

# THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

## STARTERS

**SHRIMP COCKTAIL\* 28**  
Three Poached Ivory Coast Shrimps, Cocktail Sauce

**MEDITERRANEAN OCTOPUS 29**  
Char-Grilled Romaine,  
Fingerling Potatoes & Herb Butter

**HUMMUS 19**  
Pita Bread & Vegetable Sticks

**ANDALUSIAN GAZPACHO\* 18**  
Olive Oil, Jumbo Lump Crab & Crème Fraîche Crostini

**BURRATA 26**  
Local Vine Ripe Tomatoes, Burrata di Bufala & Fresh Basil

**YELLOWFIN TUNA TARTARE\* 29**  
Ponzu Sauce, Hijiki Seaweed,  
Chives & Crispy Shallots

**CEVICHE OF THE DAY\* 26**  
Simply Prepared with Citrus Juice, Red Onions & Cilantro

**GRILLED ARTICHOKEs 21**  
Garlic-Lemon Aioli

## SALADS

ADD TO ANY OF OUR SALADS CHICKEN | SHRIMP | SALMON 14 - AVOCADO 8

**ROMAINE HEARTS CAESAR 16**  
Parmigiano-Reggiano & Croûtons

**GREEK SALAD 24**  
Tomatoes, Olives, Onions, Green Bell Peppers,  
Feta Cheese, Cucumbers & Olive Oil

**BULGUR & QUINOA TABBOULEH 18**  
Avocado, Frisée, Sauce Vierge,  
Basil & Extra Virgin Olive Oil

**JAYA SALAD 18**  
Baby Gem Lettuce, Campari Tomatoes,  
Avocado, Cucumber,  
Pane Carasau & Lemon Dressing

**TUNA NIÇOISE SALAD 28**  
Romaine Hearts, Green Beans,  
Campari Tomatoes,  
Hard Boiled Egg, Calippo Tuna,  
Mustard Vinaigrette & Tapenade Crostini

## PIZZA & SANDWICHES

**MARGHERITA PIZZA 18**  
Basil, Mozzarella di Bufala  
& Olive Oil

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

**ITALIAN TUNA SANDWICH 26**  
Preserved Yellowfin Tuna, Bibb Lettuce, Tomato,  
Mayonnaise & Hard-Boiled Egg

**THE SETAI CLUB SANDWICH 24**  
Turkey Breast, Tomato, Bibb Lettuce, Bacon,  
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

**IMPOSSIBLE™ BURGER 24**  
Vegetarian Plant Based Patty  
Cilantro Jalapeño Aioli, Lettuce, Tomato, Red Onion

**GRILLED FISH TACOS 32**  
Flour Tortilla, Cumin Marinated Fish, Red Onions, Romaine  
Lettuce, Jalapeño, Guacamole & Tzatziki Sauce

## WOOD GRILLED ENTRÉES

ALL OUR PROTEINS ARE DELICATELY GRILLED ON A WOOD BARBECUE  
SIDES 10 MESCLUN MIX SALAD | GRILLED VEGETABLES | JASMINE RICE | FINGERLING POTATOES | STEAK FRIES

**FRESH FISH SELECTION**  
Grilled Vegetables, Charred Lemon & Sauce Vierge

**SALMON 32**  
**WHOLE BRANZINO 38**  
**LOCAL SNAPPER 32**

**MAINE SCALLOPS\* 31**  
Grilled Brochette, Asparagus & Passion Fruit Butter

**ROCK LOBSTER\* 44**  
Grilled Squashes, Campari Tomato & Garlic-Saffron Butter

**IVORY COAST PRAWNS 34**  
Grilled Vegetables & Garlic Beurre Blanc

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

**WAGYU SKIRT STEAK 34**  
Charred, Crushed Fingerling Potatoes & Chimichurri

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.