

DINNER

RAW BAR

*SEAFOOD PLATTER half of Maine lobster, 3 east and 3 west coast oysters, 3 middleneck clams, seafood ceviche	69
*OYSTERS east and west, ½ doz	21
*TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon	24
*SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk citrus, cilantro, onion, yuzu, chili oil	19

SUSHI ROLLS

*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
*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
*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

CHOPPED VEGETABLE SALAD baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing	17
KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton	15
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

*FILET MIGNON 8OZ	45
*FILET MIGNON 12OZ	54
*NEW YORK STRIP *prime 16OZ	51
*KANSAS CITY BONE IN STRIP 22OZ	61
*RIB EYE BONE IN 22OZ	61
*DELMONICO STEAK 14OZ	50
*PORTERHOUSE 36OZ	119
*WAGYU SKIRT STEAK 10OZ	58
*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
*WILD SCOTTISH SALMON summer bean salad, cerignola olive, confit lemon aioli	35
LOCAL PAN ROASTED COBIA cara cara orange, cerignola olive, grilled radicchio, toasted almonds	34
DOVER SOLE grenobloise, grilled lemon	71

MARKET SIDES

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

BRUT, FRANCOIS MONTAND, FRANCE

BRUT ROSE, FRANCOIS MONTAND, FRANCE

CHAMPAGNE, LAURENT PERRIER, FRANCE

WHITE

PINOT GRIGIO, CIELO, ITALY 2017

SAVATIANO, MYLONAS, GREECE 2017

ALBARINO, LICIA, SPAIN 2015

GEWURZTRAMINER, VILLA WOLF, GERMANY 2015

RIESLING, CLEAN SLATE, MOSEL, GERMANY 2015

SAUVIGNON BLANC, TAONGA, NEW ZEALAND 2017

SANCERRE, DOMAINE DOUDEAU-LEGER, LOIRE, FRANCE 2015

CHARDONNAY, JOSEPH DROUHIN, CHABLIS, BURGUNDY, FRANCE 2015

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA 2016

ROSE

ROSE, BODEGAS BORSASO, SPAIN 2017

GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2017

RED

PINOT NOIR, ELIZABETH ROSE, YOUNTVILLE, NAPA VALLEY, CA 2015

PINOT NOIR, MARGUERITE DUPASQUIER, BOURGOGNE, FR 2016

BORDEAUX BLEND, CHATEAU LES CLAUZOTS, GRAVES, FR 2014

CABERNET SAUVIGNON, SLINGSHOT, NAPA VALLEY, CA 2016

RED BLEND, TUCK BECKSTOFFER "MAD HATTER" OAKVILLE, CA 2016

RHONE BLEND, KOKOMO CUVÉE, NORTH COAST, CA 2017

MALBEC, BLACK CABRA, MENDOZA, ARGENTINA 2017

SUPER TUSCAN, TENUTA DELL'ORNELLAIA "LA VOLTE", ITALY 2015

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LITERARY HOUSE COCKTAILS \$16

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, GRAPE-FRUIT BITTERS AND A PINCH OF HIMALAYAN SEA SALT

HEMINGWAY DAIQUIRI: LA FLORADITA BAR-EARNEST HEMINGWAY

MOUNT GAY BLACK BARREL, LUXARDO MARASCHINO, GRAPE-FRUIT 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

LTSS SPECIALTY COCKTAILS \$16

LAVENDER MULE

GREY GOOSE VODKA, GINGER BEER, LEMON AND LAVENDER BITTERS

CHERRY MANHATTAN

EAGLE RARE BOURBON, SWEET VERMOUTH AND CHERRY BITTERS

BANANA SHAKEN COLADA

BACARDI RUM, COCONUT, HONEY AND CREME DE BANANA

BLOOD ORANGE MAI TAI

BACARDI RUM, ORANGE LIQUER, BLOOD ORANGE AND LIME

GREEN APPLE MOJITO

BACARDI RUM, MINT, GREEN APPLE, LIME AND SODA

CUCUMBER COLLINS

AVIATION GIN, CUCUMBER, BASIL, LEMON

MIAMI MARGARITA

JIMADOR TEQUILA, KIWI, JALAPENO, ORANGE BITTERS, AGAVE SYRUP

BEER

BUDWEISSER, MISSOURI

STELLA ARTOIS, BELGIUM

MICHELOB ULTRA, MISSOURI

AMSTEL LIGHT, HOLLAND

ABITA AMBER, LOUISIANA

OSCAR MAMA'S LITTLE YELLA PILS, COLORADO

WYNWOOD LA RUBIA BLONDE ALE, MIAMI, FL

CORONA, MEXICO

GOOSE ISLAND, IPA, ILLINOIS

FUNKY BUDDHA, FLORIDIAN HEFEWEIZEN, FL

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