rice and Vegetables

Grilled Tuna Steak- \$34

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- \$30

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

Iggie's Famous Ribs- \$28

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

Available Sides- \$6

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

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

Desserts: Ask your Server about our featured Desserts

* 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 An ASSOCIATE

