

OSCARS WATERFRONT BAR & GRILL

APPETIZERS

FRIED CALAMARI: Hand cut, breaded, lightly fried served with banana peppers, lemon wedges & tangy marinara sauce **\$8.95**

SHRIMP COCKTAIL: Jumbo shrimp served chilled with a lemon wedge & cocktail sauce **\$6.95**

SEARED AHI: Sliced sushi grade tuna seared with black & white sesame seeds, with pickled ginger, wasabi & a toasted sesame soy sauce for dipping **\$8.95**

CRAB CAKE: A 5oz "Real Blue Crab" cake over a bed of field greens with a port wine reduction sauce **\$9.95**

CHICKEN TENDERS: Deep fried crispy chicken tenderloins served with our homemade marinara sauce for dipping **\$6.95**

CHICKEN WINGS: Ten jumbo chicken wings tossed with your choice of: Mild, Medium, Hot, BBQ, Garlic or Teriyaki sauce, served with celery sticks & blue cheese **\$6.95**

PISA TOWER: Fresh sliced tomatoes, basil & buffalo mozzarella stacked high, smothered with a balsamic reduction & extra-virgin olive oil **\$7.95**

SPINACH & ARTICHOKE DIP: Creamy spinach & artichokes served with tortilla chips **\$6.95**
Add chunks of blackened chicken for **\$2.95**

FRIED CHEESE: A thick slice of mozzarella, breaded & deep fried over a bed of marinara sauce **\$5.95**

OYSTERS BY THE DOZEN: Fresh hand shucked oysters on the half shell, served raw or steamed with lemon wedges, cocktail sauce & crackers **\$9.95**

SALADS & SOUPS

DRESSINGS: RANCH, HONEY MUSTARD, BLUE CHEESE, OUR ISLAND, CAESAR, BALSAMIC VINAIGRETTE, APPLE VINAIGRETTE, OLIVE OIL & BALSAMIC VINEGAR

HOUSE SALAD: Fresh field greens topped with carrots, tomatoes, and red onions **\$4.95**

CAESAR SALAD: Fresh romaine, tossed with our homemade caesar dressing, parmesan cheese and toasted croutons **\$5.95**

SALMON SPINACH SALAD: Atlantic salmon, fresh spinach leaves, bacon pieces, pecans, diced tomatoes, red onions and feta cheese **\$12.95**

BUFFALO CHICKEN SALAD: Sliced crispy chicken tossed in a buffalo sauce served over a bed of romaine, shredded mozzarella cheese and tomatoes **\$8.95**

PLEASE ASK YOUR SERVER FOR THE CHEF'S SOUPS OF THE DAY \$4.95

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES OR COLE SLAW

FRESH CATCH: Your choice of Grouper, Mahi, Salmon or Tuna, grilled, blackened or fried with lettuce, tomato & Our Island dressing **\$9.95**

CRAB CAKE SANDWICH: A 5oz "Real Blue Crab" cake, lettuce & tomato with our port wine reduction sauce **\$10.95**

REUBEN: Corned Beef or Turkey, sauerkraut, melted Swiss on marbled rye smothered with Our Island dressing **\$7.95**

FRIED GROUPE REUBEN: Fresh fried Grouper, sauerkraut, melted Swiss on marbled rye smothered with our Island dressing **\$10.95**

CHICKEN PARMESAN: Crispy breaded chicken breast topped with our marinara sauce & mozzarella cheese **\$8.95**

MEATBALL SANDWICH: Our homemade meatballs topped with marinara sauce & mozzarella cheese **\$8.95**

EGGPLANT PARMESAN: Lightly floured, battered & browned, baked with marinara and mozzarella **\$6.95**

GRILLED CHICKEN: Seasoned grilled chicken breast, lettuce, tomato, bacon & provolone **\$7.95**

TURKEY CLUB: Sliced roasted turkey breast, apple-wood bacon, lettuce, tomato, provolone cheese & mayo **\$6.95**

CHEESE BURGER: Half-pound ground beef hamburger loaded with provolone cheese, red onion, lettuce and tomato **\$7.95**
Add bacon or sautéed mushrooms for **\$.99**

KID'S MENU

12 YRS OLD OR YOUNGER PLEASE

KIDS CHEESE BURGER: Ground beef patty with provolone cheese, served & french fries **\$3.95**

KIDS CHICKEN TENDERS: Battered chicken strips served with honey mustard & french fries **\$3.95**

KIDS PASTA: Linguine or rigatoni pasta with marinara sauce **\$3.95**



PASTA

SERVED WITH YOUR CHOICE OF SOUP OR SALAD

MEATBALL MARINARA: Homemade meatballs & marinara sauce served over linguine **\$12.95**

CHICKEN ALA VODKA: Sliced grilled chicken breast, rigatoni & fresh spinach tossed in a slightly spiced pink vodka cream sauce **\$13.95**
Sub shrimp or scallops for **\$2.95**

CHICKEN PARMESAN: Crispy breaded chicken breast topped with mozzarella cheese over linguine & marinara sauce **\$13.95**

SHRIMP & SCALLOP SCAMPI: Jumbo shrimp & scallops, roasted red peppers sautéed in a white wine garlic butter sauce over linguine **\$17.95**

CHICKEN RIGGIES: Boneless chicken breast tossed with rigatoni, mushrooms, prosciutto, garlic & a tangy white wine sauce, covered with melted mozzarella cheese (Ask for it HOT) **\$15.95**

CHICKEN PICATTA: Pan seared chicken breast with capers & artichokes in white wine, lemon butter sauce served over a bed of linguine **\$13.95**

SEAFOOD ALFREDO: Shrimp, Scallops, Blue crab meat & chopped prosciutto, tossed with linguine in a cheesy, white wine-garlic cream sauce **\$18.95**

CHICKEN MARSALA: Pan seared chicken breast with mushrooms in a Marsala wine sauce over rigatoni **\$14.95**

CHICKEN SINATRA: Sautéed chicken breast with mushrooms, roasted red peppers, sun dried tomatoes in a Sherry wine, Dijon mustard and Worcestershire sauce, tossed with rigatoni & topped with melted mozzarella **\$15.95**

GNOCCCHIS: Potato pasta tossed with marinara, topped with mozzarella and baked **\$12.95**

EGGPLANT PARMESAN: Lightly floured, battered & browned, baked with mozzarella and marinara served over linguine **\$12.95**

ENTREES

SERVED WITH CHOICE OF SEASONAL VEGETABLE, BAKED POTATO, SMASHED POTATOES OR FRENCH FRIES AND SOUP OR SALAD

CEDAR PLANK SALMON: Atlantic salmon smoked on a cedar plank topped with a citrus, white wine reduction sauce **\$17.95**

SESAME SEARED TUNA: Pan seared tuna filet with black & white sesame seeds drizzled with a plum ginger reduction, served with pickled ginger and wasabi **\$17.95**

CRAB CAKE PLATTER: Two 5oz "Real Blue Crab" cakes over a bed of field greens with a port wine reduction **\$16.95**

PANKO SEARED GROUPEL: Panko & parmesan crusted grouper with a citrus, white wine reduction **\$16.95**

COCONUT CRUSTED MAHI MAHI: 8oz mahi mahi lightly breaded, pan seared and topped with a warm tangy pineapple, red pepper relish **\$17.95**

TWIN LOBSTER TAILS: Two 6oz lobster tails lemon broiled and served with drawn butter and a lemon wedge **\$29.95**

SURF & TURF: 6oz grilled petite filet, a 6oz lemon broiled lobster tail served with drawn butter & a lemon wedge **\$29.95**

PETITE FILET: 6oz hand cut petite filet grilled to your liking **\$17.95**

KING FILET: 9oz hand cut king filet grilled to your liking **\$23.95**

NEW YORK STRIP: 10oz hand cut strip grilled to your liking **\$16.95**

A LA CARTE ITEMS

SMASHED POTATOES, SEASONAL VEGGIES, FRENCH FRIES OR BAKED POTATO, ALL \$2.95

LOADED BAKED POTATO \$3.95

TWO MEATBALLS \$4.95

***OPEN 7 DAYS A WEEK**

***HAPPY HOUR EVERY DAY FROM 3- 7PM**

***LIVE MUSIC FRIDAY & SATURDAY FROM 7PM TO 10PM**

***WATERFRONT PATIO SEATING AVAILABLE**

***BANQUET FACILITIES AVAILABLE**

***SUNDAY BRUNCH 9 TO 3PM WEEKLY**

***ASK ABOUT OUR DAILY CHEF SPECIALS**

***GRATUITY OF 18% ADDED FOR PARTIES OF 8 OR LARGER**

***UP CHARGE OF \$2.95 FOR SPLIT ENTRÉES**