

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

DINNER 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

CHEESE & CHARCUTERIE 28

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

GRILLED ARTICHOKE 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

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

WOOD GRILLED ENTRÉES

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

SIGNATURE MEAT SELECTION

NEW YORK STRIP LOIN 10 OZ. 56

BONE-IN RIBEYE 20 OZ. 65

FILET MIGNON 8 OZ. 55 / 6 OZ. 44

LAMB CHOPS 42

FREE-RANGE ORGANIC HALF CHICKEN 28

SAUCES *Choose One*

Chimichurri, Beef Jus,

Vierge, Peppercorn, Salsa Verde

SIDES 10

*Potato Au Gratin | Grilled Vegetables | Mashed Potatoes | Wild Mushrooms
Steak Fries | Sautéed Spinach | Brussel Sprouts*

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 (1 SCOOP EACH) 14
Passion Fruit/Lemon/Berry

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

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
Chanti 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
Chanti Classico, DOCG Riserva

SELEZIONE PRIVATA

RED / ROSSO

2007 ORNELLAIA 900
Super Tuscan Superiore, Bolgheri

2009 DAL FORNO ROMANO 950
Verona, della Valpolicella

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)