

THE
ROOFTOP
BY *klaw*



Above it all. Taste included.

Wifi: welcome!

@@klawrestaurant

f/klawrestaurant

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

THE
ROOFTOP
BY *Klaw*

Happy Hour, Everyday 4pm - 7pm

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

Wagyu Tataki*

ponzu, scallion, lotus root - \$36

Beef Tartare on Toast*

cornichons, capers, creme fraiche, pugliese 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, endive served with signature dip - \$18

Green Salad

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

Caesar Salad

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

Tomato Summer Salad

eggplant cream, stracciatella, caramelized figs, shiso leaf - \$24

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, brioche 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

Bruschetta with Stracciatella

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

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.

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

Maine Lobster Roll

celery remoulade, Old Bay aioli, smoked chili flakes - \$42
with 5g Kaluga caviar +\$36

SIDES

Corn Fries

salted corn fries, togarashi, black garlic aioli - \$10

Steak Fries

parmesan, truffle - \$18

Broccolini

black lime vinaigrette, smoked tomato aioli, capers, shallots - \$17

Grilled Asparagus

garlic and chili oil, pine nuts, pecorino - \$18

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