

THE  
ROOFTOP  
BY *Klaw*

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FROM THE SEA

ADD KLAW CAVIAR +\$125

SHELLFISH PLATTER**	\$120	KLAW TOWER**	\$265
one dozen oysters, 1/2 Maine lobster, three chilled prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette		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 devilled eggs, toasted sare wheat bread, whipped whey butter & crème fraiche

KLAW IMPERIA RESERVE KALUGA	\$125/30g
PETROSSIAN TSAR IMPERIAL OSSETRA	\$250/30g

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	

SHELLFISH

NORWEGIAN KING CRAB	\$11 PER OZ
LEGS & CLAW	Minimum 16oz
3 <sup>LB</sup> MAINE LOBSTER	\$MP
steamed - drawn butter, grilled lemon	

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	

SEA

CHILEAN SEABASS	\$55
salsa verde, marinated tomatoes, thai basil	
BLACK COD	\$47
miso glazed	
SPANISH SOLE	\$80
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 incease 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