

RAW & CHILLED

EAST COAST OYSTERS** \$27

leche de tigre, shallot & cucumber mignonette

CHILLED SEAFOOD PLATTER** \$120

east coast oysters, chilled maine lobster, chilled tiger prawns
leche de tigre, old bay mayo, shallot & cucumber mignonette

CHILLED PRAWNS* \$33

spicy cocktail sauce

BLUEFIN TUNA SASHIMI* \$32

daikon, thai chile, ponzu

SAKE CURED SALMON* \$24

crispy black rice, togarashi, truffle ponzu

GROUPEL CRUDO* \$28

caviar, yuzu kosho, finger lime, scallion, avocado, leche de tigre

FLORIDA STONE CRAB \$MP

mustard sauce, lemon, drawn butter

sold by the pound: large claws (5ea), jumbo claws (3ea)

THE KLAW PLATTER** \$205

chilled king crab, whole maine lobster

chilled tiger prawns, east coast oysters

bluefin tuna sashimi, sake cured salmon

shallot & cucumber mignonette, spicy cocktail sauce

leche de tigre, old bay mayo

CAVIAR SERVICE*

served with deviled eggs, toasted sare wheat bread

whipped whey butter, creme fraiche

island creek white sturgeon 30g tin

petrossian tsar imperial ossetra 30g tin

\$120

\$205

APPETIZERS

KING CRAB TACO \$24

spicy dashi butter, avocado, kimchi, lime

GREEN SALAD \$22

shaved radish, sherry vinaigrette, pecorino, pine nut bread crumbs

GRILLED DIVER SCALLOP \$32

coal fired, truffle soubise, fennel, pea greens

LOBSTER AGUACHILE* \$24

avocado, shallot, cucumber, dill

GRILLED BACON SALAD \$28

gem lettuce, buttermilk blue, avocado, heirloom tomato

sour onion, toasted almond, buttermilk dressing

STRACCIATELLA \$26

grilled japanese sweet potato, shaved speck ham

salsa verde, walnuts, thai basil salad, herb oil

BEEF TARTARE TOAST* \$28

smoked chile romesco, sicilian capers, creme fraiche

beet greens, multigrani toast

KING CRAB

Harvested straight from the fishing village of Bugøynes in northern Norway. Served with lemon and garlic butter.

NORWEGIAN KING CRAB LEGS & CLAW \$11^{oz}

Minimum 16oz

WHOLE NORWEGIAN KING CRAB \$120^{LB}

STEAK

All beef is aged in house and cooked over a live fire fueled by a mixture of local Florida hard woods to get the perfect amount of smoke and heat. Served with a choice of truffle sauce or peppercorn sauce.

GREATER OMAHA PACKERS

angus, nebraska, 150 day, corn finished

PORTERHOUSE \$150 (30oz)

T - BONE \$115 (25oz)

BONE IN NY STRIP \$100 (25oz)

BONE IN RIBEYE \$155 (25oz)

ALLEN BROTHERS

black angus, mid northern states, pasture raised, grain finished

CHATEAUBRIAND \$90 (14oz) / \$130 (20oz)

KOBE BEEF

tajima cattle raised in the hyogo prefecture

EYE OF RIBEYE \$325 (10oz)

STRIP LOIN \$325 (10oz)

SNAKE RIVER FARMS

american wagyu, idaho, gold label, grass fed

grain, forage, hay finish

STRIPLOIN \$165 (16oz)

BONE IN RIBEYE \$315 (25oz)

SIDES \$15 EACH

BABY CARROTS

carrot top pesto

CHARRED BABY BOK CHOY

nuoc cham, cilantro, pickled vegetables

ROASTED WILD MUSHROOMS

herb garlic butter, bone broth

HAND CUT STEAK FRIES

grated parmesan, truffle salsa

CHARRED GREEN BEANS

smoked chile romesco, avocado crema, lime

JAPANESE EGGPLANT

miso glaze, toasted sesame seeds, scallion

*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 a greater risk of serious illness from raw oysters and should eat oysters fully cooked

Klaw Miami adds a 20% service charge to guests bills