

ROOFTOP MENU

1/2 DOZEN EAST COAST OYSTERS**	\$ 27
<i>leche de tigre, shallot & cucumber mignonette</i>	
CHILLED SEAFOOD PLATTER**	\$120
east coast oysters, chilled maine lobster, chilled tiger prawns <i>leche de tigre, old bay mayo, shallot & cucumber mignonette</i>	
WARM OLIVES*	\$10
feta cheese, sweet drop peppers, aleppo chile, fennel pollen	
STRACCIATELLA	\$16
maldon salt, local honey, multigrani toast	
ARTISAN CHEESE PLATE	\$ 28
honeycomb, marcona almonds, apple jam, seeded cracker	
CHILLED PRAWNS	\$ 22
aji panca cocktail sauce, tajin spice, lemon	
HAND CUT STEAK FRIES	\$15
parmigiano reggiano, truffle salsa	
BEEF CARPACCIO*	\$ 22
shaved parmigiano, lemon, micro arugula	
BLUEFIN TUNA TARTARE*	\$ 28
pink trout roe, red miso, avocado, spicy kewpie mayo, seeded cracker	
GRILLED BACON SALAD	\$ 28
gem lettuce, heirloom tomato, maytag blue cheese, sour onion chopped egg, toasted almond, buttermilk dressing	
KING CRAB TACOS	\$ 24
spicy dashi butter, avocado, housemade kimchi	
MAINE LOBSTER ROLL*	\$ 33
toasted potato bun, fines herbes, old bay mayo	
NORWEGIAN KING CRAB LEMON GARLIC BUTTER	
legs & claws - 16oz minimum	\$11^{OZ}
whole king crab	\$120^{LB}
SLOW-GRILLED PICANHA*	\$ 25
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.

**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