

LUNCH

RAW BAR

OYSTERS <i>kumamoto or kusshi, ½ doz</i>	18
TIGER SHRIMP COCKTAIL <i>gin cocktail sauce, lemon</i>	24
SEAFOOD CEVICHE “LECHE DE TIGRE” <i>octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil</i>	19

SUSHI ROLLS & SASHIMI

SPICY TUNA ROLL <i>yuzu guacamole, sriracha, puffed rice</i>	14
YELLOWTAIL & JALAPENO <i>grated ginger, avocado, soy glaze</i>	15
SPICY-CRISPY ROCK SHRIMP <i>chili-lime mayo, cucumber, sesame</i>	16
KING SALMON <i>fresh & smoked salmon, avocado, cucumber, daikon sprouts</i>	15
AHI TUNA & SALMON POKE <i>pickled ginger, asparagus, wasabi tobiko, hijiki</i>	14
COCONUT-MACADAMIA SHRIMP <i>yuzu ginger-kewpi</i>	16
SOBE VEGGIE <i>yam, cucumber, avocado, yuzu, hoisin, shiso</i>	13
CRUNCHY CURRIED LUMP CRAB <i>mango, cilantro</i>	17
NIGIRI & SASHIMI - 2 pieces per order <i>ahi tuna 11, spicy tuna 8, yellowtail 9, cobia 8 king salmon 9, teriyaki eel 9</i>	

RAW SPECIALTIES

WAGYU BEEF TATAKI <i>crispy rice, soy, grated daikon, truffle aioli</i>	19
YELLOWFIN TORO <i>yuzu-dashi, nori salt, avocado, red shiso</i>	21
HAMACHI YUZU KOSHO <i>thai chili, lime zest, chili powder, cilantro</i>	18

TO SHARE

SHORT RIB BAO BUN <i>pickled jalapeno, chimichurri, watercress</i>	14
CRISPY MUSHROOM BAO BUN <i>hen of the woods, truffle aioli</i>	14
CRISPY CALAMARI & ZUCCHINI <i>jalapeno remoulade</i>	15
FOIE GRAS EMPANADA <i>fig, almond, black trumpet vinaigrette, black truffle</i>	19

STARTERS

SOY-WASABI AHI TUNA TARTARE <i>smashed sweet peas, crispy shallots</i>	19
CHARRED PORTUGUESE OCTOPUS <i>cumin, cannellini bean salad, jicama, chipotle aioli</i>	18
THE BETSY CRABCAKE <i>smoked piquillo-paprika, market greens</i>	15

SALADS

CHOPPED VEGETABLE SALAD <i>baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i>	16
KALE CAESAR <i>radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton</i>	14
BURRATA <i>spicy arugula, romesco, grilled bread</i>	16
LEMON POACHED LOBSTER SALAD <i>avocado, crispy kale, mache, asparagus, grapefruit</i>	29
HEARTS OF PALM SALAD <i>avocado, lime jalapeno dressing</i>	16
WATERMELON & HEIRLOOM TOMATO <i>feta, serrano peppers, mint, pomegranate</i>	15
ADD <i>grilled chicken 6 / shrimp 12 / hanger steak 9 / seared tuna 10 / smoked salmon 9</i>	

ENTRÉES

CRISPY BLACK GROUPER TACOS <i>chili aioli, cabbage slaw, spicy-lime salsa</i>	15
CUBAN MOLLETES <i>english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain</i>	17
BOUCHER BURGER <i>cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce</i>	19
ROASTED FREE RANGE CHICKEN SALAD <i>baby kale & shaved vegetables, lemon-oregano dressing</i>	19
BLACK GARLIC HANGER STEAK SALAD <i>watercress, avocado, cucumbers, rye brisure</i>	19
TONNATO STYLE TUNA SALAD <i>cannellini beans, fennel, arugula, radicchio, cured black olive</i>	21
AVOCADO & GREEN PEA TOAST <i>seven grain bread, feta, sprouts, lemon zest add grilled shrimp 12</i>	12
ORA KING SALMON <i>summer bean salad, cerignola olive, confit lemon aioli</i>	34
GRILLED LOCAL SNAPPER <i>sweet pea guacamole, lime-shiitake ginger vinaigrette</i>	36
LOTS OF GRAINS BOWL <i>flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette</i>	16
BETSY CUBAN SANDWICH <i>swiss cheese, ham, pork, home made pickle, spicy mustard</i>	16

STEAKS FROM THE GRILL

Our Steaks are hand selected U.S.D.A prime or certified black angus

FILET MIGNON 10 OZ	- 49
NEW YORK STRIP *prime 16 OZ	- 59
KANSAS CITY BONE IN STRIP 22 OZ	- 60
WAGYU SKIRT STEAK 10 OZ	- 55
HANGER STEAK *prime 12 OZ	- 34

SAUCES

STEAK SAUCE • JALAPEÑO CHIMICHURRI • 7 PEPPERCORN-ARMAGNAC

MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL	12
CUMIN ROASTED CARROTS, LIME, CRÈME FRAICHE	12
FRENCH BEANS, GARLIC-CHILI	12
LOCAL HEIRLOOM TOMATO SALAD	12
HAND CUT PARMESAN FRIES	12
TRUFFLE AIOLI	



A 20% service charge will be added to all checks

1440 OCEAN DRIVE, MIAMI BEACH 305.673.0044 WWW.THEBETSYHOTEL.COM .