

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

LUNCH MENU

STARTERS

EAST COAST OYSTERS*

1/2 DOZEN 20

DOZEN 40

GRILLED ARTICHOKE 23
Garlic-Lemon Aioli

GREEK SAMPLER 24
Garden Vegetables, Hummus, Babaghanoush, Tzatziki

CEVICHE OF THE DAY* 28
Simply Prepared with Citrus Juice, Red Onions, Cilantro

YELLOWFIN TUNA TARTARE* 27
Ponzu Sauce, Hijiki Seaweed, Chives, Crispy Shallots

SALMON CARPACCIO* 28
Thinly Sliced Salmon, Grated Boiled Egg, Red Onions,
Capers, Cornichons, Chives, Parsley, Crème Fraîche, Caviar

CALAMARI & SHRIMP 22
Fried Crispy, Garlic Aioli, Lemon

OCTOPUS 29
Chargrilled Romaine, Fingerling Potatoes, Romesco Sauce

SALADS

ROMAINE HEARTS CAESAR 18
Parmigiano-Reggiano, Croûtons

BULGUR & QUINOA TABBOULEH 21
Fresh Avocado, Frisée, Sauce Vierge, Basil,
Extra Virgin Olive Oil, Peppers

GREEK SALAD 18
Tomatoes, Olives, Onions, Green Bell Peppers,
Feta Cheese, Cucumbers, Extra Virgin Olive Oil

FENNEL & CELERY ROOT 18
Frisée & Arugula, Lemon Vinaigrette, Parmesan

BURRATA 22
Local Vine Ripe Tomatoes, Burrata di Bufala,
Fresh Basil

TUNA NIÇOISE SALAD 27
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

WOOD GRILLED ENTRÉES

CAULIFLOWER 24
Green Tahini Sauce, Charred Cauliflower, Toasted
Almonds

CHICKEN PAILLARD 32
Free Range Chicken Breast, Arugula,
Shaved Parmesan, Caper Citronette Dressing

WAGYU SKIRT STEAK 39
Charred, Smashed Fingerling Potatoes, Chimichurri

FILET MIGNON 8 oz 58 / 6 oz 45
Charred, Smashed Fingerling Potatoes, Chimichurri

FRESH FISH SELECTION
Grilled Vegetables & Sauce Vierge

WHOLE BRANZINO 42

CHILEAN SEA BASS 44

FAROE ISLAND SALMON 35

TIGER PRAWNS 42

SCALLOPS AND CALAMARI 37

SIDES 12

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

PIZZA & SANDWICHES

MARGHERITA PIZZA 21
Basil, Mozzarella di Bufala, Olive Oil

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

GRILLED FISH TACOS 34
Flour Tortilla, Cumin Marinated Fish, Pickled Red Onions,
Romaine Lettuce, Guacamole, Pico de Gallo

GRILLED BLACK ANGUS BURGER* 27
Bibb Lettuce, Tomatoes, Red Onions,
Aioli Sauce, Chef's Pickles

SALMON BURGER* 32
Grilled Salmon Filet, Oven Roasted Tomato, Arugula,
Jalapeño, Horseradish Sauce

ITALIAN TUNA SANDWICH 29
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, & should eat oysters fully cooked. If unsure of your risk, consult a physician.

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COCKTAILS

BY THE GLASS 18 / BY THE 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, ALB Vodka & Prosecco

FROZEN CHILI PASSION

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

SETAI MULE

Lemongrass & Citrus Infused ALB 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 WALKER 25

Whiskey & Coco Cream

COCO MELON 25

Rum & Watermelon Juice

COCO VANILLA 25

Vanilla Vodka & Pineapple Juice

WINE LIST

ROSÉS

5OZ. / BOTTLE

WHISPERING ANGEL, Provence, FR	17 / 85
D. OTT, CHT Romassan, Provence, FR	27 / 135
LA FÊTE, St. Tropez, FR	15 / 75
RUMOR, Côtes de Provence, FR	20 / 100
SIMPLY ROSE, OBVIOUS No. 6, Provence, FR	14 / 70
CHATEAU PEYRASSOL, Côtes de Provence, FR	16 / 80

WHITES

5OZ. / BOTTLE

LIVIO FELLUGA, Pinot Grigio, IT	16 / 80
WEINGUT JOSEF LEITZ, Riesling, GR	15 / 75
JEAN-MARC BROCARD, 2020, Chablis, FR	33 / 165
LES TOURELLES DE LA CREE, Burgundy, FR	28 / 140
THE INFAMOUS GOOSE, Sauv Blanc, NZ	18 / 90
OLIANAS VERMENTINO, Sardegna, IT	20 / 100
A&A CHAUMEAU, Sancerre, FR	25 / 125

CHAMPAGNES

5OZ. / BOTTLE

LOUIS ROEDERER BRUT, Reims, FR	32 / 160
LOUIS ROEDERER ROSÉ, Reims, FR	55 / 275

REDS

5OZ. / BOTTLE

RESONANCE, 2019, Pinot Noir, USA	19 / 95
CHT GREYSAC, Bordeaux, FR	17 / 85
DUCKHORN, 2017, Merlot, USA	22 / 110
DOMAINE ANDERSON, Pinot Noir, USA	28 / 140
GRGICH, 2017 Cabernet Sauvignon, USA	32 / 160
BRUCIATO, 2018, Bolgheri, IT	21 / 105
CASCINA FONTANA, Dolcetto d'Alba, IT	20 / 100
CORDERO DI MONTZELEMOLO, Piedmont, IT	23 / 115
CILLAR DE SILOS, 2018, Tempranillo, ESP	18 / 90

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

ALB VODKA	350
GREY GOOSE	350
DON JULIO BLANCO	350
DON JULIO 1942	1380
BRUGAL BLANCO OR AÑEJO	300

BEERS

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

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