

MIAMI SPICE

DINNER MENU \$60

AVAILABLE SUNDAY - THURSDAY ONLY

APPETIZER (CHOOSE ONE)

EAST COAST OYSTERS** (3)

martini brine, cucumber, pink peppercorn | make it 1/2 dozen + \$15

BEEF TARTARE TOAST**

french mustard, capers, cornichon, crème fraiche | add Klaw signature caviar + \$20

KLAW GREEN SALAD

sherry vinaigrette, pecorino, pine nut breadcrumbs

ENTREE (CHOOSE ONE)

1/2 DOVER SOLE

grilled lemon, butter, capers, golden raisins

10oz NY STRIP*

choose peppercorn sauce or truffle sauce | add fresh truffle + \$15

Supplement for Petite Filet (10oz) + \$50

GRILLED JUMBO PRAWN

yuzu koshu butter, fine herbs

ELEVATE YOUR SPICE

NORWEGIAN KING CRAB LEG - 8oz

\$88 ADDITIONAL

served with lemon garlic butter

SIDES (CHOOSE ONE)

HAND CUT
STEAK FRIES

CHARRED
BOK CHOY

PAN ROASTED
MUSHROOMS

DESSERT (CHOOSE ONE)

WHIPPED CHOCOLATE CHEESECAKE

hazelnut cremeaux, brandy cherries

LEMON POSSET

pistachio crumb, italian meringue

TRES LECHES

mr. black coffee liqueur, caramelia chocolate, toasted coconut

*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. No substitutions. The entire party needs to commit to the same menu.