



SEBASTIAN'S
SEASIDE GRILL

DINNER MENU

appetizers

PROSCIUTTO AND MELON \$16

With Brie Cheese, Organic Honey Ginger,
Baby Arugula, and Homemade Papaya Jam

RASTAMAN ALLÁ PARMIGIANA \$16

Baked Eggplant with Parmigiana-Reggiano,
Tomato Sauce, Basil, and Extra Virgin Olive Oil
**vegetarian dish*

EL GOBERNADOR "TACO DE CAMARONES" \$18

Shrimp, Manchego Cheese, Avocado, Green Pepper, and Onions

FRESH MUSSELS IN WHITE WINE SAUCE \$18

Slightly Spicy, Gluten and Dairy Free
**Only when fresh mussels are available*

MEDITERRANEAN BRUSCHETTA \$15

With Marinated Anchovies in Vinegar, Tomato Concassè,
Oregano, Olive Oil, and Served with a Crunchy Baguette.
**Can be substituted with Prosciutto*

TUNA TATAKI \$17

Sesame Crusted Blue Fin Tuna, Mango Salad, and Homemade Teriyaki

salads

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

ORGANIC GARDEN SALAD \$12

With Citronette Dressing and Organic Olive Oil

CAESAR SALAD \$13

With Homemade Caesar Dressing, Lemon, and Parmigiano Cheese

GREEK SALAD \$13

With Red Onion, Black Olive, and Cucumber Yogurt



SEBASTIAN'S
SEASIDE GRILL

DINNER MENU

pasta

GNOCCHI \$22

With Tomato Sauce, Parmigiano Cheese, Fresh Basil, and 100% Organic EVOO

VEGAN PESTO PASTA \$22

Handmade Fettuccine, Fresh Pesto, and 100% Organic EVOO

HOMEMADE SEAFOOD PASTA \$26

Handmade Fettuccine with Fresh Seafood of the Day, Fresh Herbs, and 100% Organic EVOO
**dairy free*

from the sea

SEBASTIAN'S FAMOUS CARIBBEAN LOBSTER \$25/LB

Chef Christian's Secret Preparation. Served with Mashed Potatoes and Mixed Vegetables
**Only When Fresh Lobster Is Available*

ALASKAN KING SALMON \$32

With Mashed Potatoes, Vegetables, and Creamy Dill Sauce
**Only when fresh salmon is available*

MEDITERRANEAN SPIGOLA \$28

Sea Bass with Lemon Potato Puree, Cold Emulsion Sauce of Basil, and Tomato Confit. Julienne Vegetables and Vela Mediterranean

from the land

GRILLED NY STRIP STEAK \$36

With Mashed Potatoes, Vegetables, and Choice of Sauce

GRILLED FILET MIGNON \$38

With Mashed Potatoes, Vegetables, and Choice of Sauce

ROASTED CHICKEN CACCIATORE \$28

Cooked Low and Slow, with Aromatic Herbs, Onion, Peppers, Celery, and Olives. Served with Potatoes. Just like Nonna (Grandma) used to make!

APPLE BAY BURGER \$19

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

sides \$5

Fresh Mixed Vegetables
Hand-Cut Fries
Hand-Cut Truffle Fries +\$3

Mashed Potatoes
Rice
Side of the Day

homemade sauces

Peppercorn
Dijon Mustard
Organic Tomato Sauce

Forest Mushroom
Lemon Dill
Sauce of the Day

desserts

PLEASE ASK YOUR SERVER FOR THE DESSERTS OF THE DAY

15% Service Charge added to all checks