

THE ROOFTOP

BY *Klaw*

RAW BAR

SHELLFISH PLATTER**	\$120	KLAW TOWER**	\$205
one dozen oysters, 1/2 Maine lobster, three chilled prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette		dozen oysters, 1/2 Maine lobster, chilled Australian prawns, local ceviche, bluefin tuna, stone 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	PETROSSIAN
IMPERIA RESERVE KALUGA	TSAR IMPERIAL OSSETRA
\$125/30g	\$250/30g

SMALL PLATES

STRACCIATELLA	\$20	TUNA TARTARE*	\$24
marinated heirloom tomatoes, pistachio pesto, toast		cornichon, capers, cucumber, fennel pollen, aleppo chili, toast	
GREEN SALAD	\$18	HAMACHI CRUDO*	\$25
shaved radish, pecorino, pine nut bread crumb, sherry vinaigrette		roasted sweet baby pepper, pickled jalapeno, lychee	
EAST COAST OYSTERS**	\$27	LOCAL CEVICHE*	\$22
half dozen, leche de tigre, shallot and cucumber mignonette		avocado, fresno chili, red onion, cancha, sweet potato, leche de tigre	
BLUEFIN TUNA TATAKI*	\$32	WAGYU TATAKI*	\$36
spicy mayo, crispy shallots, cilantro		ponzu, lotus root, scallions, arugula	
SAKE CURED SALMON*	\$22	BEEF TARTARE*	\$24
truffle ponzu, sesame, scallions		multigrain toast, french mustard, capers, cornichon, crème fraiche	
CHOPPED SALAD	\$28	SALT ROASTED BEETS	\$21
bacon lardons, almonds, avocado, egg, blue cheese & buttermilk dressing		smoked whipped goat cheese, pistachio, watercress	

STEAK

choice of truffle or peppercorn sauce

BUTCHERS CUT	\$63
hand cut steak fries or side green salad, topped with cowboy butter	
ANGUS FILET 8oz	\$70
Greater Omaha Packers	
CHATEAUBRIAND 14oz	\$110
Greater Omaha Packers	
WAGYU STRIPLOIN 16oz*	\$165
Abatti Ranch	
ANGUS BONE IN RIBEYE 25oz*	\$190
Greater Omaha Packers	
BRAUNVIEH T-BONE 25oz*	\$130
Brasstown	
BRAUNVIEH BONE IN STRIP 25OZ*	\$115
Brasstown	

SIDES \$18

HAND CUT STEAK FRIES
parmesan, truffle
CHARRED BABY BOK CHOY
nuoc cham, pickled daikon
PAN ROASTED MUSHROOMS
herb butter
BABY CARROTS
honey, harissa, pine nuts
JAPANESE EGGPLANT
miso glaze, sesame seeds
GRILLED ASPARAGUS
garlic, lemon, chili oil, pecorino, pine nuts, capers, dill
CRISPY FINGERLING POTATOES
fonduta, chives

KOBE BEEF

Served with housemade kimchi, fresh wasabi, scallions & sesame ponzu

A5 STRIPLOIN*
\$38 PER OZ
Minimum 6oz

A5 EYE OF RIBEYE*
\$38 PER OZ

SEAFOOD

STONE CRAB	
Served with mustard yuzu kosho sauce	
Large - 2 for \$48	
Jumbo - 2 for \$98	
3 LB MAINE LOBSTER	\$MP
steamed - drawn butter, grilled lemon	
BRANZINO	\$33 \ \$59
coal roasted, marinated tomatoes, sauce velez	
SPANISH SOLE	\$95
caper & golden raisin butter, chive, grilled lemon	

HAPPY HOUR

Monday - Sunday, from 4pm - 7pm

*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