

# Klaw

MIAMI

## BRUNCH BOTTLE PACKAGES

### THE B & V

ANNA DE CODORNIU CAVA

GREY GOOSE VODKA (375ML)

\$75

with fresh Orange Juice & Bloody Mary mix

### THE B & T

TAITTINGER BRUT CHAMPAGNE

PATRON REPOSADO

TEQUILA (375ML)

\$150

with fresh Orange Juice & Bloody Mary mix

## SPARKLING COCKTAILS \$15



### LYCHEE SGROPPINO

Grey Goose Citron, St. Germaine,

Lychee Sorbet, Bubbles



### STRAWBERRY 75

Bombay Sapphire, Fennel,

Lemon, Bubbles



### WATERMELON MIMOSA

Grey Goose, Watermelon,

Basil, Orange, Bubbles

## COCKTAILS \$18



### MOTHER OF MIAMI

Don Julio Blanco Tequila

Ojo De Tigre Mezcal

Snow Pea, Shishito Geranium



### WHITE GRAPE COBBLER

Santa Teresa Rum

Amontillado Sherry, Maple Verjus

White Grape Tarragon Chutney



### SUMMER SOLSTICE

Biibb and Tucker Bourbon

Kirshwasser, Orange, Egg Glair

Yuzu Aromatic



### SANGRITA

"Culture to Culture"

Lacto-Fermented Sangria



### BLOODY MARY

E11even Vodka

Roasted Vegetable Medley,

Worchestershire, Horseradish



### MICHELADA

Michelada mix

lime, Tulum lager

# ROOFTOP BRUNCH \$75

## DRESSED OYSTERS\*\*

cucumber, shallot, pink peppercorn

## GOUGERE\*

ossetra caviar, egg salad, avocado, chive

## 'PINZIMONIO'

crisp raw vegetables, parmigiano dip



## SALMON CRUDO

caper vinaigrette, cucumber, kewpie mayo  
lemon, baby arugula

## STRACCIATELLA

marinated heirloom tomatoes, banyuls vinegar  
uccelliera olive oil, thai basil

## KING CRAB CAPPELLETTI

lemon butter, avocado crema, fines herbes  
hazelnut gremolata

## ADDITIONS

### WARM CORNBREAD

guindillas pepper butter \$15

### SEAFOOD PLATTER\*

one dozen island creek oysters  
chilled prawns & half maine lobster \$120  
*leche de tigre, old bay mayo*  
*shallot & cucumber mignonette*

### CAVIAR SERVICE\*

served with deviled eggs, sare wheat toast  
whey butter, creme fraiche, chives  
*island creek white sturgeon(30g) - \$120*  
*petrossian tsar imperial ossetra(30g) - \$205*

### NORWEGIAN KING CRAB

steamed legs & claws  
\$11 per oz - 16 oz minimum

## MAINS

### STRAWBERRY JAM WAFFLE

coconut crumble, whipped cream, maple butter

### KING CRAB SCRAMBLE

avocado, heirloom tomato, dashi butter  
grilled multigrani toast

### GRILLED SCALLOPS

truffle soubise, asparagus, toasted almond  
brown butter, black truffle

### DUCK STEAK & EGG\*

LIBERTY FARMS DRY AGED DUCK BREAST

two sunny eggs, miso glaze, sesame, scallion

### GRILLED STRIPED BASS

salsa verde, coal roasted onions  
thai basil, grilled lemon

### HERITAGE STEAKS

*petite green salad, truffle sauce, peppercorn sauce*

14 OZ CHATEAUBRIAND\* \$35 supplement

25 OZ BONE IN NY STRIP\* \$45 supplement

25 OZ BONE IN RIBEYE\* \$90 supplement

30 OZ PORTERHOUSE\* \$90 supplement

\*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