



SANTA ROSA BEACH

DINNER MENU TUESDAY TO SATURDAY 5-9

Escape from the every day and experience the Oasis

CONNECT
RELAX
ENJOY
NOURISH
LAUGH
RECHARGE
EAT
CHILL

Everything We Create is 100%

vegan ^V



CUSTOMER FAVORITE

“We wanted to create a place of connection where everyone can share, enjoy, and experience a delicious meal and great atmosphere”

**Chefs
Divaldo & Amy**

STARTERS

Pita & Hummus 9.

In house made hummus topped with infused olive oil, feta crumbles, olives, and warm pita.

Bruschetta 10.

Toasted garlic bread drizzled with olive oil, and topped with tomatoes and herbs,

Crispy Eggplant Fries 10.

Battered and fried eggplant served with Oasis made marinara

Greek Nachos 17.

fried pita chips loaded with greek salad, tomatoes, olives, greens, tzatziki, and feta crumbles, hummus, sundried tomatoes, and greek sausage crumbles

Loaded Corn Chip Nachos 16.

House made corn chips topped with cheese, sausage, salsa, greens, and topped with sour cream drizzle.

Crispy Eggplant Fries 10.

VEGAN "GOAT" CHEESE CROSTINIS

Maple Fig	13.00
Caramelized Mushroom	13.00
Balsamic Blackberry	13.00
Sundried Tomato Jam	13.00
Italian Sausage Broccoli	13.00

Crostini Sampler - chef selects five different options 15

LATIN CORNER

Quesadilla 18.

Flour tortillas grilled and filled with salsa, scramble, sausage, cheese and topped with sour cream. Served with a roasted corn, bean, and rice side.

Chimichanga Over Street Corn Creamy Salsa. 23.

Flour tortilla filled with rice, beans sausage, cheese, and tomato crispy grilled and served over fire roasted street corn salsa.

SOUP AND SALADS

Ask about our soup of the day 9.

Greek Salad 16.

Mixed Greens, feta, olives, tomatoes, cucumbers, hummus and pita.

Grilled Caesar Salad 16.

A smokey spin to the classic recipe. Full head of romaine seared on the grill to create a lightly charred texture. The flavors come together with a drizzle of creamy homemade caesar dressing, croutons, and parmesan cheese.

Caprese Salad 15.

A simple Italian salad, made of sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt, and olive oil.

****add V Shrimp or Scallops for \$4**

BURGERS & GYROS

Classic Burger and Fries 18.

Impossible burger blended with house seasonings, butter grilled and topped with cheese, lettuce, tomato, onions, and pickles. Served with sidewinder fries.

Moroccan Spiced Burger and Fries 18.

Impossible burger blended with moroccan seasonings, butter grilled and topped with vegan goat cheese, lettuce, tomato, onions, and mint Served with sidewinder fries.

Kofta Meatball Gyro and Fries 18.

Greek seasoned vegan meatballs, served on a warm pita layered with greens, red onion, feta, and topped with tzatziki. Served with sidewinder fries.

SUSHI STACKS

Spicy Sushi Stack 16.

Sweet sticky rice layer, cucumber, sprouts, watermelon "tuna", spicy mayo, cream cheese, avocado, and teriyaki topped with an edible orchid and crunchy bits

Green Garden Stack 16.

Sweet sticky rice layer, cucumber, cream cheese, avocado, and teriyaki topped with an edible orchid and sprouts

ENTREES

Gourmet Meatloaf with Garlic Mashed Potatoes and Glazed Broccoli

Perfectly seasoned and slow cooked meatloaf served over creamy mashed potatoes with a side of sautéed broccoli.

Middle Eastern Kofta Meatballs and Roasted Vegetables over Whipped Feta Hummus

Meatballs served with Mediterranean rice blend, hummus, roasted vegetables, salad and pita.

Truffle Mac & Cheese

Creamy delicious macaroni and cheese made with a blend of 3 cheeses and topped with truffle oil. Served with a side of roasted brussel sprouts.

Oasis Francese over Mashed Potatoes and Roasted Vegetables

House made Chickun rolled in flour and in just egg mixture, pan fried and served in a sauce made from white wine, lemon, broth and butter, served over mashed potatoes and a roasted vegetables.

Portobello Steak over Whipped Butternut Squash

Grilled seasoned portobello steak served otop of savory whipped butternut squash and topped with Béarnaise sauce. Plated with a side of asparagus. The perfect GF whole food option!

PASTA CORNER

Broccoli Sausage Alfredo 23.

Sautéed broccoli, house made alfredo sauce, vegan Italian sausage tossed with fettuccine

Vegan Shrimp Florentine with Cherry Tomatoes and Spinach 24.

Farfalle pasta with sun-dried tomatoes and spinach, basil and vegan shrimp, and tossed in a creamy garlic sauce.

Spaghetti & Jumbo Stuffed Meatball 23.

Spaghetti pasta, house marinara, meatballs, and parmesan cheese

Seared V Scallop Pasta 24.

Seared king oyster scallops over fettuccine pasta with roasted heirloom cherry tomatoes in a piccata sauce

Creamy Spaghetti Carbonara 23.

Creamy carbonara sauce with smokey bacon falvored bits, and spaghetti pasta

Spicy Rigatoni Bolognese 23.

Spicy sausage bolognese and rigatoni topped with parmesan

Lasagna 24.

Layers of noodles, Oasis marinara, and two types of vegan cheese, and italian seasoned vegan sausage. Served with a side of broccoli.

Brazilian Stroganoff 23.

A classic dish with a Brazilian twist. Oyster mushrooms sautéed and smothered in a heavy cream and tomato sauce and served with white rice

"Food brings people together on many different levels. It's nourishment of the soul and body; it's truly love." Giada De Laurentiis



CHEFS SPECIALITY

10" PERSONAL PIZZAS!

- CHEESE 16
- PEPPERONI 17
- MARGARITA 16
- HAWIIAN 17
- SAUSAGE ONION MUSHROOM. 17
- BUFFALO CHICK'N 17
- WHITE PIZZA WITH ONION, SAUSAGE, AND MUSHROOM 17
- SPINACH & ARTICHOKE 17
- BBQ PIZZA 17
- SAUSAGE & SPINACH 17

SIDES

- GOURMET TRUFFEL MASHED POTATOES 8,
- ROASTED BRUSSEL SPROUTS 6
- BROCCOLINI 6 FRIES 5 SIDE SALAD 5

KIDS 10

- Burger and fries
- Nuggets and fries
- Spaghetti and Meatball
- Mac & Cheese with side

DRINKS

- Soda, Tea, Juice, and Coffee 3
- Ginger Beer in Bottle 3.

ST PELLE \$6 AQUA PANNA \$6

SWEET ENDINGS

- BANANA FOSTER 12
- CHOCOLATE CAKE WITH CHEESECAKE CENTER 13

ASK ABOUT OUR DAILY DESSERT SPECIAL

- COOKIES AND CREAM GF 10
- SALTED CARAMEL CHEESECAKE 10

PLEASE ASK YOUR SERVER FOR A WINE, BEER AND COCKTAIL LIST

