

THE  
ROOFTOP  
BY *Klaw*

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RAW BAR

<b>SHELLFISH PLATTER**</b>	<b>\$125</b>	<b>KLAW TOWER**</b>	<b>\$265</b>
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, 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  
\$135/30g

PETROSSIAN  
TSAR IMPERIAL OSSETRA  
\$260/30g

SMALL PLATES

<b>VEGETABLE CRUDITE</b>	<b>\$18</b>	<b>TUNA TARTARE*</b>	<b>\$24</b>
seasonal vegetables, parmesan aioli		cornichon, capers, cucumber, fennel pollen, aleppo chili, toast	
<b>STRACCIATELLA</b>	<b>\$20</b>	<b>HAMACHI CRUDO*</b>	<b>\$25</b>
marinated heirloom tomatoes, pistachio pesto, toast		roasted sweet baby pepper, pickled jalapeno, lychee	
<b>GREEN SALAD</b>	<b>\$18</b>	<b>LOCAL CEVICHE*</b>	<b>\$22</b>
shaved radish, pecorino, pine nut bread crumb, sherry vinaigrette		avocado, fresno chili, red onion, cancha, sweet potato, leche de tigre	
<b>EAST COAST OYSTERS**</b>	<b>\$27</b>	<b>WAGYU TATAKI*</b>	<b>\$36</b>
half dozen, leche de tigre, shallot and cucumber mignonette		ponzu, lotus root, scallions, arugula	
<b>BLUEFIN TUNA TATAKI*</b>	<b>\$32</b>	<b>BEEF TARTARE*</b>	<b>\$24</b>
spicy mayo, crispy shallots, cilantro		multigrain toast, french mustard, capers, cornichon, crème fraiche	
<b>SAKE CURED SALMON*</b>	<b>\$22</b>	<b>ARTISAN CHEESE PLATE</b>	<b>\$29</b>
truffle ponzu, sesame, scallions		selection of 3 cheeses, housemade accoutrements	

STEAK

<b>BUTCHERS CUT</b>	<b>\$65</b>
hand cut steak fries or side green salad	
<b>ANGUS FILET 8oz*</b>	<b>\$75</b>
Greater Omaha Packers - choice of truffle or peppercorn sauce	
<b>WAGYU STRIPLOIN 16oz*</b>	<b>\$175</b>
Abatti Ranch - choice of truffle or peppercorn sauce	

SIDES

\$18

<b>HAND CUT STEAK FRIES</b>
parmesan, truffle
<b>CHARRED BABY BOK CHOY</b>
nuoc cham, pickled daikon
<b>PAN ROASTED MUSHROOMS</b>
herb butter
<b>BABY CARROTS</b>
honey, harissa, pine nuts
<b>JAPANESE EGGPLANT</b>
miso glaze, sesame seeds

SEAFOOD

<b>WHOLE NORWEGIAN KING CRAB</b>	<b>\$125 PER LB</b>
<b>NORWEGIAN KING CRAB LEGS &amp; CLAW</b>	<b>\$13 PER OZ</b> Minimum 16oz - \$208
<b>3<sup>LB</sup> MAINE LOBSTER</b>	<b>\$MP</b>
steamed - drawn butter, grilled lemon	
<b>BRANZINO</b>	<b>\$35 \ \$65</b>
coal roasted, marinated tomatoes, sauce velez	
<b>SPANISH SOLE</b>	<b>\$97</b>
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