

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

SALADS

ROMAINE HEARTS CAESAR 16
Parmigiano-Reggiano, Croûtons

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

WOOD GRILLED ENTRÉES

CAULIFLOWER 22
Green Tahini Sauce, Charred Cauliflower, Toasted Almonds

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

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

PIZZA & SANDWICHES

MARGHERITA PIZZA 18
Basil, Mozzarella di Bufala, Olive Oil

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

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

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

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, & 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 WALKER 25

Whiskey & Coco Cream

COCO MELON 25

Rum & Watermelon Juice

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

5OZ. / BOTTLE

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

5OZ. / BOTTLE

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

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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