

Klaw

MIAMI

CAVIAR SERVICE*

KLAW IMPERIA
RESERVE KALUGA
30g \$135

PETROSSIAN TSAR
IMPERIAL OSSETRA
30g \$260

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

RAW BAR*

SHELLFISH PLATTER** \$125
one dozen oysters, 1/2 Maine lobster,
three chilled prawns, leche de tigre, old bay mayo,
shallot & cucumber mignonette

THE KLAW TOWER** \$265
one dozen oysters, chilled 1/2 Maine lobster, chilled Australian
prawns, local ceviche, bluefin tuna, chilled Norwegian king crab

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

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

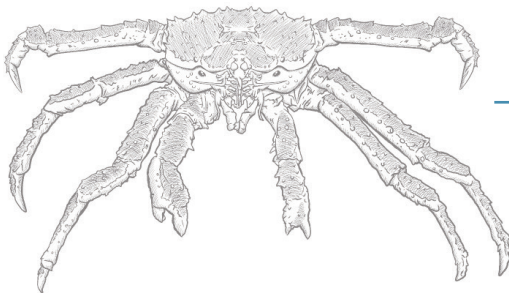
SALT ROASTED BEETS \$21
smoked whipped goat cheese, pistachio, watercress

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

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



NORWEGIAN KING CRAB

HARVESTED STRAIGHT FROM THE FISHING VILLAGE OF BUGOYONES IN NORTHERN NORWAY

Served with lemon-garlic butter

WHOLE KING CRAB \$125 (PER LB)

LEGS & CLAWS \$13 PER OZ (MIN 16OZ - \$208)

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)*	\$175
T-BONE (25 OZ)*	\$140
BONE IN NY STRIP (25 OZ)*	\$125
BONE IN RIBEYE (25 OZ)*	\$190
RIBEYE (16 OZ)*	\$100
CHATEAUBRIAND (14 OZ/20 OZ)*	\$110/\$145
FILET (8 OZ)*	\$75

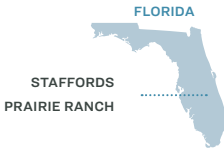
BRAUNVIEH



TOMAHAWK (35 OZ)*	\$255
PORTERHOUSE (30 OZ)*	\$175
T-BONE (25 OZ)*	\$140
BONE IN STRIP (25 OZ)*	\$125

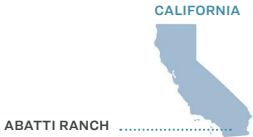
FLORIDA CRACKER

SUBJECT TO AVAILABILITY



BONE IN RIBEYE (25 OZ)*	\$145
STRIPLOIN (16 OZ)*	\$110
FILET (8 OZ)*	\$70

AMERICAN WAGYU



BONE IN RIBEYE (25 OZ)*	\$260
STRIPLOIN (16 OZ)*	\$175

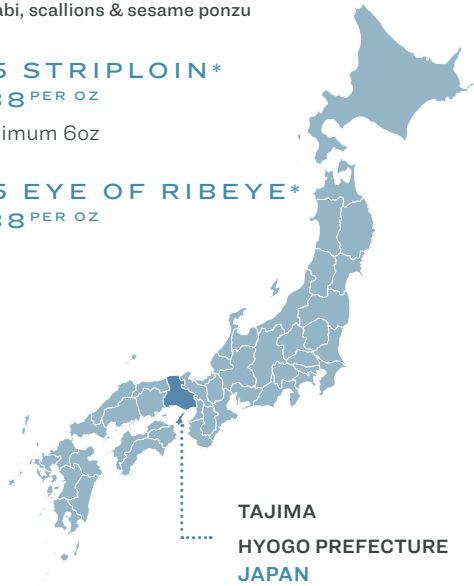
KOBE BEEF

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	\$65
AUSTRALIAN LAMB CHOPS mint breadcrumbs, pickled beets, beet jus	\$68
3LB MAINE LOBSTER steamed - drawn butter, grilled lemon	\$MP
WHOLE BRANZINO coal roasted - marinated tomatoes, sauce velez	\$65
SPANISH SOLE caper & golden raisin butter, chive, grilled lemon	\$97
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
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