



Soups and Salads

SEAFOOD CHOWDER - A House Specialty

Bowl - 6.29 | Cup - 4.99
Add Salad - 8.99



THE DAILY SOUP - Made Fresh Daily

Bowl - 4.59 | Cup - 3.59
Add Salad - 7.59

ORGANIC GREEN SALAD

Organic mixed greens served with our daily vinaigrette - 6.59

CAROL'S GREEK SALAD

Traditional country Greek vegetable salad with cucumber, red onion, sweet peppers, kalamata olives and feta cheese tossed in an herbed oil and garlic dressing (no lettuce) - 9.99

ROMAINE SALAD

Romaine hearts with our house made Caesar dressing served with a garlic baguette - 6.59

Add grilled or Cajun chicken breast - 5.49

2 oz blue or feta cheese - 2.99

5 grilled shrimp - 5.49



FEROZE'S COBB SALAD

This is a Feroze Specialty! Chicken, egg, bacon, "Casteel's" tomato, corn and blue cheese on spring mix, served with our daily vinaigrette - 12.99

DR BILL SALAD

Organic mixed greens with red and green peppers, cucumber, cherry tomatoes, red onions and a Cajun or grilled chicken breast. Served with our daily vinaigrette - 13.99

LADY DEB'S ATLANTIC SALAD

Organic mixed greens with red and green peppers, cucumber, cherry tomatoes, salmon, bacon and guacamole served with our daily vinaigrette - 14.99

WEDGE SALAD

Iceberg lettuce with blue cheese and our house made creamy blue cheese dressing - 7.99

CAPRESE SALAD

A local "Casteel's" tomato, Bufala mozzarella, fresh basil, balsamic and extra virgin olive oil - 9.99



Starters

THAI COCONUT SHRIMP

Five jumbo coconut breaded shrimp served with Thai dipping sauce - 11.99

PANKO CRUSTED BRIE BITES

Panko crusted brie, deep fried and served with spicy pepper jelly - 12.99

4 DIPS WITH PITA AND CROSTINI BREADS

Roasted red pepper hummus, feta spread, black olive tapenade and a special Chef's selection - 12.99

A great shared experience

SHRIMP COCKTAIL

Six jumbo chilled shrimp with our house made zesty cocktail sauce - 10.99

SMOKED SALMON PLATE

Smoked salmon, red onions, capers and our house made creamy dill sauce. Served with crostini breads - 13.59

LOBSTER POUTINE

Not "Routine Poutine": Langostino lobster, fresh cheese curds and "Chalet" sauce. All on sweet potato fries, dusted with a Chipotle mango seasoning and topped with spring green onions - 12.99

BUFFALO STYLE WINGS

1 lb deep fried meaty wings tossed with your choice of Mild, Medium, Honey Garlic, Hot, Chili Lime or Suicide Sauce. Served with veggies and our great blue cheese dip - 10.99

NACHOS

Chips, cheese, shredded lettuce, chopped tomato, kalamata olives, spring green onions and jalapeño peppers. Served with sour cream, salsa & guacamole - 15.99

OUR FAMOUS N'AWLINS CRAB CAKES ARE BACK!

Three medium spiced crab cakes served with our famous swamp tartar sauce - 11.99

ONE POUND OF MUSSELS

Wine and Garlic, Marinara or Curry - 13.99

OYSTERS ON THE HALF SHELL

Market Priced

GARLIC BREAD

3.99 | With cheese - 4.99 | With bacon - 5.99

Entrees AVAILABLE AFTER 5 PM

WE HAVE A SPECIAL "GRILL" EVERY DAY
ASK YOUR SERVER
ALL ENTREES EXCEPT WHERE NOTED, ARE SERVED
WITH POTATO OR RICE OF THE DAY AND
SEASONAL VEGETABLES

"CALIFORNIA CUT" CERTIFIED ANGUS BEEF STRIPLOIN

An 8 oz "CALIFORNIA CUT" striploin steak served with
peppercorn steak onion rings - 26.99
Add: Shrimp - 1.59 each

PROSCIUTTO WRAPPED FREE RANGE CHICKEN BREAST

Served with a light mushroom gravy - 19.99

RASPBERRY ROSEMARY PINK PEPPERCORN CRUSTED PORK TENDERLOIN - 18.99

GRILLED OR BLACKENED ATLANTIC SALMON

With our house made hollandaise sauce - 19.59

BLACKENED FARM RAISED LOUISIANA CATFISH

With our house made tartar sauce - 21.99

1/2 RACK OF BBQ BABY BACK RIBS

You can have them Mild, Medium, Hot,
Honey Garlic or Chili Lime
Half Rack - 17.59 | Full Rack - 26.99

Pastas

WE HAVE A SPECIAL PASTA EVERY DAY
ASK YOUR SERVER

ASIAN HOT POT

Shrimp, scallops and mussels in a coconut curry
sauce with vegetables and rice noodles - 18.99

BUTTERNUT SQUASH AGNOLOTTI

In a pesto cream sauce - 15.99

SEAFOOD LINGUINE

Shrimp, langostino lobster, mussels and
scallops in a braised fennel and parsley
tomato broth - 18.99

SPINACH AND RICOTTA STUFFED CANNELONI

In a roasted red pepper cream sauce - 16.99

MEDITERRANEAN PASTA

Sundried tomatoes, artichoke hearts, black olives,
sweet peppers and onions in an olive oil garlic
sauce with feta cheese - 14.99

PASTA CHICKEN AND SNOW PEAS

Chicken, snow peas, mushrooms and onions
in a soya ginger garlic cream sauce - 18.59

INDIAN INSPIRED CURRIED CHICKEN

Coconut basmati rice with broccoli, cauliflower,
red peppers, mushrooms and onions - 13.99
Vegetarian version - 9.99

BIG MAMOU PASTA

Chicken and Andouille sausage with vegetables
in a Creole tomato sauce - 17.99





Sandwich Board

DAILY UNTIL 3PM

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING: A CUP OF DAILY SOUP, SMALL ORGANIC GREEN SALAD OR FRENCH FRIES
SUBSTITUTE CAESAR SALAD OR SWEET POTATO FRIES - .99 OR A GREEK SALAD - 1.99

OUR NEW GOURMET THIN CRUST PIZZETTA & SALAD, AVAILABLE DAILY
Please ask your server for details

OASIS CLUB

Oven roasted turkey, peameal bacon and Swiss cheese on cranberry focaccia bread with lettuce, tomato and Dijonaise - 12.99

ATLANTIC CLUB

Fresh grilled salmon served open faced on a ciabatta bun with bacon, lettuce, tomato, guacamole and wasabi mayo - 12.99

THE ULTIMATE GRILLED CHEESE

Brie, blue, asiago and havarti cheese on marbled rye bread with Dijon mustard - 10.99

TRIPLE DECKER BBBLT AND CHEESE

Prosciutto, peameal and jalapeño bacon with tomato, havarti cheese and lettuce served on marbled rye bread with house made pepper jelly - 11.99

CAJUN MEAT LOAF SANDWICH

Served on a ciabatta bun with bourbon chili sauce - 10.99

CALIFORNIA GOAT CHEESE AND VEGGIE WRAP

Fresh goat cheese, shaved marinated red onion, English cucumber and guacamole with alfalfa sprouts, served in a spinach tortilla wrap - 12.59

Desserts

ALL DESSERTS - 6.79

ALL OF OUR DESSERTS WITH THE EXCEPTION OF THE CHOCOLATE BROWNIE, ARE MADE IN HOUSE! WE FEATURE SPECIAL DESSERTS EACH DAY, ASK YOUR SERVER WHAT'S ON FOR TODAY

PEANUT BUTTER PIE

A rich decadent "To Die For" dessert

CHOCOLATE BROWNIE THING

Chocolate ice cream, a rich brownie with chocolate sauce and whipped cream

SWEET POTATO PECAN PIE

A Louisiana original. Perfected in our kitchen at the Oasis

BREAD PUDDING

Traditional bread pudding with a pecan praline sauce

STICKEY TOFFEE PUDDING

With warm butterscotch sauce and whipped cream

Small Bites

PEANUT BUTTER CUP

A small version of our peanut butter pie dressed up in a chocolate cup - 4.79

ICE CREAM CUP

Chocolate or butterscotch sauce topped with whipped cream - 2.59

Coffee/Tea

We proudly serve "Seattle's Best" coffee

It is a strong full bodied blend

Regular or Decaffeinated - 1.99

Cappuccino - 2.99

Espresso - 2.59

Double Espresso - 4.59

Latte - 3.29

Café au lait - 3.49

And, we have a choice of Orange Pekoe or Herbal Teas - 1.99