

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

STARTERS

EAST COAST OYSTERS*
1/2 Dozen 20
Dozen 40

GREEK MEDITERRANEAN SALAD 19
Tomatoes, Olives, Onions, Green Bell Peppers,
Feta Cheese, Cucumbers, Extra Virgin Olive Oil

CAESAR SALAD 18
Romaine Hearts, Grated Parmesan,
Croûtons, Anchovies

OCEAN GRILL SALAD 19
Arugula, Cucumbers, Green Peppers, Tomatoes,
Avocado, Olives, Onions, Red Wine Vinaigrette,
Shaved Parmesan

BURRATA 26
Local Vine Ripe Tomatoes, Burrata,
Balsamic Reduction, Fresh Basil

EGGPLANT PARMIGIANA 18
Roasted Eggplant, Tomato Sauce, Mozzarella, Basil

GRILLED ARTICHOKEs 26
Shaved Artichokes, Artichoke Hearts,
Celery Root Purée, Tomato Jus, Thyme

WAGYU BEEF CARPACCIO 28
Shaved Wagyu Tenderloin, Truffle Aioli, Arugula,
Parmesan, Fresh Shaved Truffle

SALMON CARPACCIO 28
Thinly Sliced Salmon, Grated Boiled Egg,
Red Onions, Capers, Cornichons, Chives,
Parsley, Crème Fraîche, Caviar

YELLOWFIN TUNA CRUDO 28
Sliced Tuna, Extra Virgin Olive Oil, Lemon Zest,
Jalapeno, Sea salt

GRILLED OCTOPUS 29
Romesco Sauce, Fingerling Potatoes,
Charred Gem Lettuce

PASTA & RISOTTO

AGNOLOTTI 28
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



Scan this QR code for
our touchless Dinner Menu

WOOD GRILLED

All of our Proteins are Delicately
Grilled on a Wood Barbecue

FRESH CATCH

WHOLE BRANZINO 42

CHILEAN SEA BASS 44

FAROE ISLAND SALMON 35

TIGER SHRIMPS 38

DOVER SOLE 68

SIGNATURE MEATS

NEW YORK STRIP LOIN 10oz. 58

BONE-IN RIBEYE 20oz. 74

FILET MIGNON 8oz. 58 / 6oz. 45

LAMB CHOPS 52

FREE-RANGE ORGANIC ½ CHICKEN 35

SAUCES

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

PIZZA

MARGHERITA PIZZA 21
Mozzarella di Bufala, Olive Oil, Basil

TRUFFLE PIZZA 32
Robiola, Mascarpone, Shaved Truffles, Chives

SIDES

GRILLED VEGETABLES 12

MASHED POTATOES 12

STEAK FRIES 12

CHARRED BROCCOLINI 12

BRUSSEL SPROUTS 12

POTATO GRATIN 12

Executive Chef - VIJAY VEENA
Chef de Cuisine - SCOTT BROWN
Head Sommelier – HAKAN BALKUVVAR

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.

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COCKTAILS

BY THE GLASS 18 I 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 ALB Vodka, Lime & Ginger
Beer

SETAI COLADA

Rum, Fresh Mint Leaves, Coconut & Pineapple

FROZEN BELLINI

Peach Puree, ALB Vodka & Prosecco

FROZEN CHILI PASSION

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

SUMMER IN MYKONOS

Honey Liquor, Hiatus Anejo, 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, FR	17 / 85
D. OTT, Romassan, Provence, FR	27 / 135
LA FÊTE, St. Tropez, FR	15 / 75
RUMOR, Côtes de Provence, FR	20 / 100
OBVIOUS No. 6, Provence, FR	14 / 70
CHATEAU PEYRASSOL, Provence, FR	16 / 80

WHITES

	<i>5oz. / Bottle</i>
LIVIO FELLUGA, Pinot Grigio, IT	16 / 80
INFAMOUS GOOSE, Sauvignon Blanc, NZ	18 / 90
OLIANAS, Vermentino, Sardegna, IT	20 / 100
WEINGUT J. LEITZ., Riesling, GER	15 / 75
DOMAINE DES MALANDES, FR	30 / 150
LES TOURELLES, Burgundy, FR	28 / 140
GERARD & PIERRE MORIN, Sancerre, FR	35 / 125

CHAMPAGNES

	<i>5oz. / Bottle</i>
L. ROEDERER BRUT, Reims, FR	32 / 160
L. ROEDERER ROSÉ, Reims, FR	55 / 275

REDS

	<i>5oz. / Bottle</i>
RÉSONANCE, Pinot Noir, OR	19 / 95
DUCKHORN, Merlot, CA	22 / 110
CHÂTEAU GREYSAC, Bordeaux, FR	17 / 85
DOMAINE ANDERSON, Pinot Noir, CA	28 / 140
GRGICH, Cabernet Sauvignon, CA	32 / 160
BRUCIATO, Bolgheri, IT	21 / 105
CASCINA FONTANA, Dolcetto d'Alba, IT	20 / 100