

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

THE
ROOFTOP
BY *Klaw*

Happy Hour
Tuesday to Sunday 4pm - 7pm

SHELLFISH & CAVIAR

Shellfish Platter**

dozen Florida oysters, Australian prawns
Norwegian king crab, half Maine Lobster - **\$152**
served with red wine mignonette, spicy cocktail sauce,
old bay mayo, yuzu cilantro aioli

Shellfish Tower**

dozen Florida oysters, Australian prawns,
half Maine lobster, tuna sashimi,
Norwegian king crab, shrimp aguachile - **\$215**
served with red wine mignonette, old bay mayo,
spicy cocktail sauce, ponzu, yuzu cilantro aioli

Caviar Service

truffle grilled cheese, whey butter, crème fraîche,
endive, marinated cucumber
Klaw Imperia Reserve Kaluga **\$135 /30g**
Kaviari Oscietre Prestige **\$235 /30g**

Shrimp Aguachile

avocado, cucumber,
cilantro, lime, chili - **\$26**

Florida Oysters - \$27**
spicy cocktail sauce, red wine mignonette

Surf & Turf Oysters - \$30**
served two ways — choose cold or warm

cold**
1/2 dozen oysters
melon mignonette
crème fraîche
basil oil
prosciutto crisp

warm**
1/2 dozen oysters
fennel beurre blanc
wagyu chili crisp
smoked trout roe
chives

RAW

Salmon & Tuna Carpaccio*

yuzu aioli, black garlic,
finger lime, micro cilantro - **\$26**

Tuna Tartare*

yellowfin tuna, green apple, ginger,
meyer lemon espuma, basil oil - **\$24**

Beef Tartare*

hand-cut tenderloin, hashbrown,
truffle yolk, chives, tartar sauce - **\$24**
add 5g Kaluga caviar **+\$30**

COLD APPETIZERS

Burrata

roasted beets, pastrami spice, strawberries,
grapefruit reduction, basil - **\$18**

Tomato Summer Salad

heirloom tomatoes, caramelized figs, stracciatella,
burnt eggplant cream, shiso leaves - **\$24**

Green Salad

mixed greens, citrus segments, radishes,
pine nut breadcrumbs, green goddess dressing - **\$24**

Bruschetta

whey garlic butter, grated tomato,
stracciatella, sourdough - **\$16**

HOT APPETIZERS

Wagyu Sliders

3 each
American wagyu, kimchi aioli, Gruyère - **\$32**

Grilled Giant Prawns

yuzu kosho butter, orange segments - **\$38**

Short Rib Croquettes

3 each
speck, beef jus aioli, pecorino - **\$22**

Tataki*

selection of: Yellowfin Tuna or American Wagyu
scallion sauce, ponzu, mandarin, crispy leeks - **\$26**

NORWEGIAN KING CRAB

Whole King Crab - **\$157 (per lb)**
minimum order size: approx. 4lbs

Legs & Claws - **\$19 (per oz)**
minimum order: 8oz - **\$152**

THE
R O O F T O P
BY *Klaw*

MAINS & SIGNATURES

Maine Lobster

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

Whole Branzino

coal roasted, sunchoke pil-pil sauce, fennel
salad, charred scallion vinaigrette - **\$68**

Charred Octopus

white miso-marinated octopus,
nduja sauce, almond cream - **\$40**

Surf & Turf Platter*

12 oz flank steak, grilled shrimp, chimichurri, yuzu
kosho butter, fries, house-made pickles - **\$98**

House Burger*

sesame brioche bun, wagyu patty,
caramelized onions, Irish cheddar, pickles, fries - **\$28**

Maine Lobster Roll

celery rémoulade, chives, old bay aioli, brioche roll - **\$42**
add 5g Kaluga caviar **+\$30**

STEAK

Flank Steak - 8oz*

American Wagyu—Abatti Ranch, Imperial Valley, California - **\$58**

Filet Mignon - 8oz*

Angus—Linz Heritage, Blue Branch Ranch, Oklahoma - **\$60**

Hanger Steak - 10oz*

Angus—Linz Heritage, Blue Branch Ranch, Oklahoma - **\$75**

Eye of Ribeye - 8oz*

Australian Wagyu—Jack’s Creek, grain-fed, New South Wales - **\$98**

Ribeye - 16oz*

Australian Wagyu—Jack’s Creek, grain-fed, New South Wales - **\$160**

Porterhouse - 32oz (30-Day Dry-Aged)*

Angus— Linz Heritage, Blue Branch Ranch, Oklahoma - **\$175**

A5 Kobe Striploin - 6 oz*

Tajima — Hyogo Prefecture, Japan - **\$228**

A5 Kobe Eye of Ribeye - 6 oz*

Tajima — Hyogo Prefecture, Japan - **\$228**

Tomahawk - 35oz - (30-Day Dry-Aged)*

Braunvieh—Brasstown,NorthCarolina- **\$235**

Bone-In Ribeye - 28oz (30-Day Dry-Aged)*

American Wagyu—Abatti Ranch, Imperial Valley, California - **\$275**

SAUCES

Au Poivre - **\$9**

Truffle Mushroom - **\$15**

Black Garlic Bordelaise - **\$11**

Fresh Chimichurri - **\$7**

Harissa - **\$8**

SIDES

Corn Ribs

micro cilantro,
black garlic aioli - **\$18**

Mashed Potatoes

yukon gold,
butter, cream - **\$18**

Steak Fries - **\$12**

with parmesan **+\$3**
with truffle **+\$3**

Broccolini

black lime vinaigrette,
crispy shallots, smoked chili - **\$17**

Grilled Asparagus

beurre noisette,
pine nuts - **\$19**

*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