

# LUNCH

## RAW BAR

OYSTERS kumamoto or kusshi, ½ doz	18
TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon	22
SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil	19

## SUSHI ROLLS & SASHIMI

SPICY TUNA ROLL yuzu guacamole, sriracha, puffed rice	13
YELLOWTAIL & JALAPENO grated ginger, avocado, soy glaze	14
SPICY-CRISPY ROCK SHRIMP chili-lime mayo, cucumber, sesame	15
KING SALMON fresh & smoked salmon, avocado, cucumber, daikon sprouts	14
AHI TUNA & SALMON POKE pickled ginger, asparagus, wasabi tobiko, hijiki	13
COCONUT-MACADAMIA SHRIMP yuzu ginger-kewpi	15
SOBE VEGGIE yam, cucumber, avocado, yuzu, hoisin, shiso	12
CRUNCHY CURRIED LUMP CRAB mango, cilantro	16
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 crispy rice, soy, grated daikon, truffle aioli	19
YELLOWFIN TORO yuzu-dashi, nori salt, avocado, red shiso	21
HAMACHI YUZU KOSHO thai chili, lime zest, chili powder, cilantro	17

## TO SHARE

SHORT RIB BAO BUN pickled jalapeno, chimichurri, watercress	12
CRISPY MUSHROOM BAO BUN hen of the woods, truffle aioli	12
CRISPY CALAMARI & ZUCCHINI jalapeno remoulade	14
FOIE GRAS EMPANADA fig, almond, black trumpet vinaigrette, black truffle	18

## STARTERS

SOY-WASABI AHI TUNA TARTARE smashed sweet peas, crispy shallots	18
CHARRED PORTUGUESE OCTOPUS cumin, cannellini bean salad, jicama, chipotle aioli	17
THE BETSY CRABCAKE smoked piquillo-paprika, market greens	15

## SALADS

KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton	13
BURRATA spicy arugula, romesco, grilled bread	15
LEMON POACHED LOBSTER SALAD avocado, crispy kale, mache, asparagus, grapefruit oil	28
HEARTS OF PALM SALAD avocado, lime jalapeno dressing	15
WATERMELON & HEIRLOOM TOMATO feta, serrano peppers, mint, pomegranate	14
ADD grilled chicken 6 / shrimp 12 / hanger steak 9 / seared tuna 10 / smoked salmon 9	

## ENTRÉES

CRISPY BLACK GROUPER TACOS chili aioli, cabbage slaw, spicy-lime salsa	15
CUBAN MOLLETES english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain	17
BOUCHER BURGER cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce	18
ROASTED FREE RANGE CHICKEN SALAD baby kale & shaved vegetables, lemon-oregano dressing	19
BLACK GARLIC HANGER STEAK SALAD watercress, avocado, cucumbers, rye brisures	19
TONNATO STYLE TUNA SALAD cannellini beans, fennel, arugula, radicchio, cured black olive	21
AVOCADO & GREEN PEA TOAST seven grain bread, feta, sprouts, lemon zest add grilled shrimp 12	12
ORA KING SALMON summer bean salad, cerignola olive, confit lemon aioli	30
GRILLED LOCAL SNAPPER sweet pea guacamole, lime-shiitake ginger vinaigrette	33
LOTS OF GRAINS BOWL flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette	16
BETSY CUBAN SANDWICH swiss cheese, ham, pork, home made pickle, spicy mustard	16

## STEAKS FROM THE GRILL

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

FILET MIGNON 10 OZ - 44
NEW YORK STRIP *prime 16 OZ - 58
KANSAS CITY BONE IN STRIP 22 OZ - 60
WAGYU SKIRT STEAK 10 OZ - 55
HANGER STEAK *prime 12 OZ - 32

## 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	11



A 20% service charge will be added to all checks

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