

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

GROUPEL CRUDO* \$28

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

SAKE CURED SALMON CRUDO* \$28

shallot & caper vinaigrette, cucumber, kewpie mayo

THE KLAW PLATTER** \$265

chilled king crab, chilled maine lobster
chilled tiger prawns, island creek oysters
bluefin tuna sashimi, salmon sashimi
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 \$120
petrossian tsar imperial ossetra 30g tin \$205

APPETIZERS

KING CRAB TACO \$24

spicy dashi butter, avocado, kimchi, lime

GREEN SALAD \$22

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

COAL FIRED SCALLOPS \$36

truffle soubise, asparagus, almond brown butter, black truffle

LOBSTER AGUACHILE* \$24

avocado, iced shallots, cucumber, dill

GRILLED BACON SALAD \$28

gem lettuce, maytag blue cheese, avocado, heirloom tomato
sour onion, toasted almond, buttermilk dressing

STRACCIATELLA \$26

marinated heirloom tomatoes, banyuls vinegar, thai basil

BEEF TARTARE TOAST* \$28

smoked chile romesco, capers, creme fraiche, mint
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, 150 day, corn finished - nebraska

PORTERHOUSE \$150 (30oz)

T - BONE \$115 (25oz)

BONE IN NY STRIP \$100 (25oz)

BONE IN RIBEYE \$155 (25oz)

ALLEN BROTHERS

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

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

A5 KOBE BEEF

tajima cattle raised in the hyogo prefecture - japan

served with sesame ponzu, kimchee, wasabi, blackthorn sea salt

TENDERLOIN \$225 (8oz)

EYE OF RIBEYE \$195 (6oz)

STRIP LOIN \$195 (6oz)

SNAKE RIVER FARMS

american wagyu - idaho

STRIPLOIN \$165 (16oz)

BONE IN RIBEYE \$315 (25oz)

SIDES \$15 EACH

GRILLED SWEET POTATO

charred jalapeno cream, pimenton, sour onion, scallion

CHARRED BABY BOK CHOY

nuoc cham, cilantro, pickled vegetables

PAN ROASTED 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