

# THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

## \$29 MENU

ONE CHOICE PER COURSE

11:00 AM TO 5:00 PM

### STARTERS

#### GREEK SALAD

Tomatoes, Olives, Onions, Green Bell Peppers,  
Feta Cheese, Cucumbers, Extra Virgin Olive Oil

#### BEETS & GOAT CHEESE

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

#### ROMAINE HEARTS CAESAR

Parmigiano-Reggiano, Croûtons

#### CEVICHE OF THE DAY\* +\$8

Prepared with Citrus Juice, Red Onions, Cilantro

### MAIN COURSES

#### FAROE ISLAND SALMON +\$5

Grilled Vegetables, Sauce Vierge

#### CAULIFLOWER

Green Tahini Sauce, Charred Cauliflower, Toasted Almonds

#### CHICKEN PAILLARD

Free Range Chicken Breast, Arugula  
Shaved Parmesan, Caper Citronette Dressing

#### WAGYU SKIRT STEAK +\$14

Charred, Smashed Fingerling Potatoes, Chimichurri

### DESSERTS

#### TIRAMISÙ

Mascarpone cream, Lady Fingers, Amaretti Cookies

#### FRUITS AND BERRIES

Seasonal Fresh Cut Fruits and Berries



Please note that all prices are in U.S. 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.