



SEBASTIAN'S

FOR THE TABLE

CHARCUTERIE

Pata Negra, Salami, Pecorino, Pickled Vegetables, Olives 24

RUSTIC HOME-MADE CIABATTA

Artichoke Spread, Olive Dip, Vadouvan Spread 9

CREAMY HUMMUS

Choose between Classic Hummus, Roasted Red Pepper Hummus or Avocado Hummus. Served with Flat Bread 9

OYSTERS

French Shallot Vinaigrette. Priced per piece 6

SALADS

BABY BEET

Whipped Feta, Candied Hazelnuts, Citrus, Mint 14

GOAT CHEESE

Warm Goat Cheese, Pear, Pecan Nuts, Mesclun 14

BUTTERNUT SQUASH QUINOA

Feta Cheese, Pomegranate Seeds, Mixed Lettuce 14

SMALL

CURRIED LOBSTER BISQUE

Coconut, Caribbean Langouste 9

SPICY THAI RAMEN

Chicken Broth, Bok Choy, Ramen Noodles 9

CALAMARI

Pan-Fried, Olive Oil, Garlic 17

TENDERLOIN CARPACCIO

Balsamic, Extra Virgin Olive Oil, Arugula, Pine Nuts 16

GRAVAD LAX

Salmon, Wasabi Mayonaise, Baby Leaves 17

MOZZARELLA DI BUFALA

Roasted Tomatoes, Orange, Pomegranate, Arugula 16

OCTOPUS CARPACCIO

Warm marinated Octopus, Fresh Herbs 17

TUNA TRIO

Variety of Sashimi, Tartare, Seared Tuna 16

OCTOPUS QUESADILLA

Octopus, American Cheese, Arugula, Vadouvan 17

LARGE

GRILLED BARRACUDA

Lentils, Local Grown Cress 27

QUEEN RED SNAPPER

Lobster, Papaya, Basmati Rice 32

SEARED TUNA

Mango Funchi, Baby Bok Choy 28

WAHOO

Spicy Spaghetti 26

LOCAL FISH TRIO

Puree of Potato, Sweet Potato, Green Pea, Fennel Sauce 29

SEARED MAINE SCALLOPS

English Pea Puree, Purple Radish, Sauce Chermoula 32

VEGAN CURRIED LENTILS

Quinoa, Lentils, Coconut, Spinach, Turmeric, Cumin 22

INDIAN CHICKEN

Traditional Indian Curry, Basmati Rice, Raitha 25

"GOLDDIGGER" BLACK ANGUS BURGER

Cheddar, Bacon, Lettuce, Tomato, Piccalilli, Gold Leaves 26

FLAT IRON STEAK ADD SHRIMP \$6 / SCALLOPS \$8 / LOBSTER \$15

Vegetables, Pomegranate Sauce, Sweet Potato Fries 29

BOEUF À LA MODE

Potato Puree, Red Wine Gravy, Julienned Vegetables 28

PASTA

MUSHROOM RISOTTO

Parmesan, Fresh Herbs 22

OCTOPUS RISOTTO

Parmesan, Lemon Grass 26

PASTA OCTOPUS

Garlic, Lemon, Parsley, Tomato 26

CHORIZO BOLOGNESE

Chorizo Tomato Sauce, Buffalo Mozzarella, Fettuccine 25

VONGOLE SPAGHETTI

White Wine, Clams, Garlic, Herbs 25

KING PRAWN FETTUCCINE

Lemon, Chili, Garlic Butter 29

LOBSTER PAPPARDELLE

Creamy White Wine Sauce, Herbs 35

SIDES

TRUFFLE FRIES
Parmesan 6

POLENTA STICKS
Cumin, Garlic 5

ROASTED BROCCOLINI
Crispy Bacon, Abricot Moustrada 8



SEBASTIAN'S

SWEETS

TIRAMISU

Traditional Tiramisu, Amaretto Disaronno Originale 11

CHOCOLATE CAKE

With Home-Made Passion Fruit Sorbet 12

CRÈME BRÛLÉE

Madagascar Vanilla 11

HOME-MADE SNICKERS BAR

With Home-Made Peanut Ice Cream 12

SWEET LOVERS

Dessert Tasting 12

FROZEN AUSTRIAN KAISER SCHMARREN

Get Ready To Be Surprised! 12

AFTER DINNER

CHEESE *5 pieces selected by the chef*

Cheeses are served with bread and garnishes. 16

PEDRO XIMENEZ *Spain*

Rich with sweet notes of raisins, figs and dates, coffee and dark chocolate. Perfect with chocolate desserts. Also a great companion for blue cheese. 6

MALAMADO VIOGNIER *Argentina*

Golden sweet with elegant and fruity aromas such as dried Apricots, Almonds and Honey. 7

MALAMADO MALBEC *Argentina*

Rich and ripe with a well balanced sweetness. With a spicy bramble and raisin character. 7

RUBY PORT *Portugal*

Oak casks for 3,5 years. Freshness, lightness and balance. With delicate nutty aromas and a hint of dried fruits. 6

TAWNY PORT *Portugal*

Average age of 3 years. Fresh vibrant aroma of dark fruits. A youthful wine with good extract and great balance. 6

COFFEE & TEA

COFFEE 4

ESPRESSO 3.20

DOUBLE ESPRESSO 4.50

ESPRESSO MACCHIATO 3.50

CAPPUCCINO 4

LATTE MACCHIATO 4.50

TEA 3.50

FRESH MINT TEA 4.50

ICE COFFEE 4.50

Add your favorite liquor 5

SPECIAL COFFEE

SEBASTIAN'S COFFEE

With Rum Chata and Whipped Cream 9

CARIBBEAN COFFEE

With Brugal Anejo and Whipped Cream 9

IRISH COFFEE

With Jameson Whiskey and Whipped Cream 9

ITALIAN COFFEE

With Disaronno Amaretto and Whipped Cream 9

SPANISH COFFEE

With Licor 43 and Whipped Cream 9

FRENCH COFFEE

With Grand Marnier and Whipped Cream 9

VILLA MASSA COFFEE

With Ice Cold Limoncello on the side 9

BONBONS

Ask your waiter for Pastry Chef's daily BonBon Specials 3

SPECIAL COFFEE

"If your favorite style of specialty coffee is not in our selection, please ask your waiter for your personal flavors and we are more than pleased to prepare this for you..!"