



MIAMI

CAVIAR SERVICE*

KLAW IMPERIA
RESERVE KALUGA
30g \$125

PETROSSIAN TSAR
IMPERIAL OSSETRA
30g \$250

served with deviled eggs, toasted sare wheat bread,
whipped whey butter, creme fraiche

RAW BAR*

SHELLFISH PLATTER** \$120
dozen oysters, 1/2 Maine lobster,
three chilled prawns, leche de tigre, old bay mayo,
shallot & cucumber mignonette

THE KLAW TOWER** \$205
dozen oysters, chilled 1/2 Maine lobster, chilled Australian prawns,
local ceviche, bluefin tuna, stone crab claws

APPETIZERS

EAST COAST OYSTERS** \$27
half dozen - leche de tigre , shallot & cucumber mignonette

BLUEFIN TUNA TATAKI \$36
spicy mayo, crispy shallots, cilantro

LOCAL CEVICHE* \$28
avocado, sweet potato, red onion, fresno chili,
cancha, leche de tigre

TUNA TARTARE* \$24
cornichon, capers, cucumber, lemon, fennel pollen, aleppo chili,
creme fraiche, toasted & seasoned bread

WAGYU BEEF TATAKI \$36
ponzu, arugula, lotus root chips

BEEF TARTARE “ON TOAST” * \$28
french mustard, capers, cornichon
creme fraiche, multigrani bread

SEARED SCALLOPS \$38
roasted squash puree, hazelnut gremolata, pomegranate

GRILLED GIANT PRAWNS \$38
kosho citrus butter, fines herbs

SALT ROASTED BEETS \$21
smoked whipped goat cheese, pistachio, watercress

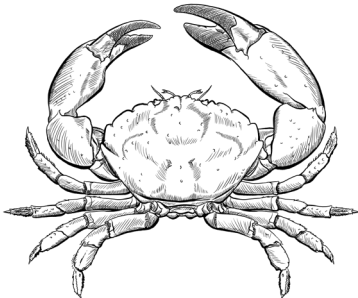
GREEN SALAD \$15 / \$22
shaved radish, sherry vinaigrette, pecorino,
pine nut bread crumbs

STRACCIATELLA \$26
grilled & marinated tomatoes, pistachio pesto, toast

CHOP SALAD \$28
gem lettuce, bacon lardons, almonds, tomato, avocado,
pickled onions, grated egg, blue cheese & buttermilk dressing

TASTE OF KLAW

Monday - Sunday, 6pm - 7:30pm
Try our TASTING MENU for \$78pp
Available in the main dining room



STONE CRAB

HARVESTED STRAIGHT FROM EAST COAST UNITED STATES
Served with mustard yuzu kosho sauce

LARGE CLAWS
2 FOR \$48

JUMBO CLAWS
2 FOR \$98

STEAK

OUR CUTS ARE DRY-AGED IN HOUSE, COOKED OVER A LIVE FIRE, FUELED BY
A MIXTURE OF HICKORY AND OAK.

served with truffle sauce and peppercorn sauce

ANGUS



PORTERHOUSE (30 OZ)*	\$165
T-BONE (25 OZ)*	\$130
BONE IN NY STRIP (25 OZ)*	\$115
BONE IN RIBEYE (25 OZ)*	\$190
RIBEYE (16 OZ)*	\$90
CHATEAUBRIAND (14 OZ/20 OZ)*	\$90/\$130
FILET (8 OZ)*	\$70

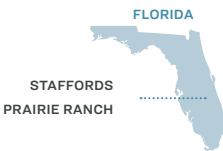
BRAUNVIEH



TOMAHAWK (35 OZ)*	\$250
PORTERHOUSE (30 OZ)*	\$155
T-BONE (25 OZ)*	\$125
BONE IN STRIP (25 OZ)*	\$110

FLORIDA CRACKER

SUBJECT TO AVAILABILITY



BONE IN RIBEYE (25 OZ)*	\$125
STRIPLOIN (16 OZ)*	\$100
FILET (8 OZ)*	\$60

AMERICAN WAGYU



BONE IN RIBEYE (25 OZ)*	\$255
STRIPLOIN (16 OZ)*	\$165

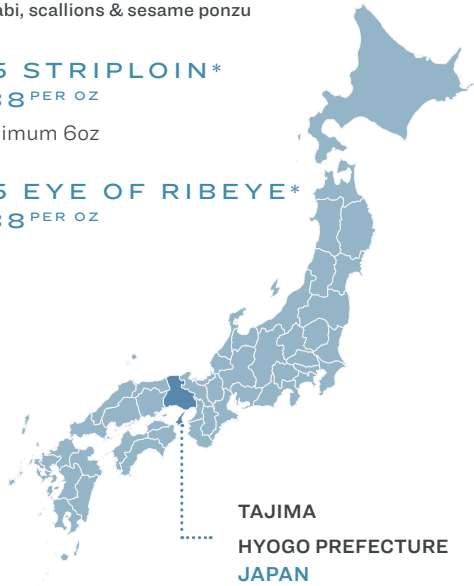
KOBE BEEF

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

A5 STRIPLOIN*
\$38 PER OZ

Minimum 6oz

A5 EYE OF RIBEYE*
\$38 PER OZ



TAJIMA
HYOGO PREFECTURE
JAPAN

LAND & SEA

BUTCHERS CUT hand cut steak fries or green salad	\$63
AUSTRALIAN LAMB CHOPS mint breadcrumbs, pickled beets, beet jus	\$66
MAINE LOBSTER steamed - drawn butter, grilled lemon	\$MP
WHOLE BRANZINO coal roasted - marinated tomatoes, sauce vелеz	\$59
SPANISH SOLE caper & golden raisin butter, chive, grilled lemon	\$95
CAULIFLOWER “STEAK” herb butter, tarragon whipped yogurt, chimichurri	\$25

SIDES \$18

“THE GOLDEN SWEET POTATO” miso butter, togarashi, okinawa sugar, pecorino, chives
GRILLED ASPARAGUS garlic, lemon, chili oil, pecorino, pine nuts, capers, dill
BABY CARROTS honey, harissa, pine nuts
HAND CUT STEAK FRIES parmesan, truffle
CRISPY FINGERLING POTATOES fonduta, chives
JAPANESE EGGPLANT miso glaze, sesame seeds
CHARRED BABY BOK CHOY nuoc cham, pickled daikon
PAN ROASTED MUSHROOMS herb butter

*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. Klaw Miami adds a 20% service charge to guests bills



Wifi: welcome!



@klawrestaurant



/klawrestaurant