



SEBASTIAN'S
SEASIDE GRILL

BOTTOMLESS BRUNCH

\$35 per person includes one entree and unlimited Mimosa's or Bloody Mary's for 90 Minutes (steak, lobster, and salmon excluded). À la carte and \$20 drink option also available.

From the Griddle

SEBASTIAN'S DELUXE PANCAKE STACK \$15

Two Thick Buttermilk Pancakes, Banana Rum Compote, Fresh Berries, and Whipped Cream

SEBASTIAN'S RUM FRENCH TOAST \$13

Egg Battered Toast, Sebastian's Rum, Butter, Homemade Strawberry Sauce, and Whipped Cream

CREATE YOUR OWN OMELET \$12

Choice of 3 Fillings, Served with Homefries and Toast

Veggies: Onion, Pepper, Spinach, Mushroom, Broccoli, Tomato

Cheeses: Swiss, Brie, American, Cheddar

Meats: Bacon, Ham or Sausage

Add More: Veggies +\$1, Cheese +\$1, Meat +\$2

STEAK AND EGGS \$25

Grilled New York Strip, Chefs Scrambled Eggs, Homefries, Fresh Herbs, Served with Toast

CLASSIC EGGS BENEDICT \$16

Poached Eggs, Herb Hollandaise Sauce, Local Greens, and Choice of Ham, Bacon, or Char-Grilled Veggies

Add Smoked Salmon \$6

SMOKED SALMON BENEDICT \$20

Poached Eggs, Herb Hollandaise Sauce, and Smoked Salmon

FULL CARIBBEAN BREAKFAST \$15

Johnny Cake, Local Salt Fish, Mixed Veggies, Spinach, Boiled Egg & Green Banana

Sandwiches

APPLE BAY BURGER \$19

Handmade Angus Beef Patty with Organic Lettuce, Tomato, Red Onion, Bacon Jam and Cheddar Cheese. Served with Hand-Cut Fries

Add Avocado \$2

Add Egg \$2

SWEET SALLY VEGGIE BURGER \$16

Sweet Potato Bean and Quinoa Herb Patty with Spinach and Avocado. Served with Hand-Cut Fries

CRISPY CHICKEN SANDWICH \$15

Crispy Chicken with Organic Lettuce, Slaw and Pickle Aioli on a Brioche Bun. Served with Hand-Cut Fries

MAHI MAHI CARIBBEAN SANDWICH \$18

With Organic Lettuce, Tomato, Herbs and Served with Hand-Cut Fries

Salads

Add: Chicken \$6 or Shrimp \$8 or Mahi Mahi \$10

ORGANIC GARDEN SALAD \$12

With Citronette Dressing and Organic Olive Oil

COLORFUL WARM ASPARAGUS SALAD \$16

With Sweet Potato Patty, Local Roasted & Grilled Veggies, Homemade Dressing on the Side

CAESAR SALAD \$13

With Homemade Caesar Dressing, Lemon, and Parmigiano Cheese

GREEK SALAD \$13

With Red Onion, Black Olive, and Cucumber Yogurt



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Brunch Mains

MUSSELS TARANTINA \$22

White Wine Sauce with Organic Cherry Tomatoes, and Baguette. Served with Hand-Cut Fries or Truffle Fries +\$3

GRILLED CARIBBEAN LOBSTER \$23/lb

Includes Choice of 2 Sides

ALASKAN KING SALMON \$30

Lemon Dill Sauce and Choice of 2 Sides

BBQ CHICKEN \$20

¼ Chicken, Seasoned and Grilled, and Choice of 2 Sides

BBQ RIBS \$22

½ Rack, Slow Cooked with Elaine's Secret Dry Rub, and Choice of 2 Sides

Sides

BACON | HAM | SAUSAGE \$4

EGG ANY STYLE \$3

BREAKFAST POTATOES \$3

FRESH FRUIT \$3

ENGLISH MUFFIN, WHITE OR WHEAT TOAST \$1

HAND-CUT FRIES \$5

TRUFFLE FRIES \$8

RICE \$5

MASHED POTATOES \$5

SIDE SALAD \$5

MIXED VEGETABLES \$5

COLESLAW \$3

TRUFFLE SAUCE \$6

brunch cocktails

MIMOSA \$8

Passion Fruit or
Fresh Squeezed Orange Juice

BLOODY MARY \$8

SEBASTIAN'S RUM PUNCH \$8

beverages

Coffee \$2 Tea \$2

Irish Coffee \$9

Milk \$4 Chocolate Milk \$4.50

JUICE \$3.50

Apple, Cranberry, Grapefruit, Guava,
Orange, Passion Fruit, Pineapple, Tomato

GREEN SMOOTHIE \$8.50

FRESH SQUEEZED ORANGE JUICE \$6.50

Pastries \$4

CROISSANT

PAN AU CHOCOLAT

BLUEBERRY MUFFIN

BANANA BREAD

BAGEL

15% Service Charge added to all checks