

THE OCEAN GRILL

AT THE SETAI, MIAMI BEACH

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 fresh farmed ingredients.*

Scott Brown

SCOTT BROWN

Sous Chef



STARTERS

GRILLED ARTICHOKE 21

Garlic-Lemon Aioli

MEDITERRANEAN OCTOPUS 29

Chargrilled Romaine, Fingerling Potatoes & Herb Butter

HUMMUS DIPS 19

Pita Bread & Vegetable Sticks

ANDALUSIAN GAZPACHO* 18

Olive Oil, Jumbo Lump Crab & Crème Fraîche Crostini

BURRATA 26

Burrata di Bufala, Gazpacho Verde, Crostini & Balsamic Glaze

SHRIMP COCKTAIL* 28

Three Poached Ivory Coast Shrimps & Cocktail Sauce

CEVICHE OF THE DAY* 26

Simply Prepared with Citrus Juice, Red Onions & Cilantro

YELLOWFIN TUNA TARTARE* 29

Ponzu Sauce, Hijiki Seaweed, Chives & Crispy Shallots

SALADS

ROMAINE HEARTS CAESAR 16

Parmigiano-Reggiano & Croûtons

JAYA SALAD 18

Baby Gem Lettuce, Campari Tomatoes, Avocado, Cucumber,
Pane Carasau & Lemon Dressing

BULGUR & QUINOA TABBOULEH 18

Fresh Avocado, Frisée, Sauce Vierge, Basil & Extra Virgin Olive Oil

GREEK SALAD 24

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

TUNA NIÇOISE SALAD 28

Romaine Hearts, Green Beans, Campari Tomatoes, Hard Boiled Egg,
Calippo Tuna, Mustard Vinaigrette & Tapenade Crostini

ADD TO ANY OF YOUR SALADS

Chicken | Shrimp | Salmon 14

Avocado 8

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.

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,
Aïoli Sauce & Chef's Pickles

SALMON BURGER* 29

Grilled Salmon, Oven Roasted Tomato, Shaved Parmesan,
Arugula, Jalapeño & Horseradish Sauce

GRILLED FISH TACOS 27

Flour Tortilla, Cumin Marinated Fish, Red Onions,
Romaine Lettuce, Jalapeño, Guacamole & Tzatziki Sauce

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WOOD GRILLED ENTRÉES

All our Proteins are Delicately Grilled
on a Wood Barbecue

FRESH FISH SELECTION

Grilled Vegetables, Charred Lemon & Sauce Vierge

WHOLE BRANZINO 38

LOCAL SNAPPER 32

MAINE SCALLOPS* 31

Grilled Brochette, Asparagus & Passion Fruit 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, Smashed Fingerling Potatoes & Chimichurri

SIDES 10

Mesclun Mix Salad | Grilled Vegetables |
Jasmine Rice | Fingerling Potatoes | Steak Fries

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