

# THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

## THREE COURSE LUNCH

\$34

### STARTERS

#### CALAMARI

Fried Crispy, Garlic Aioli

#### GAZPACHO ANDALUSIAN

Basil, Croûtons, Olive Oil, Sherry Vinnegar

#### FENNEL & CELERY ROOT SALAD

Frisée & Arugula, Lemon Vinaigrette, Parmesan

#### ROMAINE HEARTS CAESAR

Parmigiano-Reggiano, Croûtons

#### GREEK SALAD

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

#### YELLOWFIN TUNA TARTARE (+\$5)

Ponzu Sauce, Hijiki Seaweed, Chives, Crispy Shallots

#### MARGHERITA PIZZA

Basil, Mozzarella di Bufala, Olive Oil

#### TRUFFLE PIZZA (+\$5)

Mozzarella di Bufala, Robiola Cheese, Mascarpone, White Truffle Oil

### MAIN COURSES

#### CAULIFLOWER

Green Tahini Sauce, Charred Cauliflower, Toasted Almonds

#### FAROE ISLAND SALMON

Grilled, Charred Broccolini, Sauce Vierge

#### BRANZINO FILET

Grilled, Caper Citronette, Arugula, Cherry Tomatoes, Parmesan

#### GRILLED BLACK ANGUS BURGER

Bibb Lettuce, Tomatoes, Red Onions, Aioli Sauce, Chef's Pickles

#### CHICKEN PAILLARD

Free Range Chicken Breast, Arugula, Shaved Parmesan, Capers-  
Citronette Dressing

#### WAGYU SKIRT STEAK (+\$10)

Charred, Smashed Fingerling Potatoes, Chimichurri

#### OCTOPUS (+\$10)

Chargrilled Romaine, Fingerling Potatoes, Romesco Sauce

### DESSERTS

#### MIXED BERRIES

Whipped Cream

#### GELATO

Scoop: Vanilla OR Chocolate

\*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