

# THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

## LUNCH MENU

### STARTERS

GRILLED ARTICHOKE 21  
Garlic-Lemon Aioli

OCTOPUS 29  
Chargrilled Romaine, Fingerling Potatoes, Romesco Sauce

GREEK SAMPLER 24  
Garden Vegetables, Hummus, Babaghanoush, Tzatziki

CEVICHE OF THE DAY\* 26  
Simply Prepared with Citrus Juice, Red Onions, Cilantro

YELLOWFIN TUNA TARTARE\* 24  
Ponzu Sauce, Hijiki Seaweed, Chives, Crispy Shallots

ROMAINE HEARTS CAESAR 16  
Parmigiano-Reggiano, Croûtons

### SALADS

BULGUR & QUINOA TABBOULEH 18  
Fresh Avocado, Frisée, Sauce Vierge, Basil, Extra Virgin Olive Oil, Peppers

GREEK SALAD 19  
Tomatoes, Olives, Onions, Green Bell Peppers, Feta Cheese, Cucumbers,  
Extra Virgin Olive Oil

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

BURRATA 26  
Local Vine Ripe Tomatoes, Arugula, Burrata di Bufala, Fresh Basil

TUNA NIÇOISE SALAD 24  
Romaine Hearts, Green Beans, Campari Tomatoes, Hard-Boiled Egg,  
Preserved Yellowfin Tuna, Olives, Mustard Vinaigrette, Tapenade Crostini

ADD TO ANY OF YOUR SALADS

Chicken 14 | Shrimp 14 | Salmon 14 | Avocado 6 | Ortiz Spanish Tuna 14

### ENTRÉES

CAULIFLOWER 22  
Green Tahini Sauce, Charred Cauliflower, Toasted Almonds

CHICKEN PAILLARD 26  
Free Range Chicken Breast, Arugula, Shaved Parmesan, Caper  
Citronette Dressing

GRILLED FISH TACOS 32  
Flour Tortilla, Cumin Marinated Fish, Pickled Red Onions,  
Romaine Lettuce, Jalapeño, Guacamole, Pico de Gallo

WAGYU SKIRT STEAK 34  
Charred, Smashed Fingerling Potatoes, Chimichurri

FRESH FISH SELECTION *Grilled Vegetables & Sauce Vierge*

WHOLE BRANZINO 38

CHILEAN SEABASS 39

FAROE ISLAND SALMON 32

TIGER SHRIMP 39

MAINE SCALLOP 31

SIDES 10

Mesclun Mix Salad | Grilled Vegetables | Jasmine Rice | Fingerling Potatoes

### BURGERS

GRILLED BLACK ANGUS BURGER\* 24  
Bibb Lettuce, Tomatoes, Red Onions,  
Aioli Sauce, Chef's Pickles

SALMON BURGER\* 29  
Grilled Salmon Filet, Oven Roasted Tomato,  
Arugula, Jalapeño, Horseradish Sauce

### PIZZA

MARGHERITA PIZZA 18  
Basil, Mozzarella di Bufala, Olive Oil

TRUFFLE PIZZA 28  
Mozzarella di Bufala, Robiola Cheese,  
Mascarpone, White Truffle Oil

### SANDWICHES

ITALIAN TUNA SANDWICH 26  
Preserved Yellowfin Tuna, Bibb Lettuce,  
Tomatoes, Mayonnaise, Hard-Boiled Egg

THE SETAI CLUB SANDWICH 24  
Turkey Breast, Tomato, Bibb Lettuce,  
Bacon, Mayonnaise, Hard-Boiled Egg



Scan this QR code  
for our touchless  
**Lunch Menu**

PLEASE NOTE ALL PRICES ARE IN US DOLLARS & ARE SUBJECT TO 20% SERVICE CHARGE & 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.

# THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

## COCKTAILS 16 / PITCHER 96

**GREEN PASSION**  
Tequila, Passion Fruit Purée, Lime & Cilantro

**BERRY BASIL LEMONADE**  
Citron Vodka, Strawberry, Lemon, Fresh Basil & Club Soda

**GIN Q**  
Gin, Frozen Lemonade & Cucumber

**SIGNATURE MOJITO**  
Peach, Strawberry, Raspberry, Mango, Passion Fruit or Mixed Berries

**GREEK SAMURAI**  
Honey Liquor, Yuzu Sake, Fresh lime juice, Simple Syrup

**SETAI COLADA**  
Rum, Fresh Mint Leaves, Coconut & Pineapple

**FROZEN BELLINI**  
Peach Purée, Vodka & Prosecco

**FROZEN CHILI PASSION**  
Chili & Ginger Vodka, Orange Juice, Passion Fruit Rum & Purée, Cranberry Juice & Chili Flakes

**SETAI MULE**  
Lemongrass & Citrus Infused Vodka, Lime & Ginger Beer

**SUMMER IN MYKONOS**  
Honey Liquor, Hiatus Anejo, Hibiscus Syrup, Citrus Juice

## SETAI COCONUTS

**SETAI COCONUT 16**  
Non-alcoholic Coconut Water

**COCO MELON 25**  
Rum & Watermelon Juice

**COCO WALKER 25**  
Whiskey & Coco Cream

**COCO VANILLA 25**  
Vanilla Vodka & Pineapple Juice

## WINE SELECTION

### ROSÉS

	5oz	Bottle
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
SIMPLY ROSE, OBVIOUS No. 6, Provence	14	70

### WHITES

LIVIO FELLUGA, Pinot Grigio, Italy	14	70
WEINGUT JOSEF LEITZ, Riesling, Germany	15	75
CRAGGY RANGE, Sauvignon Blanc, N. Z	16	80
OBVIOUS No. 2, Sauvignon Blanc, France	13	70
LE PETIT SILEX, 2019, Sancerre, France	18	90
NICKEL & NICKEL, 2019, Chardonnay, USA	23	115
VINCENT GIRARDIN, 2017 Chardonnay, France	17	85

### CHAMPAGNES

	5oz	Bottle
LOUIS ROEDERER BRUT, Reims, France	24	110
LOUIS ROEDERER ROSÉ, Reims, France	32	155
LOUIS ROEDERER CRISTAL, Reims, France	110	550

### REDS

SOKOL BLOSSER, 2018, Pinot Noir, USA	19	95
CHT GREYSAC, Red Blend, France	17	85
DUCKHORN, 2017, Merlot, USA	22	110
ALTA VISTA, 2019, Malbec, Argentina	16	80
BRUNO GIACOSA, 2018, Barbera D'Alba, Italy	20	100
TRUCHARD, 2017, Cabernet Sauvignon, USA	24	120
MUGA, 2017, Rioja Reserve, Spain	23	115
BRUCIATO, 2018, Bolgheri DOC, Italy	21	105

## OTHER FORMAT BOTTLES

1.5L RUMOR	180
1.5L LOUIS ROEDERER CRISTAL	1350
1.5L WHISPERING ANGEL	140
1.5L DOMAINES OTT	250
3.0L WHISPERING ANGEL	260

## BOTTLE SERVICE

RUSSIAN STANDARD	250
GREY GOOSE	350
DON JULIO BLANCO	350
DON JULIO 1942	700
BRUGAL BLANCO OR AÑEJO	300

## BEERS

IMPORTED OR DOMESTIC Heineken   Corona   Bud Light	9
LOCAL BREWERY DRAFT La Rubia - Blonde Ale / Laces IPA - India Pale Ale / Father Francisco - Belgian Style Golden Ale / Floridian - Hefeweizen	10



Scan this QR code  
for our touchless  
**Lunch Menu**

PLEASE NOTE ALL PRICES ARE IN US DOLLARS & ARE SUBJECT TO 20% SERVICE CHARGE & 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.