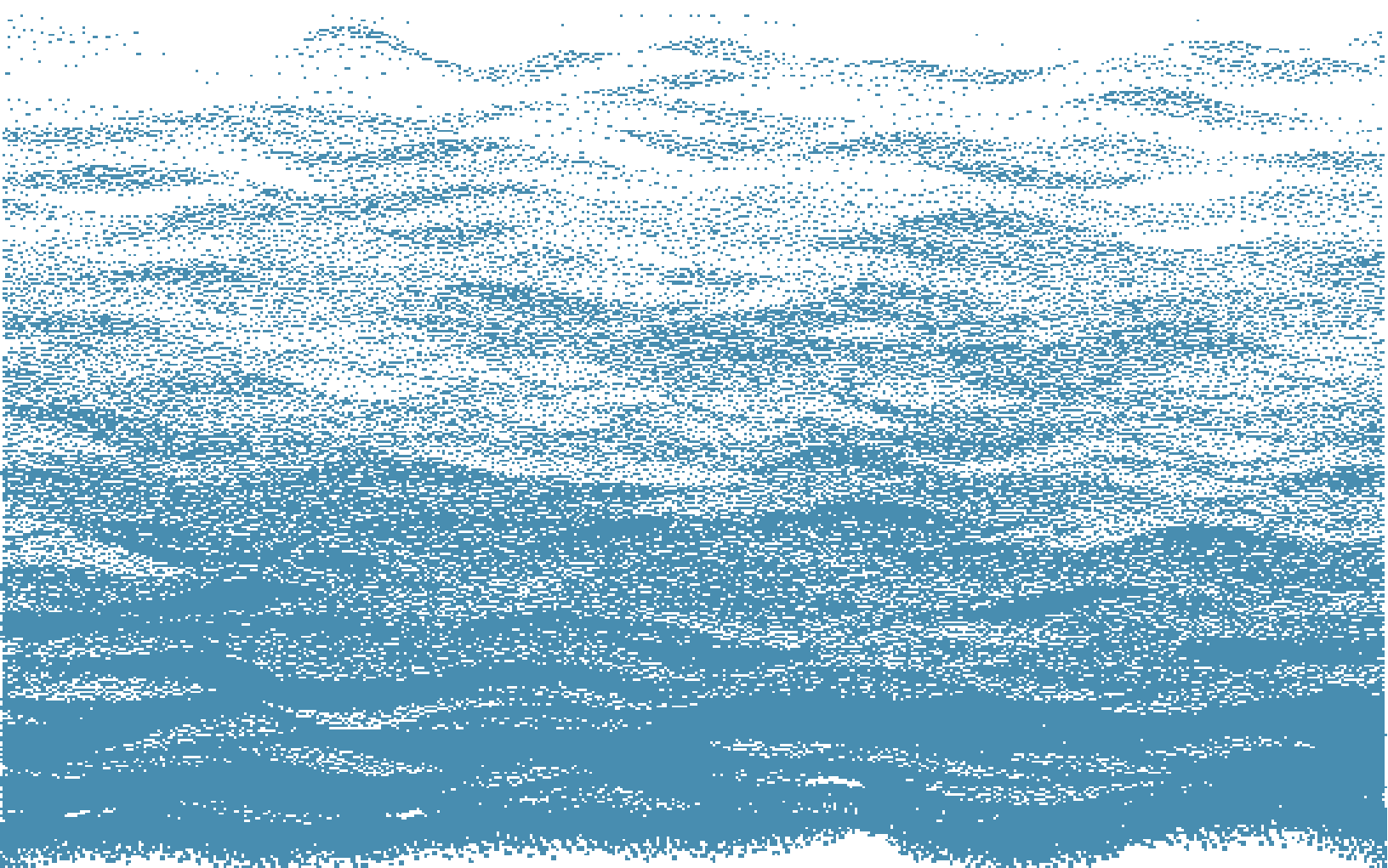


Klaw

MIAMI



RAW & CHILLED

EAST COAST OYSTERS**	\$27
half dozen - leche de tigre, shallot & cucumber mignonette	
CHILLED PRAWNS*	\$33
lemon, tajin, parsley, spicy cocktail sauce	
BLUEFIN TUNA*	\$34
avocado, shiso, pickled jalapeno, sesame, house made ponzu	
GROUPER CEVICHE*	\$28
coconut milk, aji amarillo, avocado, plantain chips	
SHELLFISH PLATTER**	\$120
one dozen oysters, half maine lobster, three chilled prawns <i>leche de tigre, old bay mayo, shallot & cucumber mignonette</i>	

THE KLAW PLATTER** \$265

one dozen oysters, chilled half maine lobster
chilled australian prawns, grouper ceviche
bluefin tuna sashimi, 30g royal baika caviar
chilled king crab leg
*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
PETROSSIAN TSAR IMPERIAL OSSETRA
30g/50g - \$205/\$265

APPETIZERS

GREEN SALAD	\$18
shaved radish, sherry vinaigrette, pecorino, pine nut bread crumbs	
GRILLED GIANT PRAWNS	\$38
kosho citrus butter, fines herbes	
COAL FIRED SCALLOPS	\$36
truffle soubise, asparagus, almond brown butter, black truffle	
LOBSTER AGUACHILE	\$24
avocado, iced shallots, cucumber, chile oil, dill	

GRILLED BACON SALAD	\$28
gem lettuce, heirloom tomato, blue cheese, avocado sour onion, buttermilk dressing	

STRACCIATELLA	\$26
marinated heirloom tomatoes, banyuls vinegar, thai basil	

BEEF TARTARE TOAST*	\$28
smoked chile romesco, capers, cornichon creme fraiche, multigrani toast	

STEAK

Our dry-aged cuts are aged in house and cooked over a live fire
fueled by a mixture of local Florida hard woods.
Served with truffle sauce and peppercorn sauce.

ANGUS

GREATER OMAHA PACKERS - NEBRASKA

PORTERHOUSE (30^{oz})*	\$150
T - BONE (25^{oz})*	\$115
BONE IN NY STRIP (25^{oz})*	\$100
BONE IN RIBEYE (25^{oz})*	\$145
CHATEAUBRIAND (14^{oz}/20^{oz})*	\$90/\$130

BRAUNVIEH

BRASSTOWN - NORTH CAROLINA

PORTERHOUSE (30^{oz})*	\$145
T - BONE (25^{oz})*	\$110
BONE IN NY STRIP (25^{oz})*	\$95
BONE IN RIBEYE (25^{oz})*	\$135

AMERICAN WAGYU

SNAKE RIVER FARMS GOLD LABEL - IDAHO

STRIPLOIN (16^{oz})*	\$165
BONE IN RIBEYE (25^{oz})*	\$315

A5 KOBE BEEF

TAJIMA - HYOGO PREFECTURE - JAPAN

STRIPLOIN (6^{oz} MINIMUM)*	\$195
EYE OF RIBEYE (6^{oz} MINIMUM)*	\$195
TENDERLOIN (8^{oz})*	\$225

KING CRAB

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

NORWEGIAN KING CRAB LEGS & CLAW	\$11^{oz}
Minimum 16oz	

WHOLE NORWEGIAN KING CRAB	\$120^{LB}
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SEA

3^{LB} MAINE LOBSTER	\$MP
steamed - drawn butter, grilled lemon	

DAYBOAT SWORDFISH	\$48
coal roasted vidalia onion, salsa verde, thai basil, grilled lime	

SPANISH SOLE	\$75
caper & golden raisin butter, chive, grilled lemon	

SIDES \$15

GRILLED SWEET POTATO

CHARRED BABY BOK CHOY

PAN ROASTED MUSHROOMS

HAND CUT STEAK FRIES

CHARRED ASPARAGUS

JAPANESE EGGPLANT

*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