



Menu

LUNCH & DINNER

Allergen Statement

DEAR VALUED CUSTOMER,

PLEASE BE ADVISED THAT ANY OF OUR PRODUCTS MAY CONTAIN OR MAY HAVE COME IN CONTACT WITH ALLERGENS INCLUDING EGG, FISH, MILK, PEANUTS, SHELLFISH, SOY, TREE NUTS OR WHEAT.

Feedback & Return Policy

WE UNDERSTAND THAT SOME THINGS AREN'T FOR EVERYONE AND WELCOME FEEDBACK FROM OUR CUSTOMERS. WE OFFER A DIVERSE SELECTION AND WOULD LOVE FOR YOU TO COME BACK AND TRY SOMETHING NEW. IN SOME CASES WE MAY OFFER A SMALL COURTESY DISCOUNT FOR YOUR NEXT VISIT OR WE MAY OFFER FOR YOU TO EXCHANGE YOUR DISH

*FOR AN ITEM OF EQUAL OR LESSER VALUE IN LIEU OF A REFUND. WE SEEK TO RECTIFY BEFORE WE VOID ANY ITEM. REVIEW OUR RETURNS AND REFUND POLICY FURTHER VIA:

WWW.OASISPALMDALE.COM

Starters

VEGGIE

OASIS CACTI | \$13

Golden-brown, lightly battered rings of sweet onion, served with a side of zesty Chipotle Mayo and topped with fresh jalapeños for an extra kick of flavor

SPRING ROLLS | \$13

Enjoy the crunch of our vegetable spring rolls, a symphony of fresh, julienned vegetables encased in a golden-brown pastry wrapper, served with our sweet ginger garlic sauce.

CAPRESE BRUSCHETTA | \$15

Toasted bread crowned with juicy tomatoes, fresh mozzarella, basil, and a drizzle of balsamic glaze, delivering a delightful twist on the classic bruschetta.

SPINACH STUFFED MUSHROOMS | \$15

Plump mushroom caps generously filled with a savory blend of tender spinach, garlic, cheese, and aromatic herbs. Baked to perfection, these bites promise a delightful fusion of flavors, served with a touch of balsamic reduction for an irresistible appetizer experience

SPINACH DIP | \$17

A luscious blend of spinach, melted cheese, and savory seasonings. Served warm and accompanied by crispy tortilla chips, it's the perfect appetizer for sharing or savoring on your own.

LOADED HUMMUS DIP | \$17

Satisfy your palate with our Hummus Dip, adorned with cucumber, tomatoes, olives, and feta cheese, served alongside pita bread brushed with olive oil—an irresistible harmony of textures and Mediterranean flavors.

POULTRY

CHICKEN THAI SPRING ROLLS | \$13

Crispy on the outside, these rolls feature tender, seasoned chicken, crunchy veggies, and aromatic herbs. Served with a zesty Thai dipping sauce, it's a perfect start to your meal.

WINGS | \$15

A mouthwatering selection of eight (8) wings offering the choice between Naked for a classic touch, zesty Buffalo, savoury Garlic Parmesan, sweet and tangy Honey BBQ, delightful Honey Garlic, spicy Mango Habanero, or the perfect balance of heat and sweetness with our Sweet Chili option.

CHICKEN SATAY | \$15

Skewers of tender, grilled chicken served with your choice of delectable sauces: Garlic Parmesan for a savory twist, Sweet Chili for a touch of sweetness, or Mango Habanero for a spicy and fruity kick.

CHICKEN DUMPLINGS | \$17

Golden-brown and crispy on the outside, with a flavorful chicken filling on the inside. Each bite offers a perfect harmony of crunch and tenderness, creating a delicious appetizer that's sure to satisfy your cravings.



Starters

SEAFOOD

CRAB CAKES | \$15

A flawless blend of succulent crab, seasoned breadcrumbs, and aromatic herbs, pan-seared to golden-brown perfection. Served with zesty lemon aioli, it's a seafood delight in every bite.

OASIS SHRIMP DELIGHT | \$21

Dive into our Shrimp Delight with your preferred cooking style - grilled, fried, or coconut. Paired with tantalizing dipping options, choose between the zesty Goat Pepper Lime Aioli, the smoky Chipotle Mayo, or the sweet and tangy Mango Chutney.

CALAMARI | \$21

Delicately seasoned and expertly prepared, our calamari offers a perfect blend of crispy texture and tender bites. Dive into a savory sensation that captures the essence of the sea, whether you prefer the satisfying crunch of fried or the charred perfection of grilled.

SEAFOOD SPINACH DIP | \$25

A creamy medley of spinach, tender seafood, and melted cheese topped with crispy lobster meat. Served warm and accompanied by crispy tortilla chips, this indulgent dip offers a rich and savory experience.

SEAFOOD SCAMPI | \$31

Savor the ocean's bounty with our Seafood Scampi featuring a decadent blend of calamari, mussels, shrimp, lobster, and clams. This savory medley is bathed in a garlic-infused butter sauce, creating a luscious harmony of flavors accompanied by crisp crostinis.



Starters

BEEF/PORK

PORK DUMPLINGS | \$17

Crispy on the outside, savory on the inside.
A delightful treat for any occasion

BEEF SKEWERS \$19

Tender and grilled to perfection. Each skewer is a mouthwatering delight, showcasing the rich flavors of seasoned beef and sizzling flavors of onions and bell peppers.

BEEF CROSTINIS \$21

Perfectly grilled beef slices atop crisp crostini, adorned with a velvety whipped goat's cheese butter and crowned with balsamic-infused onions and mushrooms. A harmonious blend of flavors that elevates the classic crostini experience



Soups & Salads

SOUP

BUTTERNUT SQUASH SOUP | \$13

A velvety blend of roasted butternut squash simmered to perfection and enriched with the creaminess of coconut milk.

BROCCOLI & CHEESE SOUP | \$15

Tender broccoli florets are immersed in a rich, velvety blend of cheddar and cream.

SALADS

CAESAR SALAD | \$15

Crisp romaine lettuce tossed with garlic croutons, Parmesan cheese, and our signature Caesar dressing.

GARDEN SALAD | \$17

Featuring a mix of fresh greens, juicy tomatoes, vibrant red onions, and finely shredded carrots. Light, flavorful, and a flavorful choice.

GREEK SALAD | \$19

A refreshing medley of crisp lettuce, juicy tomatoes, cucumbers, red onions, olives, and feta cheese, all tossed in a zesty house vinaigrette.

COBB SALAD | \$21

Indulge in our hearty Cobb Salad, a bountiful creation featuring a delightful blend of mixed greens, tomatoes, red onions, shredded carrots, crispy bacon, boiled eggs, guacamole, grilled corn, shredded cheese, and black beans, drizzled with our creamy BBQ ranch dressing.

**ADD ON: GRILLED CHICKEN \$7 | MAHI MAHI \$13 |
GRILLED SNAPPER \$25 | GRILLED SHRIMP \$20 |
GRILLED SALMON \$25 | NY STRIP \$30 | RACK OF LAMB
\$30 LOBSTER \$40 | RIBEYE \$40**



Entrées

LAND

1/2 ROTISSERIE CHICKEN | \$25

Choose your indulgence with either a luscious Creamy White Wine Sauce, adding a touch of elegance, or our rich Brown Mushroom Sauce for a savory twist.

BRUSCHETTA CHICKEN | \$27

Succulent grilled chicken breasts adorned with a vibrant blend of fresh tomatoes, mozzarella, basil, and a drizzle of balsamic glaze.

14 oz NY STRIP | \$45

This premium cut is expertly grilled to perfection, offering a mouthwatering dining experience that showcases the exceptional quality and tenderness of prime Angus beef.

RACK OF LAMB | \$45

A culinary masterpiece featuring tender lamb expertly prepared and served with your choice of accompaniment—either the refreshing Mint Jelly for a classic touch or the savory Brown Mushroom Sauce for a rich and flavorful experience.

16 oz. RIBEYE | \$53

Boasting of rich flavors and a succulent, juicy texture, offering a true carnivore's delight for an unforgettable experience.

THE OASIS FIRESTORM | \$130

Experience this succulent Tomahawk Steak, where the flames elegantly dance around this flavorful spectacle.

Sides

GRILLED ASPARAGUS
ROASTED BROCCOLI
CANDIED CARROTS
SAUTEED MUSHROOMS
SIDE CAESAR SALAD
SIDE GARDEN SALAD
WHITE RICE
PEAS & RICE

TRUFFLE MAC & CHEESE
GARLIC POTATOES
MASHED POTATOS
REG. FRIES
TRUFFLE FRIES
SAUTEED MUSHROOMS
SWEET POTATO FRIES
SWEET POTATO MASH

ADDITIONAL SIDES \$6 *TRUFFLE MAC & CHEESE \$8

SEA

MAHI MAHI | \$35

Delicate mahi mahi fillets are expertly grilled and covered with a zesty lemon butter sauce.

SALMON | \$37

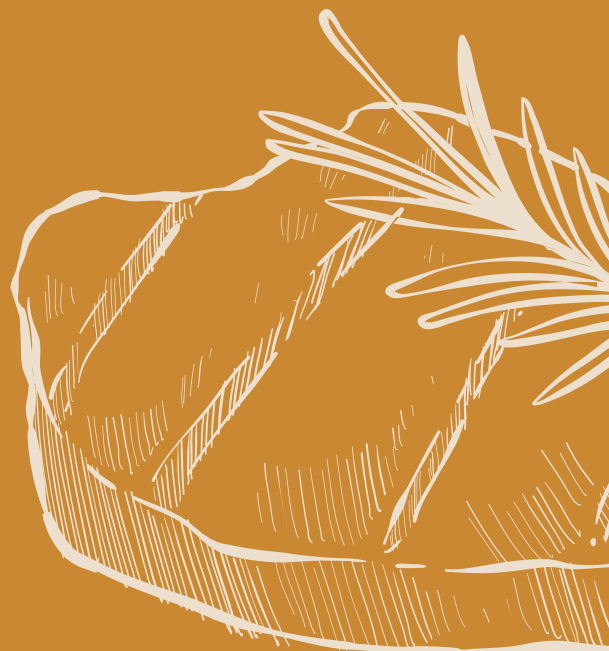
Succulent salmon fillet gently cooked to perfection and bathed in a creamy lemon butter sauce.

SNAPPER | MKTP

Treat your palate to the exquisite taste of our Fresh Snapper, a versatile dish that can be enjoyed either grilled to perfection or fried to golden crispiness. Immerse yourself in the delicate, flaky texture of the snapper, complemented by a symphony of flavors that dance on your taste buds.

LOBSTER | \$43

Served with your choice of either our velvety Creamy Lemon Butter Sauce or our classic Lemon Butter Sauce. Delicately prepared, the lobster offers a succulent and tender experience, while the sauces add a perfect balance of richness and citrusy brightness to elevate your dining delight.



Pastas

RISOTTO

MUSHROOM RISOTTO | \$20

Embrace a medley of wild mushrooms, slow-cooked to a rich, velvety texture. Enhanced with a drizzle of truffle oil, each bite is a luxurious symphony of earthy flavors, crowned with Parmesan cheese and fresh herbs, promising a dining experience elevated to new heights.

ADD-ON

**GRILLED CHICKEN \$7 | MAHI MAHI \$13 |
GRILLED SNAPPER \$25 | GRILLED SHRIMP \$20
GRILLED SALMON \$25 | NY STRIP \$30
RACK OF LAMB \$30 LOBSTER \$40 |
RIBEYE \$40**



LINGUINE

LINGUINE | \$15

Select from the richness of Creamy Alfredo, the zesty elegance of Lemon Butter White Wine, the classic goodness of Marinara, or the flavorful harmony of Rose sauce. Each option provides a perfect pairing with the al dente linguine, creating a customizable and satisfying pasta experience.

BEEF BOLOGNESE | \$19

Savor the flavors of ground beef, tomatoes, and aromatic herbs, creating a comforting and satisfying pasta dish.

CHICKEN PARMESAN \$25

Tender, breaded chicken cutlets are served atop a bed of perfectly cooked linguine, smothered in marinara sauce or creamy alfredo sauce and topped with melted mozzarella and Parmesan cheeses.

SEAFOOD LINGUINE | \$40

Shrimp, calamari, mussels, clams and lobster tossed in choice of rich tomato basil sauce or creamy white wine sauce or garlic butter white wine sauce

Handheld

TACOS

OASIS CRUNCH | \$14

Savor the irresistible blend of flavors in our delectable crispy fried chicken taco! Enjoy the perfection of our crispy fried chicken, expertly seasoned for an unbeatable crunch, complemented by crisp onions and fresh jalapeños. The finishing touch is a drizzle of chipotle aioli, elevating each bite to a symphony of taste sensations.

MAHI MAHI | \$15

Grilled Jerk mahi mahi takes center stage in this flavorful taco, complemented by a refreshing mango salsa. The taco is elevated with a finishing touch of creamy garlic dipping sauce, adding a delightful creaminess to each bite.

SNAPPER | \$17

A crispy snapper filet steals the show in this taco, tossed in a goat pepper lime aioli for a zesty kick. The taco is then topped with mango salsa and crispy onions, creating a perfect harmony of textures and flavors.

SHRIMP | \$19

Crispy shrimp is the star of this taco, coated in a goat pepper lime aioli for a burst of tangy flavor. Topped with mango salsa and crispy onions, this taco offers a delightful combination of crunchy, savory, and refreshing elements.

STEAK | \$21

Indulge in the robust flavors of marinated chunky steak in this taco, accompanied by sautéed onions and bell peppers. Topped with a smoked chipotle sauce, this taco delivers a smoky and savory profile that's sure to satisfy..

SALMON | \$23

A grilled salmon fillet takes center stage in this taco, adorned with vibrant mango salsa. The taco is completed with a drizzle of creamy garlic dipping sauce, offering a luxurious and flavorful experience with each bite.

Three tacos served on choice of soft or crunchy shells with mixed greens, pico de gallo, sour cream and cheese

BURGERS

THE OASIS DELIGHT | \$17

A vegetarian delight! Our Veggie Patty is paired with sautéed mushrooms, onions, Swiss cheese, lettuce, tomatoes, and a generous drizzle of garlic aioli. A burst of flavors in every bite.

ANGUS BEEF BURGER | \$17

Grilled beef, Swiss cheese, and applewood bacon relish create a symphony of savory goodness. Topped with mixed greens, tomatoes, and garlic aioli for a classic yet flavorful experience.

SAHARA BURGER | \$19

Crispy chicken dipped in mango habanero, pepper Jack cheese, and crispy onions create a spicy sensation. Topped with mixed greens, tomatoes, and jalapeno mayo for a mouthwatering adventure.

SPICY CRISPY FISH BURGER | \$19

Crispy snapper filet tossed in sweet chili sauce, topped with mixed greens, tomatoes, Swiss cheese, and garlic aioli. A perfect balance of crispy and spicy.

OASIS SUNRISE BURGER | \$17

Grilled beef, Swiss cheese, a sunny-side-up egg, and applewood bacon create a breakfast-inspired delight. Finished with mixed greens, tomatoes, and garlic aioli for a satisfying combination.

OASIS BLT Burger | \$27

Beef. Lobster. Truffle Aioli.

Indulge in luxury with our Oasis BLT Burger. Grilled beef and Swiss cheese are adorned with crispy lobster and our signature truffle aioli. Mixed greens, tomatoes, and jalapenos add the perfect finishing touch to this gourmet experience.

ADD ONS:

APPLEWOOD BACON \$3 | JALAPENOS \$2 | SAUTEED MUSHROOMS \$3 | GRILLED ONIONS \$2

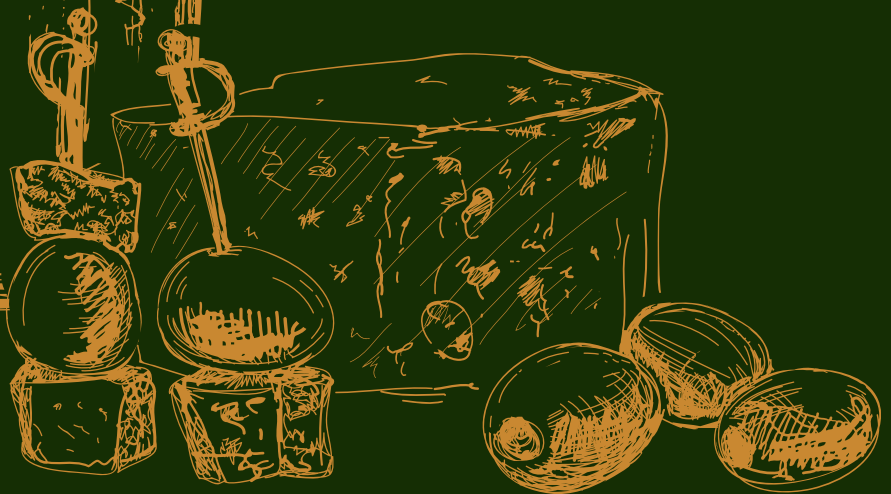
Served with choice of Garlic Parmesan Fries, Sweet Potato Fries or Side Salad





Menu

DESSERT & DRINKS



Dessert

TO EAT

BROWNIE A LA MODE | \$19

A warm, fudgy brownie topped with a scoop of cool vanilla ice cream and caramel. Enjoy the tableside presentation of this chocolate indulgence.

SEVENTH WONDER | \$21

Seven layers of luscious red velvet cheesecake crowned with irresistible red velvet crumbs. It's a heavenly treat that promises a symphony of velvety goodness in every bite. Taste the wonder!

TO DRINK

CHOCOLATE MARTINI | \$17

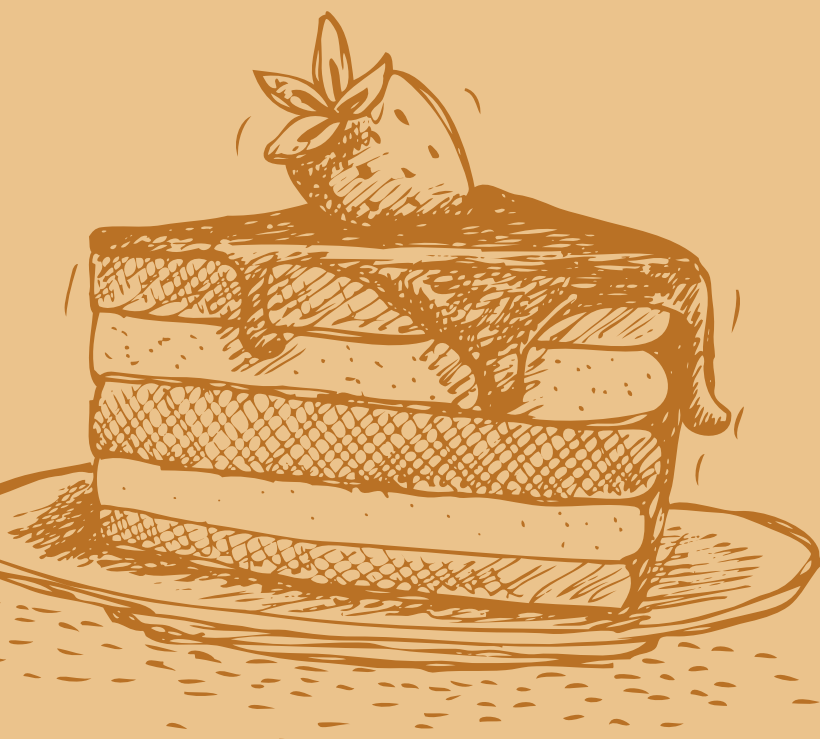
A luscious and decadent treat, the Chocolate Martini combines premium vodka with chocolate liqueur and a splash of creamy Irish cream. Garnished with a swirl of chocolate syrup, it's a liquid indulgence for chocolate lovers.

STRAWBERRY SHORTCAKE MARTINI | \$19

This delectable cocktail combines the rich creaminess of Tequila Rose with the luscious essence of strawberries and vanilla vodka creating a delightful treat reminiscent of a classic strawberry shortcake.

BIRTHDAYINI | \$21

Celebrate in style with our Birthday Cake Martini, a delightful concoction that captures the essence of a birthday cake in a glass. This festive martini is a blend of vanilla vodka, white chocolate liqueur, amaretto and sprinkles.



Drinks

SOFT BEVERAGES

BOTTLED WATER | \$3
SPARKLING WATER | \$5
FRUIT PUNCH | \$5

CLASSIC LEMONADE | \$5
FLAVORED LEMONADE | \$7
Guava, Mango, Passion Fruit, Peach, Raspberry, Strawberry

MOCKTAILS

VIIRGIN MOJITOS | \$11

A refreshing blend of muddled mint leaves, fresh lime juice, and a touch of simple syrup, all topped with a splash of soda. Served over ice and choice of flavor.

Classic, Guava, Mango, Passion Fruit, Peach, Raspberry, Strawberry, Watermelon, Pomegranate

GINGER ZINGER | \$11

Mocktail that combines freshly squeezed lemon juice with ginger syrup and a touch of honey, topped with sparkling water.

BERRYLICIOUS | \$13

A medley of mixed berries muddled to perfection, combined with a splash of cranberry juice, lemonade and club soda.

LYCHEE LEMONADE | \$13

Quench your thirst with our Lychee Lemonade Mocktail. Sweet lychee and tangy lemon juice come together over ice, creating a refreshing and delightful drink. Garnished with a twist of lemon and a few lychee pearls, it's the perfect way to enjoy a burst of tropical flavor.

HOT

TEA \$4, ESPRESSO \$5, HOT CHOCOLATE \$6

WINES

OASIS STANDARD WINE | \$11

MOSCATO
SWEET RED
SWEET WHITE
WHITE ZINFADEL
CHARDONNAY

OASIS BISTRO WINE | \$13

CABERNET SAUVIGNON
MERLOT
FLAVORED MOSCATO
PINOT GRIGIO
PINOT NOIR
RIESLING
SAUVIGNON BLANC
SAUVIGNON ROSE

SPARKLING

PROSECCO | \$13
ROSE PROSECCO | \$15
MOET & CHANDON ICE IMPERIA | \$150



Cocktails

MOJITOS

COCONUT
GUAVA
MANGO
PASSION FRUIT
PEACH
POMEGRANATE
RASPBERRY
STRAWBERRY
WATERMELON

\$15 GLASS/\$55 PITCHER

MULES

COCONUT
GUAVA
MANGO
PASSION FRUIT
PEACH
POMEGRANATE
RASPBERRY
STRAWBERRY
WATERMELON

\$15 GLASS/\$55 PITCHER

MARTINIS

CLASSIC
COSMOPOLITAN
LYCHEE
APPLETINI
LEMON DROP

\$17 P/G

MIMOSAS

COCONUT
GUAVA
MANGO
PASSION FRUIT
PEACH
POMEGRANATE
RASPBERRY
STRAWBERRY
WATERMELON

\$15 P/G

MARGARITAS

COCONUT
GUAVA
MANGO
PASSION FRUIT
PEACH
POMEGRANATE
RASPBERRY
STRAWBERRY
WATERMELON

\$17 GLASS/\$65 PITCHER

MIXED

OASIS STANDARD | \$13

Gordon's, Stolli, Jose Cuervo etc.

OASIS PREMIUM | \$17

Bombay, Hendricks, Tito's, Patron, Grey Goose etc.

BEERS

KALIK, KALIK LIGHT, KALIK GOLD, MICHELOB ULTRA SANDS, CORONA, HEINEKEN, GUINNESS, BUD LIGHT | \$9



Signature Cocktails

OASIS SUNSET

Crafted with a perfect blend of premium gin, freshly squeezed lemon juice, and luscious strawberry and mango puree, this vibrant concoction is a symphony of tropical flavors.

\$16 GLASS/\$55 PITCHER

OASIS DESERT SKY

Immerse yourself in the enchanting blend of premium vodka, peach schnapps, and a splash of zesty lemon and lime juices. Crowned with the sweet essence of peach puree, this libation is a symphony of flavors reminiscent of a desert sunset.

\$16 GLASS/\$55 PITCHER

TRANQUIL VIBES

Escape to a tropical paradise with our refreshing cocktail. Featuring Coconut Rum, Pineapple Juice, Fresh Mango Puree, and a zesty Lime Twist, topped with a splash of Club Soda. Served over ice, it's a blissful sip of paradise, invoking tranquility with every taste. Cheers to tropical serenity!

\$16 GLASS/\$55 PITCHER

DESERT ROSE

A perfect fusion of premium vodka, lychee liqueur, and fresh grapefruit juice. Garnished with a twist of grapefruit peel and a delicate rose petal, this drink is a refreshing journey through sweet and citrus notes, creating an oasis of flavors in every sip.

\$18 GLASS/\$65 PITCHER

THE MIRAGE MULE

A captivating blend of bourbon, ginger syrup, lime juice, and velvety lychee puree. Topped with effervescent ginger beer and garnished with a fresh mint sprig, each sip is a refreshing escape into a world of sophisticated flavors

\$18 GLASS/\$65 PITCHER

OASIS SANGRIA

A delightful fusion of Moscato, peach schnapps, and luscious mango puree. This effervescent concoction is elevated with a splash of club soda, creating a refreshing and bubbly sensation.

\$20 GLASS/\$75 PITCHER

OASIS DUNE

Crafted with a blend of exquisite cognac, robust bourbon, and the depth of dark rum, this cocktail is a journey into opulence. Balanced with a splash of freshly squeezed lemon juice and adorned with a hint of orange zest, each sip unveils a harmonious dance of flavors.

\$20 GLASS/\$75 PITCHER



Signature Shots

TROPICAL SUNSET BLISS

A captivating blend of coconut rum, pineapple juice, and a splash of grenadine, creating a vibrant ombre effect reminiscent of a tropical sunset. Served as a layered shot, it's a visual delight with a burst of fruity flavors.

\$12

DESERT HEAT ELIXIR

Ignite your taste buds with this spicy sensation featuring jalapeño-infused tequila, triple sec, and a dash of lime juice. The Desert Heat Elixir provides a perfect balance of heat and citrusy zest, leaving a tantalizing impression.

\$12

MANGO TANGO FUSION

Experience the exotic with Mango Tango Fusion, a shot combining mango vodka, passion fruit liqueur, and a hint of citrus. It's a dance of tropical flavors that will transport you to a sun-soaked paradise with every sip.

\$12

CARAMELIZED ESPRESSO DREAM

For coffee lovers, indulge in the rich and velvety Caramelized Espresso Dream. This shot combines espresso vodka, coffee liqueur, white creme de cacao liqueur, Irish cream liqueur, and a drizzle of caramel syrup, creating a delightful harmony of bold coffee and sweet creaminess.

\$12

BLUE LAGOON BREEZE

Dive into the refreshing Blue Lagoon Breeze, a concoction of blue curaçao, coconut cream, coconut rum and white rum. The striking blue hue and coconut undertones make this shot a visual and flavorful masterpiece that captures the essence of a tropical oasis.

\$12



OASIS STANDARD | \$8

Gordon's, Stolli, Jose Cuervo etc.

OASIS PREMIUM | \$12

Bombay, Hendricks, Titos, Patron, Grey Goose etc.

OASIS LUXE | MKTP

Casa Migos, Don Julio etc.



Menu

SUNDAY BRUNCH
10AM-5PM

Brunch

LOX AND BAGEL | \$13

Elevate your morning with our Lox and Bagel – an open-faced bagel adorned with cream cheese, thinly sliced red onions, capers, and layers of exquisite lox. A symphony of flavors that awakens the senses.

BUTTERMILK PANCAKES | \$15

Indulge in a stack of three large Buttermilk Pancakes, a breakfast staple that promises fluffy perfection with every bite. A golden delight that embodies the essence of morning comfort. Served with the Oasis Signature Guava Cream Sauce.

BRIOCHE FRENCH TOAST | \$15

Experience the warmth of our Brioche French Toast, delicately sprinkled with sugar and cinnamon. Served with a scoop of vanilla ice cream and Oasis Signature Guava Cream Sauce.

GOOD MORNING | \$19

Start your day right with our Good Morning – a satisfying ensemble of bagel, Angus beef, American cheese, crispy bacon, and a perfectly cooked sunny-side up egg. A breakfast feast that fuels your day.

CHICKEN & WAFFLES | \$19

Indulge in a delightful contrast of flavors with our five naked wings paired with buttermilk waffles, delicately sprinkled with sugar. A sweet and savory harmony that delights the palate.

Sides

MAPLE BACON | TURKEY BACON | CHOICE OF EGGS
BREAKFAST POTATOES | YELLOW GRITS | CHEESE GRITS
JOHNNY CAKE | TOAST

ADDITIONAL SIDES \$5



Brunch

SHRIMP & GRITS | \$25

Experience the Southern charm of our Shrimp & Grits – succulent shrimp, onions, peppers, and tomatoes simmered in white wine, served atop a bed of native grits.

OXTAIL & GRITS | \$27

Savor the perfection of slow-cooked Oxtail, infused with a savory blend of herbs and spices, resting atop a bed of native grits.

STEAK & EGGS | \$35

A 14 Oz NY strip steak cooked to perfection, accompanied by your choice style of eggs. A satisfying and protein-packed breakfast.

JERK LAMB & GRITS | \$37

Savor the bold flavors of the Caribbean with our Jerk Rack of Lamb & Grits. Indulge in perfectly seasoned lamb, infused with the exotic spices of jerk seasoning, and served alongside a bed of native yellow grits

STEW LOBSTER & GRITS | \$40

Indulge in a seafood masterpiece – Stew Lobster & Grits. White wine, lobster, onions, peppers, and tomatoes dance together, creating a symphony of flavors atop a bed of native yellow grits.

CRACKED LOBSTER & WAFFLES | \$40

A delightful pairing of buttermilk crispy lobster tail and fluffy waffles, delicately sprinkled with sugar.

OASIS SUNRISE FEAST | \$60

Featuring a juicy NY Strip steak, a luscious Cracked Lobster tail, and your choice of two delightful breakfast sides. This extraordinary combination promises a feast of premium flavors, perfect for those seeking the ultimate brunch indulgence.



Sides

MAPLE BACON | TURKEY BACON | CHOICE OF EGGS
BREAKFAST POTATOES | YELLOW GRITS | JOHNNY CAKE
TOAST

ADDITIONAL SIDES \$5

Signature Omelettes

GARDEN OMELETTE | \$17

A three-egg omelette featuring a medley of vibrant flavors. Fresh spinach, sautéed mushrooms, roasted bell peppers, onions, tomatoes, and cheddar cheese come together in perfect harmony. Served with your choice of two (2) breakfast sides.

MEAT LOVERS OMELETTE | \$21

A three-egg omelette, generously stuffed with a meat lover's delight. Enjoy the delectable combination of pork sausage, crispy bacon, diced ham, grilled onions, and cheddar cheese, creating a satisfying symphony of flavors. Served with your choice of two (2) breakfast sides.

SEAFOOD DELIGHT OMELETTE | \$27

A three-egg omelette stuffed with succulent lobster meat, fresh spinach, sautéed mushrooms, roasted bell peppers, onions, and tomatoes, this omelette is elevated to perfection. Crowned with a luscious creamy crab and shrimp sauce and served with your choice of two (2) breakfast sides.

Sides

**MAPLE BACON | TURKEY BACON | CHOICE OF EGGS
BREAKFAST POTATOES | YELLOW GRITS | JOHNNY CAKE
TOAST**

ADDITIONAL SIDES \$5

Stew

STEW CONCH \$21
STEW FISH \$24

