

DINNER

RAW BAR

GF	*SEAFOOD PLATTER half of Maine lobster, 3 east and 3 west coast oysters, 3 littleneck clams, seafood ceviche	69
GF	*OYSTERS east and west, 1/2 doz	21
GF	TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon	24
GF	*SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk citrus, cilantro, onion, yuzu, chili oil	19

SUSHI ROLLS & SASHIMI

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

STARTERS

	*SOY-WASABI AHI TUNA TARTARE smashed sweet peas, avocado, crispy shallots	19
GF	*PRIME STEAK TARTARE whole grain mustard, caper berries, truffles	21
	THE BETSY CRABCAKE smoked piquillo-paprika, market greens	22

TO SHARE

	SHORT RIB BAO BUN pickled jalapeno, chimichurri, watercress	16
	HAMACHI YUZU KOSHO thai chili, lime zest, chili powder, cilantro	22
	JAPANESE TUNA TAQUITOS mint-yuzu guacamole, sushi rice	13
	CRISPY CALAMARI & ZUCCHINI jalapeno remoulade	16

SALADS

GF	CHOPPED VEGETABLE SALAD baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing	17
GF	KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton	15
GF	WATERMELON & HEIRLOOM TOMATO feta, mint, serrano peppers, pomegranate vinaigrette	15
	LEMON POACHED LOBSTER SALAD crispy kale, mache, asparagus, grapefruit oil	32
	BURRATA spicy arugula, romesco, grilled bread	16
	ADD grilled chicken 6 / shrimp 12 / hanger steak 14 / *seared tuna 12 / smoked salmon 9	

STEAKS FROM THE GRILL

	Our steaks are hand-selected U.S.D.A prime or certified black angus	
GF	FILET MIGNON 8OZ	45
GF	FILET MIGNON 12OZ	54
GF	NEW YORK STRIP *prime 16OZ	51
GF	KANSAS CITY BONE IN STRIP 22OZ	61
GF	RIB EYE BONE IN 22OZ	61
GF	DELMONICO STEAK 14OZ	50
GF	PORTERHOUSE 36OZ	119
GF	WAGYU SKIRT STEAK 10OZ	58
GF	HANGER STEAK *prime 12OZ	32

SAUCES

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

ENTRÉES

	CHARRED BONE IN SHORT RIBS jalapeño chimichurri, grated horseradish	45
	ROASTED FREE RANGE CHICKEN charred broccoli rabe, preserved lemon	29
	GRILLED LOCAL SNAPPER smashed fresh peas, lime-shitake ginger vinaigrette	37
GF	WILD SCOTTISH SALMON summer bean salad, cerignola olive, confit lemon aioli	35
GF	LOCAL PAN ROASTED COBIA cara cara orange, cerignola olive, grilled radicchio, toasted almonds	34
	DOVER SOLE grenobloise, grilled lemon	71

MARKET SIDES

GF	GRILLED ASPARAGUS, LEMON OIL	12
	FRENCH BEANS, GARLIC - CHILI	12
GF	POTATO GRATIN "SOUBISE"	11
	HAND CUT PARMESAN FRIES, TRUFFLE AIOLI	12
GF	HEN OF THE WOODS, SPRING ONION PUREE	14
GF	STEAMED CHINESE GARLIC EGGPLANT	12
GF	LOCAL HEIRLOOM TOMATO SALAD	11
GF	BRUSSELS SPROUT, CIPOLLINI ONION, GUANCIALE	12
GF	GREEN WILTED SPINACH	12
GF	BAKED POTATO	12



Chief Culinary Partner, Laurent Tourondel
Executive Chef, Danny Ganem
Chef de Cuisine, Jose Castillo

GF = Gluten Free or Gluten Free Option Available
A 20% service charge will be added to all checks
1440 OCEAN DRIVE, MIAMI BEACH 305.673.0044. WWW.THEBETSYHOTEL.COM

* Consuming raw or undercooked meats, eggs or fish may increase your risk of Foodborne illness especially if you have certain medical conditions 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, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

WINE BY THE GLASS

BUBBLY

PROSECCO, CIELO, ITALY

BRUT, FRANCOIS MONTAND, FRANCE

BRUT ROSE, FRANCOIS MONTAND, FRANCE

CHAMPAGNE, LAURENT PERRIER, FRANCE

WHITE

PINOT GRIGIO, CIELO, ITALY 2015

PINOT GRIGIO, SANTA MARGARITA, ITALY 2016

ALBARINO, LICIA, SPAIN 2015

GEWURZTRAMINER, VILLA WOLF, GERMANY 2015

RIESLING, CLEAN SLATE, MOSEL, GERMANY 2015

SAUVIGNON BLANC, SANTA LUZ ALBA, CHILE 2016

SAUVIGNON BLANC, THE SEEKER, NEW ZEALAND 2016

SANCERRE, DOMAINE DOUDEAU-LEGER, LOIRE, FRANCE 2015

CHARDONNAY, VILLA PEPEIRE, FRANCE 2014

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA 2015

CHARDONNAY, ROMBAUER, CARNEROS, CA 2015

ROSE

ROSE, BODEGAS BORSAO, SPAIN 2015

GRAPEFRUIT ROSE, ROSETENEL, ST TROPEZ, FRANCE

GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2016

GRENACHE/MOURVEDRE/CINSAULT ROSE, CH.VAL D'ARENCE, BANDOL, FRANCE 2015

RED

PINOT NOIR, PARAISO, MONTEREY, CA 2014

PINOT NOIR, MARGUERITE DUPASQUIER, BOURGOGNE, FR 2015

CABERNET SAUVIGNON, SHOOTING STAR, LAKE COUNTY, CA 2014

CABERNET SAUVIGNON, SLINGSHOT, NAPA VALLEY, CA 2014

RED BLEND, ROBERT SINSKEY "POV", NAPA VALLEY, CA 2012

MALBEC/SYRAH/CAB FRANC, THE LOST COLONY, SONOMA, CA 2014

MALBEC, SANTA JULIA, MENDOZA, ARGENTINA 2015

SUPER TUSCAN, TENUTA DELL'ORNELLAIA "LA VOLTE", ITALY 2014

GRENACHE, BROTTÉ, COTE DU RHONE, ESPRIT BARVILLE, FR 2014

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LITERARY HOUSE COCKTAILS \$16

TO BE OR NOT TO BE

BRUICHLADDICH SCOTTISH BARLEY, LEMON, ORGEAT, COCONUT AND AQUAFABA

F.SCOTCH FITZGARALD

GLENLIVET FOUNDER'S RESERVE, SOLERNO BLOOD ORANGE, HONEY AND SODA

A TALE OF TWO CITIES

REMY MARTIN 1738, FOS MASTIHA, LEMON, MANGO AND SAGE

TEQUILA MOCKING BIRD

CASA NOBLE CRYSTAL, THATCHER'S PRICKLEY PEAR, APEROL, GRAPEFRUIT BITTERS AND A PINCH OF HIMALAYAN SEA SALT

LITERARY CLASSICS COCKTAILS \$16

HEMINGWAY DAIQUIRI: LA FLORADITA BAR-EARNEST HEMINGWAY

MOUNT GAY BLACK BARREL, LUXARDO MARASCHINO, GRAPEFRUIT JUICE AND LIME

GIMLET: THE LONG GOODBYE-RAYMOND CHANDLER

FORD'S GIN, HOMEMADE LIME AGAVE, LAVENDER BITTERS

MINT JULEP: WILLIAM FAULKNER'S PERSONAL FAVORITE

HIGHEST AMERICAN PRAIRIE BOURBON, CHOCOLATE BITTERS AND MINT

SPECIALTY SANGRIAS \$16

RED SANGRIA

RED WINE, ORANGE JUICE, REMY MARTIN VSOP, SOLERNO BLOOD ORANGE AND FRESH FRUIT

WHITE SANGRIA

WHITE WINE, APPLE JUICE, ST GEORGE PEAR BRANDY, FOS MASTIHA, PASSION FRUIT AND FRESH FRUIT

CONTEMPORARY CLASSICS COCKTAILS \$16

CHERRY MANHATTAN

BOURBON, SWEET VERMOUTH AND CHERRY BITTERS

SPRITZ

APEROL, SWEET VERMOUTH, SPARKLING WINE AND CHOICE OF PASSIONFRUIT OR LYCHEE

HAND SHAKEN B OR B COLADA

RUM, COCONUT, HONEY AND CHOICE OF GIFARDS CREME DE BANANA OR BIGALETT CHINA CHINA (BITTER)

BLOOD ORANGE MAI TAI

RUM, ORANGE LIQUER, BLOOD ORANGE AND LIME

GREEN APPLE MOJITO

RUM, MINT, GREEN APPLE, LIME AND SODA

WHITE PEACH COSMOPOLITAN

GIN, ORANGE LIQUEUR, WHITE PEACH, CRANBERRY JUICE AND LIME

CUCUMBER COLLINS

GIN, CUCUMBER, BASIL, LEMON

MIAMI MARGARITA

TEQUILA, KIWI, JALAPENO, ORANGE BITTERS, AGAVE SYRUP

BEER

BUDWEISSER, MISSOURI

STELLA ARTOIS, BELGIUM

MICHELOB ULTRA, MISSOURI

HACKER-PSCHORR WEISSE, GERMANY

ABITA AMBER, LOUISIANA

OSCAR MAMA'S LITTLE YELLA PILS, COLORADO

WYNWOOD LA RUBIA BLONDE ALE, MIAMI, FL

CORONA, MEXICO

GOOSE ISLAND, IPA, ILLINOIS

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