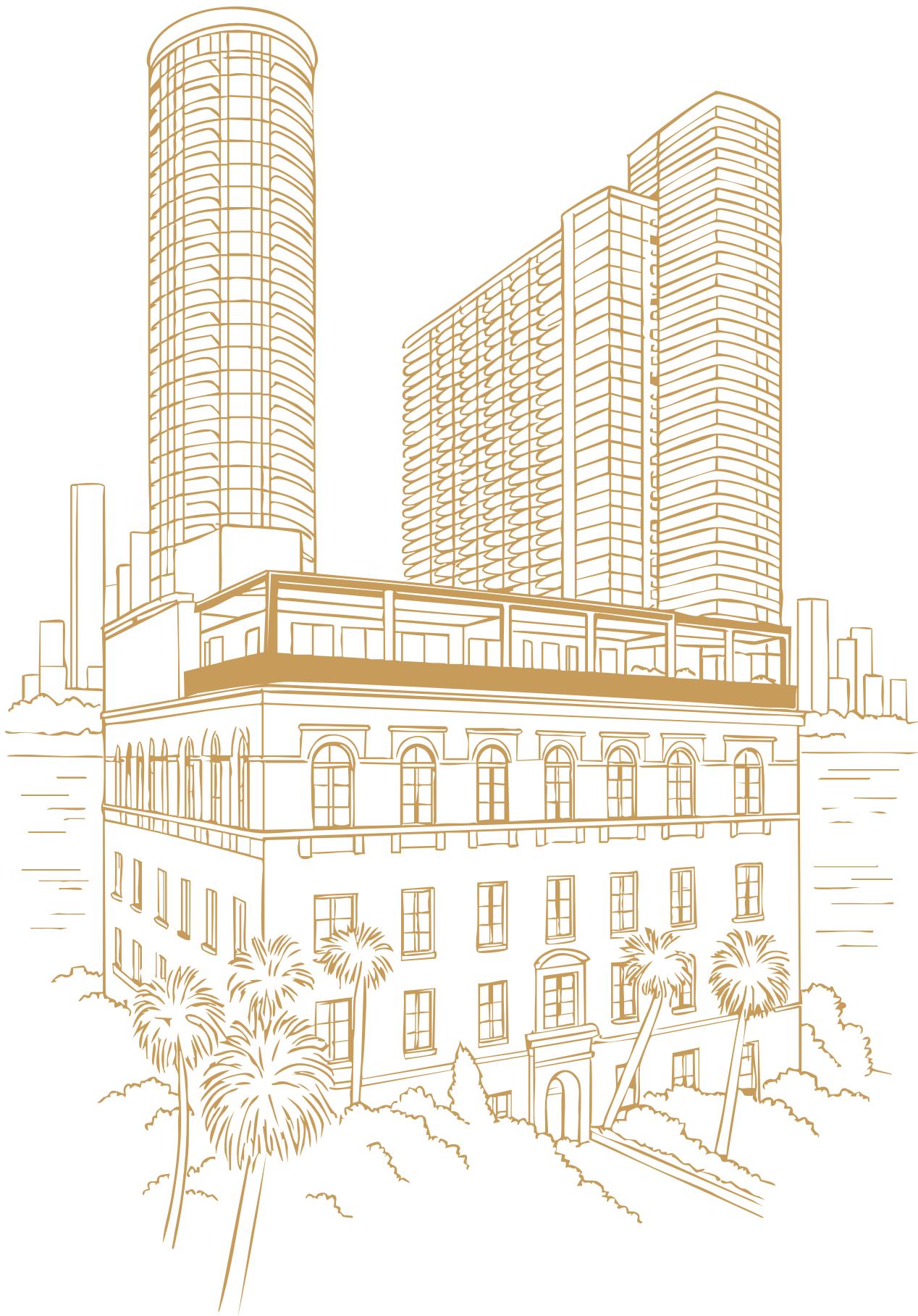


THE  
**ROOFTOP**  
BY *klaw*



**Above it all. Taste included.**

**Wifi:** welcome!

**@** [@klawrestaurant](#)

**f** [/klawrestaurant](#)

Monday - Thursday 4pm - 10pm  
Friday - Saturday 4pm - 11pm  
Sunday 4:30pm - 9pm

THE  
**ROOFTOP**  
BY Klaw

Happy Hour, Mon-Sat 4pm - 7pm  
Sunday Brunch 11:00am - 2:30pm

### RAW & CRUDO BAR

Fresh, bright and made for sharing.

#### East Coast Oyster\*\*

1/2 dozen oysters

leche de tigre, red wine mignonette - **\$27**

#### Sake-Cured Salmon\*

truffle ponzu, sesame, scallions - **\$22**

#### Tuna Tartare\*

soy sauce, capers, lotus root - **\$24**

#### Hamachi Crudo\*

roasted sweet baby pepper, pickled jalapeno, lychee - **\$25**

#### Klaw Aguachile\*

shrimp, cucumber, cilantro, lime and chili - **\$21**

#### Branzino Carpaccio\*

truffle ponzu, crispy capers - **\$25**

#### Wagyu Tataki\*

ponzu, scallion, lotus root - **\$36**

#### Beef Tartare on Toast\*

cornichons, capers, creme fraiche, 'multigrani' bread **\$25**  
with Kaluga caviar **+\$36**

#### Tuna Sashimi

white ponzu, avocado, toasted lemongrass, jalapeno caviar - **\$22**

### GARDEN & GREENS

Fresh, vibrant, and beautifully simple.

#### Vegetable Crudités Platter

carrots, cucumber, celery, radish, tomato, endive served with signature dip - **\$18**

#### Green Salad

radish, endive, pecorino, pine nut breadcrumb and sherry vinaigrette - **\$21**

#### Caesar Salad

romaine lettuce, garlic, grilled bread, aged parmesan - **\$28**

#### Tomato Carpaccio

anchovies, cucumber, red onion, dill oil - **\$14**

### MAINS & SIGNATURES

Hearty, flavorful, and made to impress.

#### Butcher's Cut

hand cut steak fries or side green salad - **\$68**

#### Whole Branzino

coal roasted, fennel salad, citrus vinaigrette - **\$68**

#### House-Made Burger

bacon jam, Irish cheddar, pickles, onion served with steak fries - **\$37**

#### Grilled Octopus Hot Dog

cucumber, mustard seeds, black garlic aioli served with corn fries - **\$44**

#### Lobster Roll

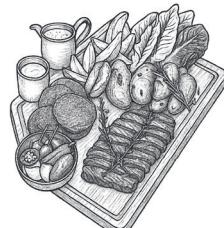
Maine lobster, brioche, old bay mayo, fine herbs and touch of lemon served with steak fries - **\$45**

### TO SHARE FOR THE TABLE

When one plate isn't enough.

#### Skirt Steak Platter

fried potatoes, corn fries, romaine lettuce, pickled cucumbers, pearl onions, caperberries, chimichurri & chipotle aioli - **\$127**



#### Seafood Platter

grilled branzino & shrimps, salmon tataki, fried potatoes, romaine lettuce, pickled veggies, caperberries, tartare sauce & chipotle aioli - **\$150**

### NOTES

All dishes are designed to share. Please inform your server of any allergies or dietary preferences.

\*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 guest bills

### SHELLFISH & CAVIAR

The ocean's luxury, served on ice. Perfect to share or indulge solo.

#### Shellfish Platter\*\*

Dozen East coast oysters, Australian prawns and half Maine Lobster, leche de tigre, red wine mignonette and cocktail sauce - **\$135**

#### Rooftop Tower by Klaw\*\*

Dozen East coast oysters, Australian prawns, half Maine lobster, shrimp aguachile, tuna sashimi, Norwegian King crab claws, leche de tigre, red wine mignonette, old bay mayo and cocktail sauce - **\$275**

#### Caviar Service

deviled eggs, 'sare' wheat bread, whey butter & crème fraîche

Klaw Imperia Reserve Kaluga **\$135 / 30g**

Kaviari Oscietre Prestige **\$225 / 30g**



### COLD SOUPS

Cool, smooth, refreshing.

#### Cold Almond Soup

almonds, vinegar, grapes - **\$11**

#### Andalusian Gazpacho

tomato, olive oil, basil - **\$15**

### TAPAS & BITES

Small pleasures. Made to share.

#### Octopus on Polenta

polenta, parmesan, thyme - **\$23**

#### Sake Cured Salmon Gougères

cured salmon with dill cream cheese - **\$20**

#### Gorgonzola Toast

gorgonzola, fine herbs, truffle mushrooms - **\$23**

#### Bruschetta with Stracciatella

pistachio pesto, tomato, olive oil & basil - **\$21**

#### Bruschetta with Roasted Beets

salt roasted beets, fresh raspberries, blueberry mostarda - **\$15**

#### Lobster Gougères

maine lobster, fine herbs, avocado crema - **\$24**

#### Short Rib Croquettes

beef jus aioli, pecorino, leek ash - **\$27**

### Klaw EXCLUSIVES

The icons of our kitchen.

#### Whole Norwegian King Crab

**\$135** per LB Minimum order size: approx. 4lbs

#### Norwegian King Crab Legs & Claw

**\$15** per OZ Minimum 8oz - **\$120**

#### Maine Lobster

steamed - drawn butter, grilled lemon - **\$MP**