



SEBASTIAN'S

FOR THE TABLE

TO SHARE

CHARCUTERIE

Pata Negra, Salami, Pecorino, Pickled Vegetables, Olives
Served with Home-Made Ciabatta 24

RUSTIC HOME-MADE CIABATTA

Tomato Basil Dip, Creamy Black Garlic Dip, Olive Dip 11

CREAMY HUMMUS

Classic Home-Made Hummus, Roasted Red Pepper Hummus
or Avocado Hummus. Served with Flatbread. 9


STEAMED BLACK MUSSELS

Chorizo, White Wine, Parsley, Garlic 19

SALADS

GREEK SALAD Add Home-Made Marinated Salmon \$ 6
Tomato, Cucumber, Olives, Onion, Feta Cheese 14

GOAT CHEESE
Warm Goat Cheese, Pear, Pecan Nuts, Mesclun 14

QUINOA SALAD 
Local Baby Leaves, Red Beet, Quinoa, Tomato 14

SMALL

CURRIED LOBSTER BISQUE
Coconut, Caribbean Langouste 9

CARROT GINGER SOUP 
Carrot, Ginger 7

CALAMARI
Pan-Fried, Olive Oil, Garlic 17

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

HOME-MADE MARINATED SALMON
Wasabi Mayonaise, Baby Leaves 17

MOZZARELLA DI BUFALA
Tomato, Arugula, Basil 16

OCTOPUS CARPACCIO
Warm Marinated Octopus, Fresh Herbs 17

TUNA TRIO
Variety of Sashimi, Tartare, Seared Tuna 16

LARGE

GRILLED BARRACUDA CREOLE STYLE
Polenta, Baked Banana 28

QUEEN RED SNAPPER
Roasted leek, Lemon Sauce, Truffle Fries 32

SEARED TUNA TERIYAKI STYLE
Tomato, Ginger, Green Onion, Avocado, Basmati Rice 28

SIGNATURE DISH
Wahoo on Spicy Spaghetti 26

LOCAL FISH TRIO
Puree of Potato, Sweet Potato, Parsnip,
Turmeric, Coconut Sauce 29

SCALLOPS & SHRIMPS
Fresh Vegetables, Sweet and Sour, Basmati Rice 32

VEGAN CURRY LENTILS 
Lentils, Coconut, Turmeric, Cumin, Spinach 22

OVEN BAKED CHICKEN IN PEANUT SAUCE
Basmati Rice 25

GOLD DIGGER BLACK ANGUS BURGER
Cheddar cheese, Bacon, Tomato, Piccalilly, Gold Leaves
Steak Fries 26

BAVETTE STEAK Add Shrimp \$ 6 / Scallops \$ 8 / Lobster \$ 15
Fresh Vegetables, Creamy Mushroom Sauce, Fries 29

GRILLED OCTOPUS
Roasted Potato, Mango 28

ORIGINAL WIENER SCHNITZEL
From Veal Loin, Parsley, Potatoes, Cranberry 28

PASTA

MUSHROOM RISOTTO
Parmesan, Fresh Herbs 22

GNOCCHI Add Shrimp \$ 6 / Scallops \$ 8 / Lobster \$ 15
Home-Made Gnocchi, Tomato, Basil, Olive Oil, Butter 22

PASTA OCTOPUS
Garlic, Lemon, Parsley 25

CHORIZO BOLOGNESE
Chorizo, Tomato, Buffalo Mozzarella, Home-Made Fettuccine 25

VONGOLE SPAGHETTI
White Wine, Clams, Garlic, Herbs 25

KING PRAWN FETTUCCINE
Home-Made Fettuccine, Lemon, Chilli, Garlic Butter 29

LOBSTER PAPPARDELLE
Creamy White Wine Sauce 35

SIDES

TRUFFLE FRIES
Parmesan 6

SWEET POTATO GRATIN
Creamy Garlic Parmesan 6

GRILLED TOMATOES 
Fresh Herbs 6



SEBASTIAN'S

SWEETS AND CHEESE

TIRAMISU

Traditional Tiramisu, Amaretto Disaronno Originale 11

MOUSSE AU CHOCOLAT

Dark Chocolate 12

CRÈME BRÛLÉE

Madagascar Vanilla 11

HOME-MADE SNICKERS BAR

Home-Made Vanilla Ice Cream 12

AFTER DINNER

MALAMADO VIOGNIE *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

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

COFFEE & TEA

COFFEE 4

ESPRESSO 3.20

DOUBLE ESPRESSO 4.50

ESPRESSO MACCHIATO 3.50

CAPPUCCINO 4

LATTE MACCHIATO 4.50

FLAT WHITE 4.80

CORTADO 3.50

TEA 3.50

FRESH MINT TEA 4.50

FRESH GINGER TEA 4.50

ICE COFFEE 4.50

Add your favorite liquor 5

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..!"

SWEET LOVERS

Dessert Tasting 14

APPLE STRUDEL

Home-Made Vanilla Ice Cream 11

CHEESE PLATTER

International Selection of Cheese 16

RUBY PORT *Portugal*

Oak casks for 3.5 years. Freshness, lightness and balance. With delicate nutty aroma 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

SPECIAL COFFEE

SEBASTIAN'S COFFEE

With Rum Chata and Whipped Cream 9

CARIBBEAN COFFEE

With Rom Rincon 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 Home-Made BonBon Specials 3