

DINNER

RAW BAR

SEAFOOD PLATTER 47
3 oysters, 3 clams, 2 tiger shrimp, 1 king crab leg, 2 taylor bay scallops

OYSTERS 18
kumamoto or kusshi, ½ doz

TIGER SHRIMP COCKTAIL 22
gin cocktail sauce, lemon

SEAFOOD CEVICHE "LECHE DE TIGRE" 19
octopus, snapper, shrimp, scallops, coconut milk citrus, cilantro, onion, yuzu, chili oil

SUSHI ROLLS & SASHIMI

SPICY TUNA 13
yuzu guacamole, sriracha, puffed rice

YELLOWTAIL & JALAPENO 14
grated ginger, avocado, soy glaze

SPICY-CRISPY ROCK SHRIMP 15
chili-lime mayo, cucumber, sesame

KING SALMON 14
fresh & smoked salmon, avocado, cucumber, daikon sprouts

AHI TUNA & SALMON POKE 13
pickled ginger, asparagus, wasabi tobiko, hijiki

COCONUT-MACADAMIA SHRIMP 15
yuzu ginger-kewpi

SOBE VEGGIE 12
yam, cucumber, avocado, yuzu, hoisin, shiso

CRUNCHY CURRIED LUMP CRAB 16
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 TARTARE 19
crispy rice, soy, grated daikon, truffle aioli

YELLOWFIN TORO 21
yuzu-dashi, nori salt, avocado, shiso

HAMACHI YUZU KOSHO 17
thai chili, lime zest, chili powder, cilantro

TO SHARE

SHORT RIB BAO BUN 12
pickled jalapeno, chimichurri, watercress

CRISPY MUSHROOM BAO BUN 12
hen of the woods, truffle aioli

JAPANESE TUNA TAQUITOS 11
mint-yuzu guacamole, sushi rice

CRISPY CALAMARI & ZUCCHINI 14
jalapeno remoulade

FOIE GRAS EMPANADA 18
fig, almond, black trumpet vinaigrette, black truffle

STARTERS

SOY-WASABI AHI TUNA TARTARE 18
smashed sweet peas, avocado, crispy shallots

CHARRED PORTUGUESE OCTOPUS 17
cumin, cannellini bean salad, jicama, chipotle aioli

PRIME STEAK TARTARE 21
whole grain mustard, caper berries

GRILLED ALASKAN KING CRAB 26
poached in yuzu butter

THE BETSY CRABCAKE 15
smoked piquillo-paprika, market greens

SALADS

KALE CAESAR 13
radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton

HEARTS OF PALM SALAD 15
avocado, cucumber, lime jalapeno dressing

WATERMELON & HEIRLOOM TOMATO 14
feta, mint, serrano peppers, pomegranate vinaigrette

LEMON POACHED LOBSTER SALAD 28
crispy kale, mache, asparagus, grapefruit oil

BURRATA 15
spicy arugula, romesco, grilled bread

ENTRÉES

BLACK GARLIC CHARRED SHORT RIBS 39
jalapeño chimichurri, grated horseradish

ROASTED FREE RANGE CHICKEN 28
charred broccoli rabe, preserved lemon

GRILLED LOCAL SNAPPER 33
smashed fresh peas, lime-shitake ginger vinaigrette

ORA KING SALMON 30
summer bean salad, cerignola olive, confit lemon aioli

PAN ROASTED BRANZINO 55
brown butter mushroom mojo, crispy garlic

STEAKS FROM THE GRILL

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

FILET MIGNON 10 OZ - 44

KANSAS CITY BONE IN STRIP 22 OZ - 60

NEW YORK STRIP *prime 16 OZ - 58

RIB EYE BONE IN 22 OZ - 60

DELMONICO STEAK 14 OZ - 49

PORTERHOUSE 36 OZ - 95

CÔTE DE BOEUF *prime 32 OZ - 115

WAGYU SKIRT STEAK 10 OZ - 55

HANGER STEAK *prime 12 OZ - 32

SAUCES

STEAK SAUCE • GREEN ONION-RANCH
SHALLOT-RED WINE • ST. PETE'S BLUE
CAFÉ DE PARIS BEARNAISE • JALAPEÑO
CHIMICHURRI • 7 PEPPERCORN-ARMAGNAC

MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL 12

FRENCH BEANS, GARLIC - CHILI 12

POTATO GRATIN "SOUBISE" 12

HAND CUT PARMESAN FRIES, TRUFFLE AIOLI 11

HEN OF THE WOODS, PARSNIP CREMA 14

STEAMED CHINESE GARLIC EGGPLANT 11

LOCAL HEIRLOOM TOMATO SALAD 12

BRUSSELS SPROUT, CIPOLLINI ONION, GUANCIALE 12

GREEN WILTED SPINACH 12

CUMIN ROASTED CARROTS, LIME, CRÈME FRAICHE 12



A 20% service charge will be added to all checks
1440 OCEAN DRIVE, MIAMI BEACH 305.673.0044. WWW.THEBETSYHOTEL.COM .