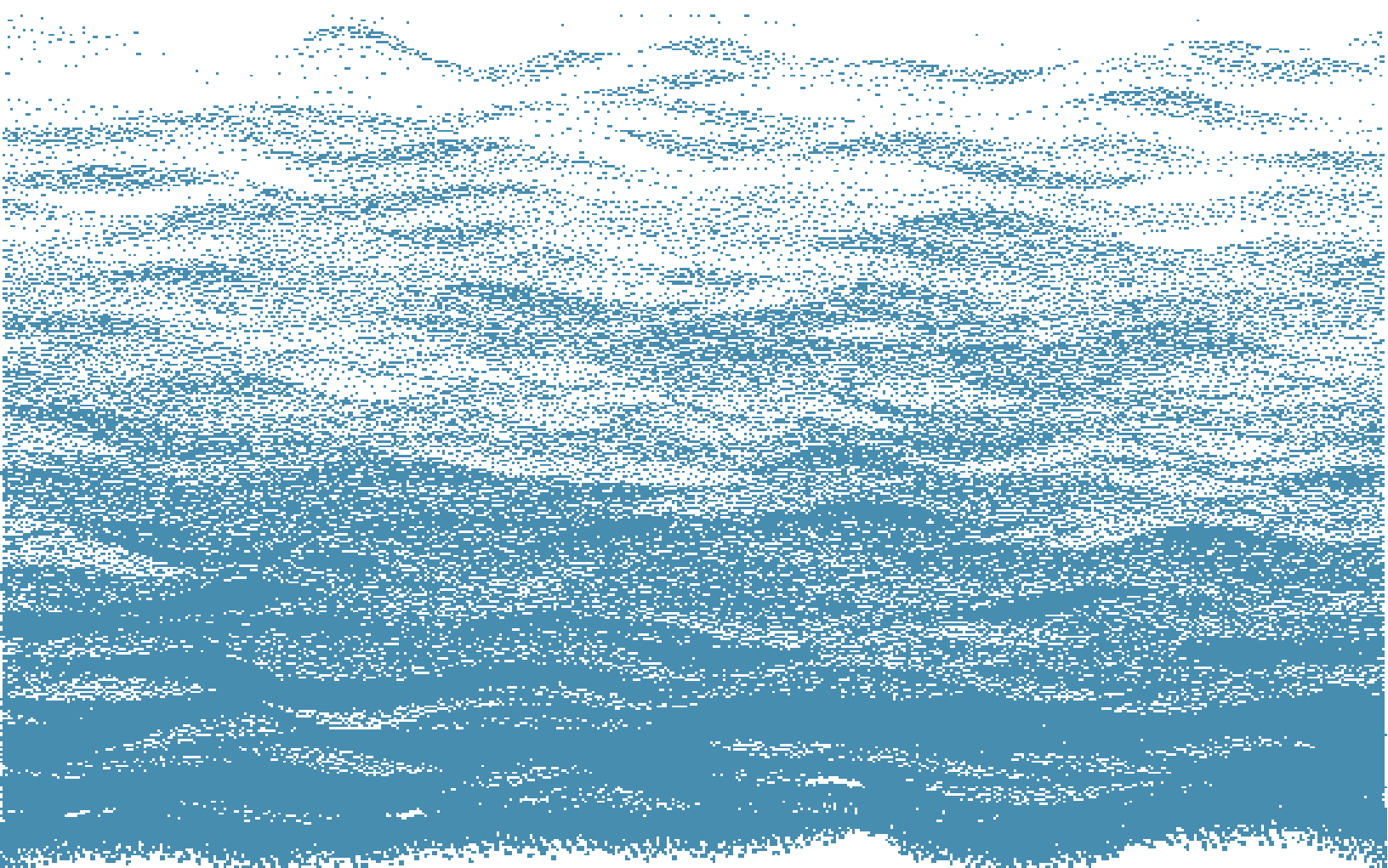


*Klaw*

MIAMI



## RAW & CHILLED

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

**THE KLAW PLATTER\*\* \$265**  
one dozen oysters, chilled half maine lobster  
chilled australian prawns, grouper ceviche  
bluefin tuna sashimi, chilled norwegian king crab claws  
  
shallot & cucumber mignonette, spicy cocktail sauce  
leche de tigre, old bay mayo



### CAVIAR SERVICE\*

**KLAW IMPERIA RESERVE KALUGA 30g - \$125**  
**PETROSSIAN TSAR IMPERIAL OSSETRA 30g - \$205**  
served with deviled eggs, toasted sare wheat bread  
whipped whey butter, creme fraiche

## APPETIZERS

<b>GREEN SALAD</b>	<b>\$21</b>	<b>COAL FIRED SCALLOPS</b>	<b>\$36</b>
shaved radish, sherry vinaigrette, pecorino, pine nut bread crumbs		truffle soubise, asparagus, almond brown butter, black truffle	
<b>GRILLED BACON SALAD</b>	<b>\$28</b>	<b>GRILLED GIANT PRAWNS</b>	<b>\$38</b>
gem lettuce, heirloom tomato, avocado, pickled onions, grated egg, blue cheese & buttermilk dressing		kosho citrus butter, fines herbes	
<b>STRACCIATELLA</b>	<b>\$26</b>	<b>BEEF TARTARE TOAST*</b>	<b>\$28</b>
marinated heirloom tomatoes, banyuls vinegar, thai basil		smoked chile romesco, capers, cornichon creme fraiche, multigrani toast	

## NORWEGIAN KING CRAB

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

**KING CRAB LEGS & CLAWS \$11<sup>PER OZ</sup>**  
Minimum 16oz

**WHOLE KING CRAB \$120<sup>PER LB</sup>**  
Range from 5lb - 12lb

## STEAK

Our cuts are dry-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**

<b>PORTERHOUSE (30<sup>OZ</sup>)*</b>	<b>\$165</b>
<b>T - BONE (25<sup>OZ</sup>)*</b>	<b>\$130</b>
<b>BONE IN NY STRIP (25<sup>OZ</sup>)*</b>	<b>\$115</b>
<b>BONE IN RIBEYE (25<sup>OZ</sup>)*</b>	<b>\$190</b>
<b>CHATEAUBRIAND (14<sup>OZ</sup>/20<sup>OZ</sup>)*</b>	<b>\$90/\$130</b>

### BRAUNVIEH

**BRASSTOWN - NORTH CAROLINA**

<b>PORTERHOUSE (30<sup>OZ</sup>)*</b>	<b>\$155</b>
<b>T - BONE (25<sup>OZ</sup>)*</b>	<b>\$120</b>
<b>BONE IN NY STRIP (25<sup>OZ</sup>)*</b>	<b>\$105</b>

### FLORIDA CRACKER

**STAFFORDS PRAIRIE RANCH - FLORIDA**

<b>BONE IN NY STRIP (25<sup>OZ</sup>)*</b>	<b>\$80</b>
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### AMERICAN WAGYU

**SNAKE RIVER FARMS GOLD LABEL - IDAHO**

<b>STRIPLOIN (16<sup>OZ</sup>)*</b>	<b>\$185</b>
<b>BONE IN RIBEYE (25<sup>OZ</sup>)*</b>	<b>\$325</b>

## KOBE BEEF

**TAJIMA - HYOGO PREFECTURE - JAPAN**

Served with housemade kimchi, fresh wasabi, scallions & sesame ponzu

**A5 STRIPLOIN\*** **\$33<sup>PER OZ</sup>**  
Minimum 6oz

**A5 EYE OF RIBEYE\*** **\$33<sup>PER OZ</sup>**  
Minimum 6oz

## SEA

**3<sup>LB</sup> MAINE LOBSTER** **\$MP**  
steamed - drawn butter, grilled lemon

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

**SPANISH SOLE** **\$80**  
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