

# Klaw

MIAMI

## BRUNCH BOTTLE PACKAGE - \$75

with fresh orange juice & bloody mary mix

CAVA & CHOICE OF  
GREY GOOSE VODKA (375ML)

OR

PATRON SILVER TEQUILA (375ML)

- UPGRADE - (+\$50)

PATRON REPOSADO TEQUILA (375ML)

## MAGNUMS

### SPARKLING

Francois Montand, Blanc de Blanc, Brut, Jura, France

\$96

### WHITE

Chateau Graviille-Lacoste, Graves, France 2021

\$125

### ROSE

Villa Riviera "Reserve", Provence, France 2021

\$125



## COCKTAILS \$18



### 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



### FROM JALISCO WITH LOVE

Patron Silver Tequila, Arbiكية Chili,  
Citrus, Grapefruit Soda



### SUMMER SPRITZ

Ketel One Peach & Orange Blossom  
Blood Orange Olio, Citrus, Bubbles



### BLOODY MARY

E11even Vodka  
Roasted Vegetable Medley,  
Worchestershire, Horseradish

# ROOFTOP BRUNCH \$75

## DRESSED OYSTER\*\*

martini brine, cucumber, pink peppercorn

## GOUGERE

Klaw caviar, egg salad, avocado, chive

## CHILLED PRAWNS

lemon, tajin, spicy cocktail sauce, parsley



## GROUPER CEVICHE

aji amarillo, coconut leche de tigre,  
avocado, crispy plantain chips

## BACON & CRESS SALAD

stracciatella, marinated heirloom tomatoes,  
banyuls vinegar, thai basil

## CAPPELLETTI

ricotta, lacinato kale, fennel pollen,  
shaved speck ham, chives, lemon butter

## ADDITIONS

### JALAPENO CHEDDAR CORNBREAD

honey-chile-lime butter \$12

### SHELLFISH 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

### PETROSSIAN TSAR IMPERIAL OSSETRA

30g - \$205

### NORWEGIAN KING CRAB

legs & claws - lemon garlic butter  
\$11<sup>oz</sup>

## MAINS

### BROWN BUTTER WAFFLE\*

soft scrambled eggs, housemade bacon,  
avocado, maple butter

### DUCK "STEAK & EGGS"

two sunny eggs, toasted sesame,  
miso, scallions

### SOFT SCRAMBLE EGGS\*

truffle, housemade bacon,  
sare wheat toast

### GRILLED SWORDFISH\*

coal roasted onion, salsa verde, thai basil

### GRILLED PICANHA\*

two sunny eggs, chimichurri,  
radish salad, 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