

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

STARTERS

CHEESE & CHARCUTERIE 28

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

GRILLED ARTICHOKE 24

Shaved Artichokes, Artichoke Hearts,
Celery Root Purée, Tomato Jus, Thyme

GRILLED OCTOPUS 29

Romesco Sauce, Fingerling Potatoes,
Charred Gem Lettuce

TUNA TUNA 26

Seared Yellowfin Tuna, Tuna Sauce
Haricot Verts, Grated Egg, Chili Oil

SALMON CARPACCIO 26

Shaved Salmon, Grated Boiled Egg, Red Onions,
Capers, Cornichons, Chives, Parsley,
Crème fraîche, 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

BEETS & GOAT CHEESE 19

Roasted Red & Yellow Beets, Goat Cheese Mousse,
Red Wine Vinaigrette, Fresh Mint

CRISPY SOLE 24

Parmesan Crusted, Garlic Lemon Aioli

PASTA & RISOTTO

AGNOLOTTI 28

Homemade Stuffed Pasta from The Piedmont
Region, Mozzarella Di Bufala, Braised Short Ribs,
Parmesan Cream, Thyme, Beef Jus

SPAGHETTI POMODORO 24

San Marzano Tomato Sauce, Basil

TAGLIOLINI 28

Littleneck Clams, Garlic, White Wine

MAINE LOBSTER SPAGHETTI 52

Grilled Lobster, Tomato Sauce,
Cherry Tomatoes, Fresh Basil

TRUFFLE RISOTTO 35

Wild Mushrooms, Fresh Black Truffle,
White Truffle Oil

WOOD GRILLED

All of our Proteins are Delicately

Grilled on a Wood Barbecue

FRESH CATCH

WHOLE BRANZINO 41

CHILEAN SEABASS 39

FAROE ISLAND SALMON 36

TIGER SHRIMP 39

DOVER SOLE 68

SIGNATURE MEATS

NEW YORK STRIP LOIN 10oz. 56

BONE-IN RIBEYE 20oz. 65

FILET MIGNON 8oz. 55 / 6oz. 44

LAMB CHOPS 42

FREE-RANGE ORGANIC ½ CHICKEN 28

SAUCES

Choose one: Chimichurri, Beef Jus, Vierge,
Peppercorn, Salsa Verde

PIZZA

MARGHERITA PIZZA 18

Mozzarella di Bufala, Olive Oil, Basil

TRUFFLE PIZZA 32

Robiola, Mascarpone, Shaved Truffles, Chives

PARMA PIZZA 26

Tomato Sauce, Mozzarella, Prosciutto di Parma
Arugula, Parmesan Cheese

SIDES

GRILLED VEGETABLES 11

MASHED POTATOES 11

STEAK FRIES 11

CHARRED BROCCOLINI 11

BRUSSEL SPROUTS 11

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.



Scan this QR code
for our touchless Dinner Menu

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

COCKTAILS

BY THE GLASS 16 / BY THE PITCHER 96

GREEN PASSION

Tequila, Passion Fruit Puree, Lime & Cilantro

BERRY BASIL LEMONADE

Citron Vodka, Strawberry, Lemon, Fresh Basil & Club Soda

GINQ

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 Puree, Vodka & Prosecco

FROZEN CHILI PASSION

Chili & Ginger Vodka, Orange Juice, Passion Fruit Rum
& Puree, Cranberry Juice & Chili Flakes

SUMMER IN MYKONOS

Honey Liquor, Hiatus Añejo, Hibiscus syrup, Citrus Juice

GREEK SAMURAI

Honey Liquor, Yuzu Sake, Fresh Lime Juice, Simple Syrup

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 LIST

ROSÉS

	<i>5oz. / Bottle</i>
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
OBVIOUS No. 6, Provence	14 / 70

WHITES

	<i>5oz. / Bottle</i>
LIVIO FELLUGA, Pinot Grigio, Italy	16 / 80
WEINGUT J. LEITZ., Riesling, Germany	15 / 75
CRAGGY RANGE, Sauvignon Blanc, N. Z	17 / 85
OBVIOUS No. 2, Sauvignon Blanc, France	14 / 70
DOMAINE FOUCHER, Sancerre, France	19 / 95
NICKEL & NICKEL, Chardonnay, USA	26 / 130
VINCENT GIRARDIN, Chardonnay, France	18 / 90

CHAMPAGNES

	<i>5oz. / Bottle</i>
L. ROEDERER BRUT, Reims, France	29 / 145
L. ROEDERER ROSÉ, Reims, France	37 / 185
L. ROEDERER CRISTAL, Reims, France	110 / 550

REDS

	<i>5oz. / Bottle</i>
SOKOL BLOSSER, Pinot Noir, USA	19 / 95
CHT. GREYSAC, Red Blend, France	17 / 85
DUCKHORN, Merlot, USA	22 / 110
ALTA VISTA, Malbec, Argentina	16 / 80
PAOLO CONTERNO, Barbera d'Asti, Italy	20 / 100
TRUCHARD, Cabernet Sauvignon, USA	24 / 120
MUGA, Rioja Reserve, Spain	23 / 115
BRUCIATO, Bolgheri DOC, Italy	21 / 105

SELEZIONE PRIVATA

2007 ORNELLAIA 900
Super Tuscan Superiore, Bolgheri

2009 DAL FORNO ROMANO 950
Verona, Della Valpolicella