



THE  
ROOFTOP  
BY *Klaw*

RAW BAR

**SHELLFISH PLATTER\*\*** **\$125**  
one dozen oysters, 1/2 Maine lobster, three chilled prawns,  
leche de tigre, old bay mayo, shallot & cucumber mignonette

**KLAW TOWER\*\*** **\$265**  
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

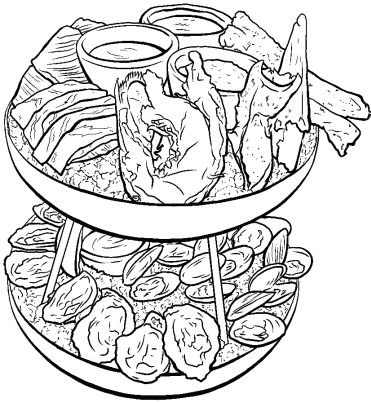
with deviled eggs, toasted sare wheat bread, whipped whey butter & crème fraiche

KLAW

IMPERIA RESERVE KALUGA \$135/30g

PETROSSIAN

TSAR IMPERIAL OSSETRA \$260/30g



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, multigrani 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

**BERRY FILLED FRENCH TOAST**  
brioche, spices, marinated berries, maple whipped cream

**1/2 CHICKEN**  
salsa verde, cilantro, grilled lemon with green saladcream

**MAINE LOBSTER ROLL**  
old bay mayo & fries

SOMETHING SWEET

FOR THE TABLE

dessert plattter

CHEF SELECTION

ELEVATE YOUR EXPERIENCE

NORWEGIAN  
KING CRAB LEGS & CLAWS  
(8OZ) \$104

served with lemon garlic butter

“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.”

TOMAHAWK \$250  
Braunvieh 35oz

STRIPLOIN \$165  
American Wagyu 16oz

JOIN US FOR  
MIAMI SPICE

AUGUST 1ST TO SEPTEMBER 30TH  
DINNER PRE-FIXED MENU \$60/PP  
SERVED IN THE MAIN DINING ROOM

\$68 PER PERSON

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incese 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

\$110

WHITE

ALVARINHO, NORTICO, VINHO REGIONAL MINHO, PT 2022

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

\$16

\$74

BORDEAUX BLANC, CHATEAU DE FONTENILLE, FR 2023

Light gold in color, teeming with enticing aromas of citrus fruit and white peaches

\$19

\$88

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

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

\$25

\$110

CHARDONNAY, CRISTOM, EOLA-AMITY HILLS, OR 2022

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

\$27

\$115

ROSE

BLEND, DOMAINE TRIENNES, MEDITERRANEE, FR 2023

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

\$16

\$74

RED

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

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

\$23

\$105

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 BLEND, INK GRADE, NAPA VALLEY, CA 2018

Raspberries, cherries and dark chocolate, finishes with cedar, blackberry and spices

\$24

\$108

MALBEC, CUVELIER LOS ANDES, UCO VALLEY, ARG 2020

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

\$18

\$80