

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

STARTERS

CHEESE & CHARCUTERIE 28
Prosciutto, Speck, Salami, Taleggio, Asiago,
Roquefort, Olives, Fig Marmalade

GRILLED ARTICHOKES 24
Shaved Artichokes, Artichoke Hearts,
Celery Root Purée, Tomato Jus, Thyme

GRILLED OCTOPUS 29
Romesco Sauce, Fingerling Potatoes,
Charred Gem Lettuce

YELLOWFIN TUNA TARTARE 26
Haricot Verts, Preserved Lemon, Shallots,
Grated Egg, Extra Virgin Olive Oil

SALMON CARPACCIO 26
Shaved Salmon, Grated Boiled Egg, Red Onions,
Capers, Cornichons, Chives, Parsley,
Crème Fraîche, Caviar

CAESAR SALAD 18
Romaine Hearts, Grated Parmesan,
Croutons, Anchovies

OCEAN GRILL SALAD 19
Arugula, Cucumbers, Green Pepper, Tomatoes,
Avocado, Olives, Red Wine Vinaigrette,
Shaved Parmesan

BURRATA 26
Local Vine Ripe Tomatoes, Burrata,
Balsamic Reduction, Fresh Basil

EGGPLANT PARMIGIANA 16
Roasted Eggplant, Tomato Sauce, Mozzarella, Basil

BEETS & GOAT CHEESE 22
Roasted Red & Yellow Beets, Goat Cheese Mousse,
Red Wine Vinaigrette, Fresh Mint

PASTA & RISOTTO

AGNOLOTTI 28
Homemade Stuffed Pasta from The Piedmont
Region, Mozzarella Di Bufala, Braised Short Ribs,
Parmesan Cream, Thyme, Beef Jus

SPAGHETTI POMODORO 24
San Marzano Tomato Sauce, Basil

TORTELLINI 28
Homemade Ring-Shaped Pasta from The Emilia
Region, Sun-Dried Tomatoes, Spinach, Kalamata
Olives, Cannellini Beans, Beurre Blanc, Parmesan

MAINE LOBSTER SPAGHETTI 52
Grilled Lobster, Tomato Sauce,
Cherry Tomatoes, Fresh Basil

TRUFFLE RISOTTO 35
Wild Mushrooms, Fresh Black Truffle,
White Truffle Oil

PIZZA

MARGHERITA PIZZA 18
Mozzarella di Bufala, Olive Oil, Basil

TRUFFLE PIZZA 32
Robiola, Mascarpone, Shaved Truffles, Chives

DIAVOLA PIZZA 22
Tomato Sauce, Spiced Salami, Mozzarella di Bufala,
Oregano, Olive Oil

WOOD GRILLED

All of our Proteins are Delicately
Grilled on a Wood Barbecue

FRESH CATCH

WHOLE BRANZINO 41

CHILEAN SEABASS 39

FAROE ISLAND SALMON 36

TIGER SHRIMP 39

DOVER SOLE 68

SIGNATURE MEATS

NEW YORK STRIP LOIN 10oz. 56

BONE-IN RIBEYE 20oz. 65

FILET MIGNON 8oz. 55 / 6oz. 44

LAMB CHOPS 42

FREE-RANGE ORGANIC ½ CHICKEN 28

SAUCES

Choose one: Chimichurri, Beef Jus, Vierge,
Peppercorn, Salsa Verde

SIDES

POTATOES AU GRATIN 12

GRILLED VEGETABLES 11

MASHED POTATOES 11

WILD MUSHROOMS 12

STEAK FRIES 10

SAUTEED SPINACH 10

BRUSSEL SPROUTS 11

Executive Chef - VIJAY VEENA
Chef de Cuisine - SCOTT BROWN

Please note all prices are in us dollars and are subject
to 20% service charge and 9% taxes.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food
borne illness, especially if you have a medical condition. There is a risk associated with consuming
raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you
are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
If unsure of your risk, consult a physician.



Scan this QR code
for our touchless Dinner Menu

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

COCKTAILS

BY THE GLASS 16 / BY THE PITCHER 96

GREEN PASSION

Tequila, Passion Fruit Puree, Lime & Cilantro

BERRY BASIL LEMONADE

Citron Vodka, Strawberry, Lemon, Fresh Basil & Club Soda

GINQ

Gin, Frozen Lemonade & Cucumber

SIGNATURE MOJITO

Peach, Strawberry, Raspberry, Mango,
Passion Fruit or Mixed Berries

SETAI MULE

Lemongrass & Citrus Infused Vodka, Lime & Ginger Beer

SETAI COLADA

Rum, Fresh Mint Leaves, Coconut & Pineapple

FROZEN BELLINI

Peach Puree, Vodka & Prosecco

FROZEN CHILI PASSION

Chili & Ginger Vodka, Orange Juice, Passion Fruit Rum
& Puree, Cranberry Juice & Chili Flakes

SUMMER IN MYKONOS

Honey Liqueur, Hiatus Anejo, Hibiscus syrup, Citrus Juice

GREEK SAMURAI

Honey Liqueur, Yuzu Sake, Fresh Lime Juice, Simple Syrup

SETAI COCONUTS

SETAI COCONUT 16

Nonalcoholic Coconut Water

COCO WALKER 25

Whiskey & Coco Cream

COCO MELON 25

Rum & Watermelon Juice

COCO VANILLA 25

Vanilla Vodka & Pineapple Juice

WINE LIST

ROSÉS

	<i>5oz. / Bottle</i>
WHISPERING ANGEL, Provence	17 / 85
D. OTT, Cht. Romassan, Provence	27 / 135
LA FÊTE, St. Tropez, France	15 / 75
RUMOR, Côtes de Provence	20/100
OBVIOUS No. 6, Provence	14 / 70

WHITES

	<i>5oz. / Bottle</i>
LIVIO FELLUGA, Pinot Grigio, Italy	14 / 65
WEINGUT J. LEITZ., Riesling, Germany	15 / 75
CRAGGY RANGE, Sauvignon Blanc, N. Z	16 / 75
OBVIOUS No. 2, Sauvignon Blanc, France	14 / 60
LE PETIT SILEX, Sancerre, France	18 / 90
NICKEL & NICKEL, Chardonnay, USA	23 / 115
VINCENT GIRARDIN, Chardonnay, France	17 / 85

CHAMPAGNES

	<i>5oz. / Bottle</i>
L. ROEDERER BRUT, Reims, France	24 / 110
L. ROEDERER ROSÉ, Reims, France	32 / 155
L. ROEDERER CRISTAL, Reims, France	110 / 550

REDS

	<i>5oz. / Bottle</i>
SOKOL BLOSSER, Pinot Noir, USA	19 / 95
CHT. GREYSAC, Red Blend, France	17 / 65
DUCKHORN, Merlot, USA	22 / 100
ALTA VISTA, Malbec, Argentina	16 / 80
BRUNO GIACOSA, Barbera D'Alba, Italy	20 / 100
TRUCHARD, Cabernet Sauvignon, USA	24 / 120
MUGA, Rioja Reserve, Spain	23 / 115
BRUCIATO, Bolgheri DOC, Italy	21 / 105

SELEZIONE PRIVATA

2007 ORNELLAIA 900
Super Tuscan Superiore, Bolgheri

2009 DAL FORNO ROMANO 950
Verona, Della Valpolicella