

THE  
**ROOFTOP**  
BY *klaw*



**Above it all. Taste included.**

**Wifi:** welcome!

 @klawrestaurant

 /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.*

#### Florida 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

#### Shrimp Aguachile\*

avocado, 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 Crudites Platter

carrots, cucumber, celery, radish, 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

#### Andalusian Gazpacho

tomato, olive oil, basil - \$15

### SHELLFISH & CAVIAR

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

#### Shellfish Platter\*\*

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

#### Rooftop Tower by KLAW\*\*

Dozen Florida oysters, Australian prawns, stone crab, half Maine  
lobster, shrimp aguachile, tuna sashimi, leche de tigre,  
red wine mignonette, old bay mayo and cocktail sauce - \$205

#### Caviar Service

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

Klaw Imperia Reserve Kaluga \$135 /30g

Kaviari Oscietre Prestige \$225 /30g



### TAPAS & BITES

*Small pleasures. Made to share.*

#### 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

#### Stone Crab

served with mustard yuzu kosho sauce - \$MP

2 claw minimum, inquire with your server for availability



#### Maine Lobster

steamed - drawn butter, grilled lemon - \$MP

*The Norwegian King Crab season has officially come to a close. While this seasonal delicacy has departed our kitchen, we eagerly await its return this summer.*

### 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

*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 guests bills