



## TROPICAL STARTERS

- Chips and Salsa** 9  
authentic mexican salsa | warm chips  
add guacamole or nacho cheese 3
- Conch Fritters** 14  
orange horseradish marmalade
- Classic Wings** 15  
buffalo, lemon pepper or bbq | celery sticks  
ranch

- Quesadilla** 12  
pressed flour tortilla | onions | peppers  
black beans | monterey jack and cheddar  
cheese | pico de gallo | sour cream

Add guacamole 4 chicken 5 shrimp 6

## & MORE

- Ahi Tuna Poke Bowl** 20  
aromatic jasmine rice | ahi tuna | edamame  
red cabbage | cucumber | carrot | seaweed  
salad | radishes
- Baja Tacos** 18  
lightly fried local fish or shrimp tacos | pickled  
cabbage | pico de gallo | diced pineapple  
jalapeno | sour cream | smoked chipotle  
cotija cheese | served with chips & salsa
- Chicken Tenders** 14  
breaded chicken tenders | classic, buffalo  
or bbq | shoestring fries | ranch dipping sauce

## SALADS

- Garden Salad** 14  
crisp greens | tomatoes | cucumbers | carrots  
shaved bermuda red onions | black olives  
classic house vinaigrette
- Caesar** 14  
romaine | shaved parmesan | croutons  
caesar dressing
- add to any salad: chicken 5 shrimp 6

## HANDHELDS

Served with lettuce, tomato, onion  
& shoestring fries.

add bacon, mushroom, grilled onions 1.50 each

- Ol' Timer** 17  
8oz premium angus ground beef, american  
cheese | mayo

- Earthy Delight – V** 20  
plant based burger | cilantro aioli

- Turkey BLT** 16  
lettuce | applewood bacon | vine ripened  
tomato | avocado mayo | thick cut  
challah bread

- Citrus Chicken** 17  
grilled chicken | lettuce | vine ripened  
tomato | cilantro mayo | brioche bun

- Mahi Mahi Sandwich** 19  
grilled or blackened | gator swamp slaw  
brioche bun

## CHILDREN'S MENU

(Ages 4 to 12 years old)

Served with shoestring fries or fruit cup

- Chicken poppers** 10  
**Grilled Cheese** 10  
**Hot Dog\*** 10  
**All-American Burger\*** 12  
quarter pound of ground beef charbroiled  
add bacon, cheese, mushrooms or onions 1.50 each

- Upgrade to a Kid's Fruit Smoothie** 4

V=Vegetarian. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. All wines and vintages subject to availability.

All prices are plus 16% gratuity and applicable sales tax.



## ISLAND OASIS SPECIALTIES

<b>Smoothies</b> (non alcoholic)	<b>16 oz</b>	<b>10</b>
<b>Daiquiris</b>	<b>16 oz</b>	<b>12</b>
pina colada		
margarita		
strawberry		
peach,		
banana		
mango		

## TEQUILAS

<b>Don Julio Silver</b>	<b>15</b>
<b>Patron Silver</b>	<b>14</b>
<b>Herradura “Anejo”</b>	<b>14</b>
<b>Don Julio Reposado</b>	<b>16</b>
<b>Tres Generaciones “Reposado”</b>	<b>16</b>
<b>Patron “Reposado”</b>	<b>17</b>

## BEER

	<b>Draft</b>		
<b>Domestic</b>	<b>16 oz</b>	<b>7</b>	
<b>Import/Premium</b>	<b>16 oz</b>	<b>8</b>	
	<b>Can</b>		
<b>Domestic</b>		<b>6</b>	
<b>Import/Premium</b>		<b>7</b>	
<b>Local/Craft</b>		<b>8</b>	

## RUM

<b>Bacardi 8 years</b>	<b>12</b>
<b>Siesta Key “Gold” Toasted Coconut</b>	<b>12</b>
<b>Appleton “Reserve”</b>	<b>13</b>
<b>Zaya 12 Year</b>	<b>14</b>
<b>Pyrat XO</b>	<b>15</b>

## SPECIALTY COCKTAILS

**Jack’s “Screaming” Bloody Mary 12**  
Absolut Vodka and Zing Zang Bloody Mary Mix, seasoned to taste

**Mango Mamba 14**  
coconut rum, banana liquor, mango puree, orange and pineapple juice, with a hint of grenadine

**Calypso Colada 14**  
pina colada blended with coconut rum and topped off with dark rum floater

**Rum Runner 14**  
light rum, blackberry and banana liquors, orange and pineapple juices with a hint of grenadine topped off with a 151 rum floater

**Lava Flow 14**  
Bacardi Rum frozen cocktail with strawberry and pina colada puree

**Ultimate Margarita 16 oz 22**  
Patron Silver, Patron Citronage, Grand Marnier, lime juice, sour mix

V=Vegetarian. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer’s risk of food borne illness. All wines and vintages subject to availability.

All prices are plus 16% gratuity and applicable sales tax.