

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

LUNCH MENU

DEAR VALUED GUEST

*Thank you for joining us at The Ocean Grill.
In an effort to be true to our vision, we have invested a lot of time
sourcing the finest locally farmed fresh ingredients.*

Scott Brown
SCOTT BROWN
Chef de Cuisine



STARTERS

GRILLED ARTICHOKE 21

Garlic-Lemon Aioli

OCTOPUS 29

Chargrilled Romaine, Fingerling Potatoes & Romesco

GREEK SAMPLER 24

Garden Vegetables, Hummus, Babaghanoush & Tzatziki

SHRIMP COCKTAIL* 28

Three Poached Ivory Coast Shrimps & Cocktail Sauce

CEVICHE OF THE DAY* 26

Simply Prepared with Citrus Juice, Red Onions & Cilantro

SALMON TARTARE* 29

Egg Whites & Yolks, Shallots, Parsley, Chives, Fried Capers,
Crème Fraîche, Lemon Zest, Olive Oil

SOUPS & SALADS

GREEK SALAD 24

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

TUNA NIÇOISE SALAD 28

Romaine Hearts, Green Beans, Campari Tomatoes, Hard Boiled Egg,
Calippo Tuna, Mustard Vinaigrette & Tapenade Crostini

CHILLED ANDALUSIAN GAZPACHO SOUP* 18

Olive Oil, Jumbo Lump Crab & Crème Fraîche Crostini

CAESAR SALAD 18

Parmigiano-Reggiano, Romaine Lettuce & Croûtons

BULGUR & QUINOA TABBOULEH 18

Fresh Avocado, Frisée, Sauce Vierge, Basil & Extra Virgin Olive Oil

BURRATA 26

Local Vine Ripe Tomatoes, Arugula, Burrata di Bufala & Fresh Basil

ADD TO ANY OF YOUR SALADS

Chicken, Shrimp, Tuna or Salmon 14 | Avocado 8

PIZZA & SANDWICHES

GRILLED FISH TACOS 32

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

MARGHERITA PIZZA 18

Basil, Mozzarella di Bufala & Olive Oil

TRUFFLE PIZZA 28

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

THE SETAI CLUB SANDWICH 24

Turkey Breast, Tomato, Bibb Lettuce, Bacon,
Mayonnaise & Hard-Boiled Egg

ITALIAN TUNA SANDWICH 26

Preserved Yellowfin Tuna, Bibb Lettuce, Tomato,
Mayonnaise & Hard Boiled Egg

GRILLED BLACK ANGUS BURGER* 24

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

BEYOND™ BURGER 24

Vegetarian Plant Based Patty
Cilantro Jalapeño Aioli, Lettuce, Tomato, Red Onion

SALMON BURGER* 29

Grilled Salmon, Oven Roasted Tomato, Shaved Parmesan,
Arugula, Jalapeño & Horseradish Sauce

WOOD GRILLED ENTRÉES

All of our Proteins are Delicately Grilled
on a Wood Barbecue

FRESH FISH SELECTION
Grilled Vegetables & Sauce Vierge

CATCH OF THE DAY MP

WHOLE BRANZINO 38

LOCAL SNAPPER FILET 32

WAGYU SKIRT STEAK 34
Charred, Smashed Fingerling Potatoes & Chimichurri

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

CAULIFLOWER 22
Walnut Cream, Pomegranite Seeds & Baby Kale

IVORY COAST PRAWNS 34
Grilled Vegetables & Garlic Beurre Blanc

MAINE SCALLOPS* 31
Celery Root Puree, Crispy Artichoke & Passion Fruit Butter

SIDES 10

*Mesclun Mix Salad | Grilled Vegetables |
Jasmine Rice | Fingerling Potatoes | Steak Fries*

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 SETAI

MIAMI BEACH

For reservations, please call 855 923 7899 or email dining@thesetaihotel.com

For more information about our Culinary Program, special offers
and events, please visit our website.

www.TheSetaiHotel.com

Facebook: [@TheSetai](https://www.facebook.com/TheSetai) Instagram: [@TheSetaiMiamiBeach](https://www.instagram.com/TheSetaiMiamiBeach)