

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 FARMED/FISHED INGREDIENTS.

EXECUTIVE CHEF - MATHIAS GERVAIS
CHEF DE CUISINE - ALBERIC MILLORY

STARTERS

GRILLED ARTICHOKEs	21
Garlic-Lemon Aioli	
HUMMUS	21
Chickpea Purée, Pita Bread & Vegetable Sticks	
ANDALUSIAN GAZPACHO	18
Jumbo Lump Crab, Croûtons & Crème Fraîche	
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	
With Chicken / Salmon / Shrimps	30
BULGUR & QUINOA TABBOULEH	16
Fresh Avocado, Frisée , Basil, Extra Virgin Olive Oil	
GREEK SALAD	16 / 28
Tomatoes, Olives, Onions, Green Bell Peppers, Feta Cheese, Cucumber & Oregano Olive Oil	
BURRATA SALAD	26
Local Vine Ripe Tomatoes, Burrata di Bufala & Fresh Basil	
JAYA SALAD	18
Baby Gem Lettuce, Campari Tomatoes, Avocado, Cucumber, Pane Carasau & Aka-Dashi Miso Dressing	
TUNA NIÇOISE SALAD	28
Callipo Tuna, Farmed Eggs, Green Beans, English Cucumbers, Tomatoes, Celery, Niçoise Olives, Red Bell Peppers, Tapenade, Croûtons & Lemon Vinaigrette	

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

WOOD GRILL

ALL OUR PROTEINS ARE SIMPLY GRILLED ON A WOOD BARBECUE &
SERVED WITH A SIDE OF OUR CHEF'S SALAD

SEAFOOD & FISH

SPANISH OCTOPUS **32**

KEY WEST SHRIMPS **28**

MADAGASCAR GIANT PRAWNS **42**

WHOLE BRANZINO (1 LBS) **39**

NOVA SCOTIA SALMON **30**

MEAT

MARINATED HANGER STEAK (8OZ) **32**

PRIME BEEF TENDERLOIN (6OZ) **44**

ALL OUR MEATS COME WITH CHIMICHURRI SAUCE &
OUR SEAFOOD DISHES WITH SAUCE VIERGE

SIDES 12

GRILLED VEGETABLES

ORGANIC MIX GREENS

RATATOUILLE

GRILLED ASPARAGUS

SAUTÉED BROCCOLINI

FRENCH FRIES

JASMIN RICE

PIZZA

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MARGHERITA	18
Tomatoes, Basil, Mozzarella di Bufala & Olive Oil	
PIZZA DEL GIORNO	22
Chef's Pizza of The Day	
TRUFFLE PIZZA	32
Mozzarella di Buffala, Robiola Cheese, Mascarpone & White Truffle Oil	

SANDWICHES

GRILLED BLACK ANGUS BURGER	24
Gruyère, Bibb Lettuce, Tomatoes, Red Onions, Cherry Peppers & Pickles	
THE SETAI CLUB SANDWICH	24
Grilled Chicken Breast, Tomatoes, Avocado, Bibb Lettuce & Tellicherry Peppercorn Aioli	
SALMON BURGER	29
Grilled Salmon, Tomato Confit, Shaved Parmesan, Arugula, Jalapeño & Horseradish	
KOSHER SIGNATURE HOT DOG	24
Tomatoes, Lettuce, Grilled Onions & Pickles. Served with French Fries or Salad	
FISH TACOS	28
Grilled or Crunchy Cumin Spiced Mahi-Mahi, Lime, Red Onions, Romaine Lettuce, Pepperoncini Peppers, Guacamole & Tzatziki Sauce	

ENTRÉES

MEDITERRANEAN BRANZINO	34
Grilled Branzino, Ratatouille, Arugula & Sauce Vierge	
CHICKEN PAILLARD	28
Free Range Chicken Breast, Arugula, Shaved Parmesan & Caper Citronette	
GNOCCHI AL POMODORO	26
Potato Gnocchi, Tomato Sauce, Basil & Olive Oil	

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