

THE
R O O F T O P
BY *Klaw*

THE ROOFTOP

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MOTHER'S DAY 2024

FROM THE SEA

ADD KLAW CAVIAR +\$125

SHELLFISH PLATTER**

\$120

one dozen oysters, 1/2 Maine lobster, three chilled prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette

KLAW TOWER**

\$265

one dozen oysters, 1/2 Maine lobster, chilled Australian prawns, local ceviche, bluefin tuna, Norwegian king crab, leche de tigre, old bay mayo, spicy cocktail sauce, shallot & cucumber mignonette

CAVIAR SERVICE

with deviled eggs, toasted sare wheat bread, whipped whey butter & crème fraiche

KLAW IMPERIA RESERVE KALUGA \$125/30g

PETROSSIAN TSAR IMPERIAL OSSETRA \$250/30g

SHELLFISH

NORWEGIAN KING CRAB LEGS & CLAW \$11 PER OZ
Minimum 16oz

3^{LB} MAINE LOBSTER \$MP
steamed - drawn butter, grilled lemon

SMALL PLATES

VEGETABLE CRUDITE \$18
seasonal vegetables, parmesan aioli

STRACCIATELLA \$20
marinated heirloom tomatoes, banyuls vinegar, thai basil

GREEN SALAD \$18
shaved radish, pecorino, pine nut bread crumb, sherry vinaigrette

EAST COAST OYSTERS** \$27
half dozen, leche de tigre, shallot and cucumber mignonette

BLUEFIN TUNA TATAKI* \$32
spicy mayo, crispy shallots, cilantro

SAKE CURED SALMON* \$22
truffle ponzu, sesame, spring onion

TUNA TARTARE* \$24
avocado, toasted sesame, radish, rice cracker

HAMACHI CRUDO* \$25
roasted sweet baby pepper, pickled jalapeno, lychee

LOCAL CEVICHE* \$22
avocado, fresno chili, red onion, cancha, sweet potato, leche de tigre

WAGYU TATAKI* \$40
ponzu, lotus root, scallions, arugula

BEEF TARTARE* \$24
multigrain toast, french mustard, capers, cornichon, crème fraiche

ARTISAN CHEESE PLATE \$28
selection of 3 cheeses, housemade accoutrements

STEAK

SLOW GRILLED PICANHA* \$26
fresh herb chimichurri, grilled lime

ANGUS FILET 8oz* \$55
Greater Omaha Packers - choice of truffle or peppercorn sauce

ANGUS RIBEYE 16oz* \$90
Greater Omaha Packers - choice of truffle or peppercorn sauce

PORTERHOUSE 30oz* \$155
Brasstown - choice of truffle or peppercorn sauce

SEA

BLACK COD \$47
miso glazed

CHILEAN SEABASS \$55
salsa verde, marinated tomatoes, thai basil

SPANISH SOLE \$75
caper & golden raisin butter, chive, grilled lemon

SIDES

HAND CUT STEAK FRIES \$18

CHARRED BABY BOK CHOY \$15

PAN ROASTED MUSHROOMS \$18

CAULIFLOWER STEAK \$15

BABY CARROTS \$18

JAPANESE EGGPLANT \$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

** 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.

* Klaw Miami adds a 20% service charge to guests bills