



THE ROOFTOP

BY *Klaw*

RAW BAR

SHELLFISH PLATTER**

\$120

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

KLAW TOWER**

\$205

dozen oysters, 1/2 Maine lobster, chilled Australian prawns, local ceviche, bluefin tuna, stone crab claws, 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



AMUSE

FOR THE TABLE

JALAPENO CHEDDAR CORNBREAD

honey butter

APPETIZERS

CHOICE OF

EAST COAST OYSTERS**

half dozen, leche de tigre, shallot and cucumber mignonette

STRACCIATELLA

marinated heirloom tomatoes, pistachio pesto, toast

HAMACHI CRUDO*

roasted sweet baby pepper, pickled jalapeno, lychee

BEEF TARTARE*

multigrain toast, french mustard, capers, cornichon, crème fraiche

SAKE CURED SALMON

truffle ponzu, sesame, scallions

BENEDICT COURSE

CHOOSE YOUR OWN BENEDICT

soft poached egg, multigrain bread, hollandaise

SPINACH & AVOCADO



BACON

LOBSTER



SMOKED SALMON

MAINS

CHOICE OF

STEAK FRITES

8oz skirt steak, plain fries

BRANZINO

coal roasted, marinated tomatoes, sauce velez

PUMPKIN SPICED FRENCH TOAST

brioche, pumpkin puree, spices, marinated berries, maple whipped cream

1/2 CHICKEN

salsa verde, cilantro, grilled lime with green salad

MAINE LOBSTER ROLL

old bay mayo & fries

SOMETHING SWEET

FOR THE TABLE

dessert platter

CHEF SELECTION

\$68 PER PERSON

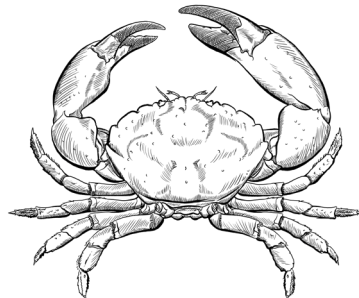
ELEVATE YOUR EXPERIENCE

STONE CRAB

LARGE 🍷 2 FOR \$48

JUMBO 🍷 2 FOR \$98

served with mustard yuzu kosho sauce



TOMAHAWK \$250

Braunvieh 35oz

STRIPLOIN \$165

American Wagyu 16oz

"Our King Crab and beef programs are our crown jewels, producing the very best, sustainably sourced cuts and crustaceans. Our masterful chefs push the boundaries to craft dishes teeming with unique flavors. It's the ultimate surf and turf."

*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

UNLIMITED BEVERAGE PACKAGES

BUBBLES PACKAGE - \$38

Per Person

WINES & BUBBLES

Freixenet Cava, Blanc de Blancs, Spain

White, Portugal
Red, Spain
Rose, France

COCKTAILS

Mimosa
Senorita

CHAMPAGNE PACKAGE - \$58

Per Person

WINES & CHAMPAGNE

Laurent-Perrier, La Cuvee Blanc, Champagne
or
Laurent-Perrier, Rose, Champagne + \$10

White, Portugal
Red, Spain
Rose, France

COCKTAILS

It's 1 O' Clock Somewhere
The Slow Burn



THE SPRITZ \$15



THE FLORISIAN

St. Germain, Cucumber Oleo,
Citrus, Bubbles



SEÑORITA

Strawberry & Chamomile
Infused Aperol, Bubbles



HOLIDAY TAN LINES

Passion Fruit, Campari, Bubbles

BREAKFAST MARGARITAS \$17



THE SLOW BURN

Herradura Blanco Tequila, Chili,
Dry Curacao, Pineapple Juice



IT'S 1 O'CLOCK
SOMEWHERE

Herradura Blanco Tequila, Dry
Curacao, Vedrenne Creme de
Fraise, Strawberry/Lemon Syrup



HEY TOMMY

Herradura Blanco Tequila, Lime,
Salted Blueberry Syrup

SPARKLING

CAVA, FREIXENET BLANC DE BLANC, CATALONIA, SP N.V.

Tropical and citrus notes, rich creamy texture with a long finish



\$15



\$70

CHAMPAGNE, GASTON BELVGINE, BRUT, N.V.

Pale yellow with strong effervescence, delicate nose of white fruit and citrus

\$25

\$99

WHITE

ALVARINHO, NORTICO, VINHO REGIONAL MINHO, PT 2022

Creamy citrus oil, lime and yellow apple notes, spiced and detailed with saline mineral and floral

\$15

\$70

BORDEAUX BLANC, CHATEAU GRAVILLE-LACOSTE, GRAVES, FR 2022

Medium body & textured, exotic citrus, yellow flowers, brioche, vanilla and honey on the finish

\$19

\$88

CHABLIS, DOMAINE LAROCHE "ST MARTIN", BURGUNDY, FR 2023

White flowers and ripe green apple, notes of chalk and a touch of salinity

\$22

\$105

CHARDONNAY, CRISTOM, EOLA-AMITY HILLS, OR 2021

Ripe cantaloupe, sweet hay and coconut, tangy acidity and a finish of mint and lemon tart

\$24

\$115

ROSE

BLEND, DOMAINE TRIENNES, MEDITERRANEE, FR 2023

Hints of strawberry, jasmine flower and vanilla, elegant crisp mouthfeel

\$15

\$70

RED

PINOT NOIR, LINGUA FRANCA "AVNI", WILLAMETTE VALLEY, OR 2022

Strawberries drizzled with chocolate, violets and oregano come through the exotic nose

\$20

\$96

TEMPRANILLO, EGUREN UGARTE, RESERVA, RIOJA, SP 2017

On the nose ripe fruit, licorice, vanilla and tastes of bright stewed cherries and subtle earth tones

\$16

\$74

CABERNET SAUVIGNON, MATIAS, NAPA VALLEY, CA 2022

Dark ripe cherry, black plum, juicy and medium+ body, finishes with cedar, blackberry confit and black olive

\$19

\$105

MALBEC, CUVELIER LOS ANDES, UCO VALLEY, ARG 2020

Intense cassis, black cherry and blueberries, grippy tanins, full bodied and deep colored wine

\$16

\$75