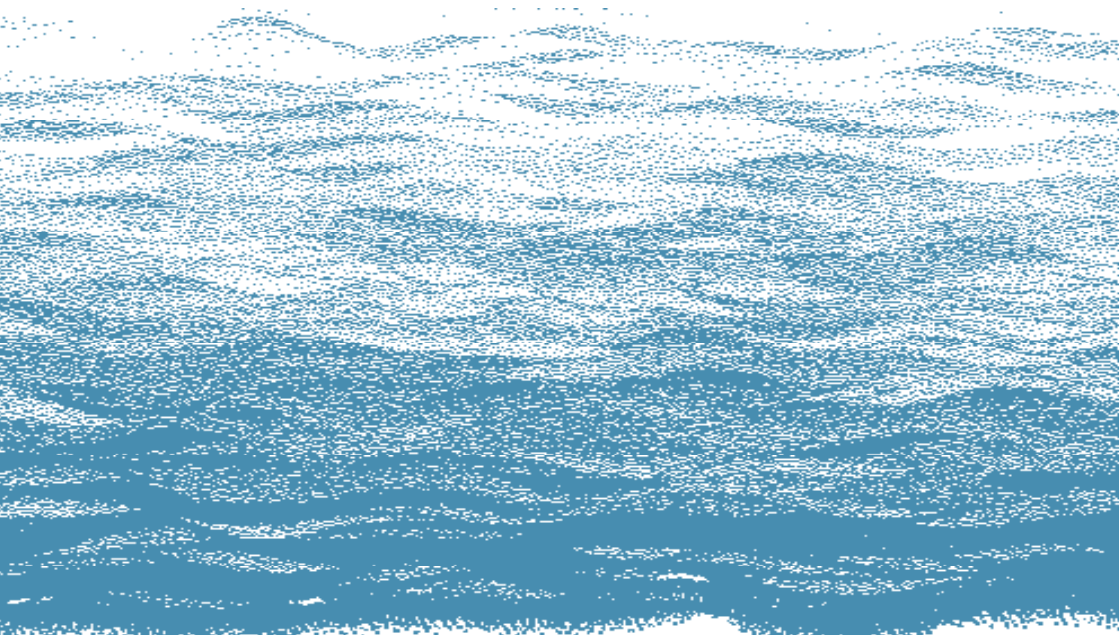


Klaw

MIAMI



Wifi: welcome!  @klawrestaurant  /klawrestaurant

ROOFTOP MENU

WARM OLIVES	\$10
feta, sweetie drops, aleppo chile, fennel pollen	
PRIME BEEF CARPACCIO*	\$22
shaved parmigiano, lemon, micro arugula	
EAST COAST OYSTERS**	\$27
half dozen - leche de tigre, shallot & cucumber mignonette	
CHILLED PRAWNS	\$28
aji panca cocktail sauce, tajin spice, lemon	
BLUEFIN TUNA TARTARE*	\$28
salmon roe, red miso, avocado, spicy kewpie mayo, seeded crackers	
MAINE LOBSTER ROLL	\$33
toasted potato bun, old bay mayo, truffled potato chips	
KLAW GREEN SALAD	\$21
radish, endive, pecorino, pine nut breadcrumbs, sherry vinaigrette	
STRACCIATELLA \$16	CHEESE PLATE \$28
maldon salt, cracked pepper, honey, multigrani toast	trio of cow, sheep and goat milk cheeses with housemade accoutrements
NORWEGIAN KING CRAB freshly steamed, served with lemon & garlic infused butter	
LEGS & CLAWS	\$11 PER OZ (Minimum 16oz order)
WHOLE CRAB	\$120 PER LB (Range from 5lb - 12lb)
DAILY CATCH*	\$MP
grilled local fish of the day - coal roasted onion, salsa verde, thai basil	
GRILLED PICANHA*	\$26
fresh herb chimichurri, grilled lime	
BAR STEAK 16oz*	\$90
green salad, choice of truffle or peppercorn sauce	
HAND CUT STEAK FRIES	\$15
parmigiano & truffle	
CHARRED BABY BOK CHOY	\$15

* 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