

# ROOFTOP MENU

<b>EAST COAST OYSTERS**</b>	<b>\$ 25</b>
<i>leche de tigre, shallot &amp; cucumber mignonette</i>	
<b>CHILLED SEAFOOD PLATTER**</b>	<b>\$120</b>
east coast oysters, chilled maine lobster, chilled tiger prawns <i>leche de tigre, old bay mayo, shallot &amp; cucumber mignonette</i>	
<b>WARM OLIVES*</b>	<b>\$10</b>
feta cheese, sweet drop peppers, aleppo chile, fennel pollen	
<b>STRACCIATELLA</b>	<b>\$16</b>
maldon salt, local honey, multigrani toast	
<b>ARTISAN CHEESE PLATE</b>	<b>\$ 25</b>
shropshire blue - pasteurized cow - melton mowbray, nottinghamshire ENG merry goat round - pasteurized goat - firefly farms, accident MD hudson flower - pasteurized sheep - groton NY <i>spring wildflower honeycomb, marcona almond, pear jam</i>	
<b>CHILLED PRAWNS</b>	<b>\$ 22</b>
aji panca cocktail sauce, tain spice, lemon	
<b>BEEF CARPACCIO*</b>	<b>\$ 22</b>
shaved parmigiano, lemon, micro arugula	
<b>BLUEFIN TUNA TARTARE*</b>	<b>\$ 28</b>
pink trout roe, red miso, avocado, spicy kewpie mayo, seeded cracker	
<b>GROUPE CRUDO*</b>	<b>\$ 28</b>
caviar, yuzu kosho, finger lime, scallion, avocado, leche de tigre	
<b>MAINE LOBSTER ROLL*</b>	<b>\$ 33</b>
toasted potato bun, fines herbes, old bay mayo	
<b>NORWEGIAN KING CRAB</b>	
LEMON GARLIC BUTTER	
legs & claws - 16oz minimum	<b>\$11<sup>OZ</sup></b>
whole king crab	<b>\$120<sup>LB</sup></b>
<b>SLOW-GRILLED PICANHA*</b>	<b>\$ 25</b>
cooked to medium, fresh herb chimichurri, grilled lime	

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\* 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