



A LA CARTE

Welcome to The New Brunch at KLAW

Today marks the beginning of a new brunch chapter at KLAW —
a fresh format designed for comfort, flavor and discovery.

Enjoy à la carte dishes, raw bar selections, appetizers, and our new buffet experience — all served with the
attention to detail that defines us.

Your opinion matters to us.
We'd love to hear your thoughts about this new format —
what you enjoyed most and what made your brunch memorable.

Because at KLAW, everything we create begins with you.

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

BRUNCH CHOICE

Choice of one dish from either Benedicts or Toasted

BENEDICTS

All served on multigrain bread with soft poached eggs & hollandaise

KUROBUTA BACON

MAINE LOBSTER

SMOKED SALMON

SPINACH & AVOCADO

ASPARAGUS & TRUFFLE

on brioche roll

TOASTED

FRENCH TOAST

Brioche, spices, marinated berries, maple whipped butter

WAFFLE

Strawberries, whipped cream and maple butter

CROQUE MONSIEUR

Pullman bread, aged cheddar, speck, mornay, parmesan

MAINS

Choice of one main course

DUCK BREAST*

Apples, orange, Cointreau

STEAK FRITES*

8oz skirt steak, plain fries

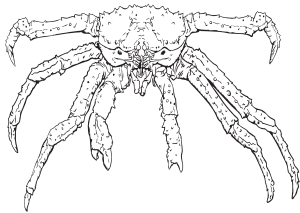
GRILLED SALMON* 5oz

Asparagus, red caviar, parmesan, cream, herb oil, chervil

BRANZINO

Coal roasted, asparagus, marinated tomatoes, sauce Velez

ELEVATE YOUR EXPERIENCE



NORWEGIAN KING CRAB LEGS & CLAWS 8oz - \$104

Served with lemon garlic butter

TOMAHAWK — \$255

BRAUNVIEH 35oz

STRIPLON — \$175

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.

\$98 PER PERSON

*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

BEVERAGE PACKAGES

Unlimited Beverage Packages
(2 hour limit)

BUBBLES PACKAGE

\$38 per person

Wines & Bubbles

Freixenet Cava, Blanc de Blancs, Spain

White, Portugal

Red, Spain

Rosé, France

Cocktails

Mimosa

Senorita

Bloody Marry



CHAMPAGNE PACKAGE

\$58 per person

Wines & Champagne

Telmont Brut Champagne

Telmont Rosé Champagne (+ \$10)

White, Portugal

Red, Spain

Rosé, France

Cocktails

The Slow Burn

Klaw Sangrias

SIGNATURE COCKTAILS



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, Dry Curaçao, Pineapple Juice

Green Edge — Herradura Tequila, Gin, Cointreau, Snow Pea Juice, Cucumber Oleo, Lime (new)

Miel Marina — Herradura Tequila, Mezcal, Cointreau, Honey, Ginger, Lime (new)

SANGRIA SELECTION — \$15

Klaw Sangria – Red Tide / White Wave

Red or White Wine, Calvados, White Rum, Cointreau, Diced Fruit, Mint

WINES BY THE GLASS / BOTTLE

SPARKLING

Cava, Freixenet Blanc de Blanc, Catalonia, SP NV. — \$15/ \$70

Champagne, Telmont Brut, France — \$25/ \$110

WHITE

Alvarinho, Nortico, Vinho Regional Minho, PT 2022 — \$16 / \$74

Bordeaux Blanc, Chateau de Fontenille, FR 2023 — \$19 / \$88

Chablis, Domaine Laroche “St Martin”, Burgundy, FR 2023 — \$25 / \$110

Chardonnay, Cristom, Eola-Amity Hills, OR 2022 — \$27 / \$115

ROSÉ

Blend, Domaine Triennes, Méditerranée, FR 2023 — \$16 / \$74

RED

Pinot Noir, Lingua Franca “Avni”, Willamette Valley, OR 2022 — \$23 / \$105

Tempranillo, Eguren Ugarte, Reserva, Rioja, SP 2017 — \$16 / \$74

Zinfandel/Cabernet Sauvignon, Ink Grade, Napa Valley, CA 2018 — \$24 / \$108

Malbec, Cuvelier Los Andes, Uco Valley, AR 2020 — \$18 / \$80