

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

STARTERS

CHEESE & CHARCUTERIE 28

Prosciutto, Speck, Salami, Taleggio, Asiago, Roquefort, Olives, Mustard, Fig Marmalade

GRILLED ARTICHOKEs 24

Shaved Artichokes, Artichoke Hearts, Celery Root Purée, Tomato Jus, Thyme

GRILLED OCTOPUS 29

Fingerling Potatoes, Roasted Campari Tomatoes, Fava Bean Purée, Extra Virgin Olive Oil

YELLOWFIN TUNA 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 Fraiche, 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

CHILLED SEAFOOD SALAD 28

Calamari, Shrimps, Octopus, Scallops, Lemon Zest, Crispy Capers, Extra Virgin Olive Oil

PASTA

AGNOLOTTI 28

Homemade Stuffed Pasta From The Piemond 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, Roasted Cauliflower Purée, Wild Mushrooms, Parmesan

MAINE LOBSTER SPAGHETTI 52

Grilled Lobster, Tomato Sauce, Cherry Tomatoes, Fresh Basil

DESSERTS

CHOCOLATE BUDINO 14

Dulcey Chocolate Shards, Almond Brittle

TIRAMISU 14

Mascarpone Cream, Lady Fingers, Amaretti Cookies

LIMONCELLO SEMIFREDDO 14

Raspberry Yogurt, Torched Meringue, Fresh Raspberry

SORBET SELECTION 14

One scoop each

Passion Fruit | Lemon | Berry

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

IVORY COAST PRAWNS 39

DOVER SOLE 56

SIDES 10

Potatoes Au Gratin, Grilled Vegetables, Mashed Potatoes, Wild Mushrooms, Steak Fries, Sautéed Spinach, Brussel Sprouts

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

PIZZA & RISOTTO

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

RISOTTO PRIMAVERA 35

Asparagus, Arugula, Lemon Zest, Parmesan

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 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

SETAI MULE

Lemongrass & Citrus Infused Vodka, Lime & Ginger Beer

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

SUMMER IN MYKONOS

Honey Liquor, Agave Syrup, Fresh Basil & Lime

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

ITALIAN WINES BY THE GLASS

WHITE / BIANCO

LE CONTESSE 12

Prosecco Spumante DOC

2017 LIVIO FELLUGA 14

Pinot Grigio, Collio

2018 GUADO AL TASSO VERMENTINO 15

Bolgheri, Tuscany

RED / ROSSO

2016 MARCHESI ANTINORI 26

Chianti Classico, DOCG Riserva

2016 BARBERA D'ALBA 21

Barbera, Pian Romualdo, Prunotto

2016 GUADO AL TASSO BRUCIATO 21

Bolgheri DOC, Tuscany

ITALIAN WINES BY THE BOTTLE

WHITE / BIANCO

2018 JERMANN 75

Pinot Grigio, Fruilli-Venezia-Giulia

2019 SANTA MARGHERITA 70

Pinot Grigio, Alto Adige

2017 CERVARO 130

Chardonnay, Castello Della Sala, Antinori

2019 LA SCOLCA 110

Gavi Di Gavi, Piedmont, Black Label

RED / ROSSO

2016 MARCHESI ANTINORI 130

Chianti Classico, DOCG Riserva

2016 BARBERA D'ALBA 90

Barbera, Pian Romualdo, Prunotto

2018 GUADO AL TASSO BRUCIATO 90

Bolgheri DOC, Tuscany

2015 VILLA CAFAGGIO 95

Chianti Classico, DOCG Riserva

SELEZIONE PRIVATA

2007 ORNELLAIA 900

Super Tuscan Superiore, Bolgheri

2009 DAL FORNO ROMANO 950

Verona, della Valpolicella