

ROOFTOP MENU

EAST COAST OYSTERS* \$25
leche de tigre, shallot & cucumber mignonette

SEAFOOD PLATTER* \$95
maine lobster, chilled prawns, oysters, scallop tiradito, leche de tigre
old bay mayo, shallot & cucumber mignonette
add caviar:
california white sturgeon 30g tin \$110
caspy golden ossetra 30g tin \$185

WARM OLIVES* \$10
feta cheese, sweet drop peppers, aleppo chile, fennel pollen

STRACCIATELLA \$16
maldon salt, local honey, multigrani toast

ARTISAN CHEESE PLATE \$25
selles-sur-cher - pasteurized goat - indre et loire, france
mimolette - pasteurized cow - somerset, england
drunken goat - pasteurized goat - murcia, spain
*spring wildflower honeycomb, black misson figs, marcona almond
bosc pear jam, housemade seeded cracker*

CHILLED PRAWNS \$19
aji panca cocktail sauce, tajin spice, lemon

BEEF CARPACCIO* \$20
shaved parmigiano, lemon, micro arugula

BLUEFIN TUNA TARTARE* \$28
pink trout roe, red miso, avocado, spicy kewpie mayo, seeded cracker

BLACK GROUPER CRUDO* \$28
caviar, yuzu kosho, finger lime, scallion, avocado, leche de tigre

MAINE LOBSTER ROLL* \$30
toasted potato bun, fines herbes, old bay mayo

BAKED CRAB LEGS 7oz \$35
ponzu butter

SLOW-GRILLED PICANHA* \$21
cooked to medium, fresh herb chimichurri, grilled lime

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Klaw Miami adds a 20% service charge to guests bills