

LUNCH

RAW BAR

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

SUSHI ROLLS & SASHIMI

- SPICY TUNA ROLL 15
yuzu guacamole, sriracha, puffed rice
- YELLOWTAIL & JALAPENO 16
grated ginger, avocado, soy glaze
- SPICY-CRISPY ROCK SHRIMP 17
chili-lime mayo, cucumber, sesame
- KING SALMON 16
fresh & smoked salmon, avocado, cucumber, daikon sprouts
- AHI TUNA & SALMON POKE 15
pickled ginger, asparagus, wasabi tobiko, hijiki
- COCONUT-MACADAMIA SHRIMP 17
yuzu ginger-kewpi
- SOBE VEGGIE 14
yam, cucumber, avocado, yuzu, hoisin, shiso
- CRUNCHY CURRIED LUMP CRAB 18
mango, cilantro
- NIGIRI & SASHIMI - 2 pieces per order
ahi tuna 11, spicy tuna 8, yellowtail 9, cobia 8
king salmon 9, teriyaki eel 9

RAW SPECIALTIES

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

TO SHARE

- 19 SHORT RIB BAO BUN
pickled jalapeno, chimichurri, watercress
- 14 CRISPY MUSHROOM BAO BUN
hen of the woods, truffle aioli
- 16 CRISPY CALAMARI & ZUCCHINI
jalapeno remoulade
- 21 FOIE GRAS EMPANADA
fig, almond, black trumpet vinaigrette, black truffle

STARTERS

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

SALADS

- CHOPPED VEGETABLE SALAD 17
baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing
- 15 KALE CAESAR
radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton
- BURRATA 16
spicy arugula, romesco, grilled bread
- LEMON POACHED LOBSTER SALAD 32
avocado, crispy kale, mache, asparagus, grapefruit
- HEARTS OF PALM SALAD 16
avocado, lime jalapeno dressing
- WATERMELON & HEIRLOOM TOMATO 15
feta, serrano peppers, mint, pomegranate
- ADD grilled chicken 6 / shrimp 12 / hanger steak 9 / seared tuna 10 / smoked salmon 9

ENTRÉES

- 15 CRISPY BLACK GROUPER TACOS
chili aioli, cabbage slaw, spicy-lime salsa
- 14 CUBAN MOLLETES
english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain
- 19 BOUCHER BURGER
cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce
- ROASTED FREE RANGE CHICKEN SALAD 19
baby kale & shaved vegetables, lemon-oregano dressing
- BLACK GARLIC HANGER STEAK SALAD 19
watercress, avocado, cucumbers, rye brisure
- TONNATO STYLE TUNA SALAD 21
cannellini beans, fennel, arugula, radicchio, cured black olive
- 12 AVOCADO & GREEN PEA TOAST
seven grain bread, feta, sprouts, lemon zest
add grilled shrimp 12
- ORA KING SALMON 35
summer bean salad, cerignola olive, confit lemon aioli
- GRILLED LOCAL SNAPPER 37
sweet pea guacamole, lime-shiitake ginger vinaigrette
- LOTS OF GRAINS BOWL 16
flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette
- 16 BETSY CUBAN SANDWICH
swiss cheese, ham, pork, home made pickle, spicy mustard

STEAKS FROM THE GRILL

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

- FILET MIGNON 10 OZ 50
- NEW YORK STRIP *prime 16 OZ 50
- KANSAS CITY BONE IN STRIP 22 OZ 61
- 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 TRUFFLE AIOLI 12



● = Gluten Free or Gluten Free Option Available

A 20% service charge will be added to all checks

1440 OCEAN DRIVE, MIAMI BEACH . PH 675 4567 . WWW.THEBETSYHOTEL.COM .