

THE

ROOFTOP

BY *Klaw*

RAW BAR

SHELLFISH PLATTER**	\$125	KLAW TOWER**	\$265
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

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

STEAK

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

SIDES

\$18

HAND CUT STEAK FRIES
parmesan, truffle
PAN ROASTED MUSHROOMS
herb butter
BABY CARROTS
honey, harissa, pine nuts
JAPANESE EGGPLANT
miso glaze, sesame seeds

SEAFOOD

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