



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

Artichoke Spread, Olive Dip, Creamy Black Garlic Dip 11

CREAMY HUMMUS

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

OYSTERS SIX PIECES \$ 25

Pomegranate Vinaigrette. Priced per piece. 5

STEAMED BLACK MUSSELS

Chorizo, White Wine, Parsley, Garlic 17

SALADS

BABY BEET

Whipped Feta, Candied Hazelnuts, Citrus, Mint 14

GOAT CHEESE

Warm Goat Cheese, Pear, Pecan Nuts, Mesclun 14

ZUCCHINI QUINOA

Feta Cheese, Pomegranate, Mixed Lettuce 14

SMALL

CURRIED LOBSTER BISQUE

Coconut, Caribbean Langouste 9

FISH CHOWDER

Creamy, Mixed Fish 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

Roasted Tomatoes, Orange, Pomegranate, Arugula 16

OCTOPUS CARPACCIO

Warm Marinated Octopus, Fresh Herbs 17

TUNA TRIO

Variety of Sashimi, Tartare, Seared Tuna 16

LARGE

GRILLED BARRACUDA

Black-Eyed Peas, Local Grown Cress 28

QUEEN RED SNAPPER

Sweet & Sour Mango, Basmati Rice 32

SEARED TUNA

Papaya, Basmati Rice 28

SIGNATURE DISH

Wahoo on Spicy Spaghetti 26

LOCAL FISH TRIO

Puree of Potato, Sweet Potato, Pastinake, Pea Sauce 29

SEARED MAINE SCALLOPS

Parsnip Puree, Purple Radish, Parsley Pesto 32

VEGAN CURRIED CHICKPEAS

Chickpeas, Coconut, Turmeric, Cumin, Spinach 22

THAI CHICKEN BREAST ASK FOR SPICY

Coconut Sauce, Fresh Vegetables, Basmati Rice 25

GOLDDIGGER BLACK ANGUS BURGER

Cheddar, Bacon, Tomato, Piccalilli, Gold Leaves, Steak Fries 26

BAVETTE STEAK ADD SHRIMPS \$ 6 / SCALLOPS \$ 8 / LOBSTER \$15

Oven Roasted Tomato, Balsamic-Honey Sauce, Truffle Fries 29

DUCK BREAST

Fresh Vegetables, Blackberry Sauce, Pomme Gratin 35

PASTA

MUSHROOM RISOTTO

Parmesan, Fresh Herbs 22

GNOCCHI ADD SHRIMPS \$ 6 / SCALLOPS \$ 8 / LOBSTER \$15

Home-Made Gnocchi, Tomato, Basil, Olive Oil, Butter 22

PASTA OCTOPUS

Garlic, Lemon, Parsley, Tomato 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, Chili, Garlic Butter 29

LOBSTER PAPPARDELLE

Lobster, Aioli, Herbs 35

SIDES

TRUFFLE FRIES
Parmesan 6

POMME GRATIN
Potatoes, Cream, Garlic 6

ROASTED CARROTS 
Honey, Garlic, Parsley 6



SEBASTIAN'S

SWEETS

TIRAMISU

Traditional Tiramisu, Amaretto Disaronno Originale 11

MELTED CHOCOLATE CAKE

Home-Made Passion Fruit Sorbet, Red Fruit Compote 12

CRÈME BRÛLÉE

Madagascar Vanilla 11

HOME-MADE SNICKERS BAR

With Home-Made Vanilla Ice Cream 12

SWEET LOVERS

Dessert Tasting 14

APPLE SORBET BOMBE

Home-Made Apple Sorbet, Crumble, Caramel 12

AFTER DINNER

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

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

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

FLAT WHITE 4.80

CORTADO 3.50

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 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 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..!"