



# 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** 9  
Coconut, Caribbean Langouste

**CARROT GINGER SOUP ** 7  
Carrot, Ginger

**CALAMARI** 17  
Pan-Fried, Olive Oil, Garlic

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

**HOME-MADE MARINATED SALMON** 17  
Wasabi Mayonaise, Baby Leaves

**MOZZARELLA DI BUFALA** 16  
Tomato, Arugula, Basil

**OCTOPUS CARPACCIO** 17  
Warm Marinated Octopus, Fresh Herbs

**TUNA TRIO** 16  
Variety of Sashimi, Tartare, Seared Tuna

## LARGE

**GRILLED BARRACUDA CREOLE STYLE** 28  
Polenta, Baked Banana

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

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

**SIGNATURE DISH** 26  
Wahoo on Spicy Spaghetti

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

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

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

**OVEN BAKED CHICKEN IN PEANUT SAUCE** 25  
Basmati Rice

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

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

**GRILLED OCTOPUS** 28  
Roasted Potato, Mango

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

## PASTA

**MUSHROOM RISOTTO** 22  
Parmesan, Fresh Herbs

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

**PASTA OCTOPUS** 25  
Garlic, Lemon, Parsley

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

**VONGOLE SPAGHETTI** 25  
White Wine, Clams, Garlic, Herbs

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

**LOBSTER PAPPARDELLE** 35  
Creamy White Wine Sauce

## SIDES

**TRUFFLE FRIES** 6  
Parmesan

**SWEET POTATO GRATIN** 6  
Creamy Garlic Parmesan

**GRILLED TOMATOES ** 6  
Fresh Herbs



# SEBASTIAN'S

## SWEETS AND CHEESE

<b>TIRAMISU</b> Traditional Tiramisu, Amaretto Disaronno Originale	11
<b>MOUSSE AU CHOCOLAT</b> Dark Chocolate	12
<b>CRÈME BRÛLÉE</b> Madagascar Vanilla	11
<b>HOME-MADE SNICKERS BAR</b> Home-Made Vanilla Ice Cream	12

<b>SWEET LOVERS</b> Dessert Tasting	14
<b>APPLE STRUDEL</b> Home-Made Vanilla Ice Cream	11
<b>CHEESE PLATTER</b> International Selection of Cheese	16

## AFTER DINNER

<b>MALAMADO VIOGNE <i>Argentina</i></b> Golden sweet with elegant and fruity aromas such as dried Apricots, Almonds and Honey.	7
<b>MALAMADO MALBEC <i>Argentina</i></b> Rich and ripe with a well balanced sweetness with a spicy bramble and raisin character.	7
<b>PEDRO XIMENEZ <i>Spain</i></b> 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

<b>RUBY PORT <i>Portugal</i></b> Oak casks for 3.5 years. Freshness, lightness and balance. With delicate nutty aroma and a hint of dried fruits.	6
<b>TAWNY PORT <i>Portugal</i></b> Average age of 3 years. Fresh vibrant aroma of dark fruits. A youthful wine with good extract and great balance.	6

## COFFEE & TEA

<b>COFFEE</b>	4
<b>ESPRESSO</b>	3.20
<b>DOUBLE ESPRESSO</b>	4.50
<b>ESPRESSO MACCHIATO</b>	3.50
<b>CAPPUCCINO</b>	4
<b>LATTE MACCHIATO</b>	4.50
<b>FLAT WHITE</b>	4.80
<b>CORTADO</b>	3.50
<b>TEA</b>	3.50
<b>FRESH MINT TEA</b>	4.50
<b>FRESH GINGER TEA</b>	4.50
<b>ICE COFFEE</b>	4.50
Add your favorite liquor	5

## SPECIAL COFFEE

<b>SEBASTIAN'S COFFEE</b> With Rum Chata and Whipped Cream	9
<b>CARIBBEAN COFFEE</b> With Rom Rincon and Whipped Cream	9
<b>IRISH COFFEE</b> With Jameson Whiskey and Whipped Cream	9
<b>ITALIAN COFFEE</b> With Disaronno Amaretto and Whipped Cream	9
<b>SPANISH COFFEE</b> With Licor 43 and Whipped Cream	9
<b>FRENCH COFFEE</b> With Grand Marnier and Whipped Cream	9
<b>VILLA MASSA COFFEE</b> With Ice Cold Limoncello on the Side	9

### 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..!”

<b>BONBONS</b> Ask your waiter for Pastry Chef's daily Home-Made BonBon Specials	3
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