

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, Fava Bean Purée

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

YELLOWFIN TUNA TARTARE* 29

Ponzu Sauce, Hijiki Seaweed, Chives, Crispy Shallots

CHILLED ANDALUSIAN GAZPACHO SOUP* 18

Olive Oil, Jumbo Lump Crab & Crème Fraiche Crostini

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

ROMAINE HEARTS CAESAR 16

Parmigiano-Reggiano, 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 14 | Shrimp 14 | Salmon 14 | Avocado 8

WOOD GRILLED ENTRÉES

FRESH FISH SELECTION
Grilled Vegetables & Sauce Vierge

WHOLE BRANZINO 38
YELLOWTAIL SNAPPER 35
FAROE ISLAND SALMON 32

WAGYU SKIRT STEAK 34
Charred, Smashed Fingerling Potatoes, Chimichurri

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

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

CAULIFLOWER 22
Char-Grilled, Green Tahini, Toasted Almonds

IVORY COAST PRAWNS 34
Grilled Vegetables & Garlic Beurre Blanc

SIDES 10
*Mesclun Mix Salad | Grilled Vegetables |
Jasmine Rice | Fingerling Potatoes | Steak Fries*

PIZZA & SANDWICHES

MARGHERITA PIZZA 18
Basil, Mozzarella di Bufala & Olive Oil

DIAVOLA PIZZA 22
Tomato Sauce, Spiced Salami, Mozzarella di Bufala,
Oregano, 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

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

SALMON BURGER* 29
Grilled Salmon, Oven Roasted Tomato, Shaved Parmesan,
Arugula, Jalapeño & Horseradish Sauce

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

POPSICLE 10
Matcha, Cookies & Cream, Key Lime,
Avocado, Watermelon, Coconut

AFTER TASTE (2OZ)

LIMONCELLO "SWEET, LEMON-FLAVORED" 13

AMARETTO "SWEET, ALMOND-FLAVORED" 13

SAMBUCA "SWEET, ANISE-FLAVORED" 15

GRAND MARNIER "ORANGE-FLAVORED COGNAC" 15

FERNET BRANCA "BITTER SPIRIT, HERBY & SPICY AROMATICS" 14

BAILEYS "IRISH WHISKEY & CREAM-BASED LIQUEUR" 15

FRANGELICO "HAZELNUT & HERB-FLAVORED LIQUEUR" 13

COFFEES & HOT DRINKS

By La Colombe

ESPRESSO, MACCHIATO 6

CAPPUCCINO, LATTE 7

HOT CHOCOLATE 8

TEA 10

English Breakfast, Earl Grey,
Gunpowder Green Tea, Jasmine Green Tea,
Peppermint, Chamomile

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

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

WINE

ROSÉ WINES

WHISPERING ANGEL 17 / 78
Provence, France

D. OTT, CHT 27 / 140
Romassan, Provence, France

LA FÊTE 15 / 67
St. Tropez, France

RUMORS 24 / 108
Côtes de Provence, France

WHITE WINES

PINOT GRIGIO 14 / 60
Livio Felluga, Collio, Italy

SAUVIGNON BLANC 16 / 75
Craggy Range, N.Z

CHARDONNAY 18 / 88
O. Leflaive, Burgundy, France

CHARDONNAY 21 / 100
D. Anderson, USA

RED WINES

PINOT NOIR 14 / 60
The Four Graces, USA

RED BLEND 22 / 105
CHT Greysac, Bordeaux, France

MERLOT 21 / 100
Duckhorn, Napa, USA

CABERNET SAUVIGNON 24 / 105
Kith & Kin, Napa, USA

CHAMPAGNES

LOUIS ROEDERER BRUT 24 / 110
Reims, France

LOUIS ROEDERER ROSÉ 32 / 155
Reims, France

CRISTAL
Reims 390 France

OTHER FORMAT BOTTLES

375ML WHISPERING ANGEL. 39

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

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)