

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**

half dozen - leche de tigre , shallot & cucumber mignonette

\$27

BLUEFIN TUNA TATAKI

spicy mayo, crispy shallots, cilantro

\$36

LOCAL CEVICHE*

avocado, sweet potato, red onion, fresno chili,
cancha, leche de tigre

\$28

TUNA TARTARE*

cornichon, capers, cucumber, lemon, fennel pollen, aleppo
chili, creme fraiche, toasted & seasoned bread

\$24

WAGYU BEEF TATAKI

ponzu, arugula, lotus root chips

\$36

BEEF TARTARE "ON TOAST"*

french mustard, capers, cornichon
creme fraiche, multigrani bread

\$28

GRILLED GIANT PRAWNS

kosho citrus butter, fines herbs

\$38

SALT ROASTED BEETS

smoked whipped goat cheese, pistachio, watercress

\$21

GREEN SALAD

shaved radish, sherry vinaigrette, pecorino,
pine nut bread crumbs

\$15 / \$22

STRACCIATELLA

grilled & marinated tomatoes, pistachio pesto, toast

\$26

CHOP SALAD

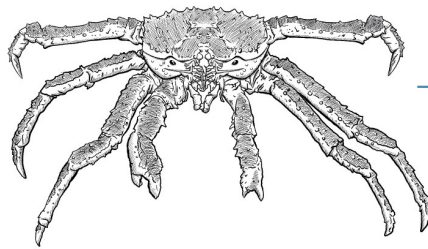
gem lettuce, bacon lardons, almonds, tomato, avocado,
pickled onions, grated egg, blue cheese & buttermilk dressing

\$28

SEARED SCALLOPS

roasted squash puree, hazelnut gremolata, pomegranate

\$38



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 DRYAGED IN HOUSE, COOKED OVER A LIVE FIRE, FUELED BY A MIXTURE OF HICKORY AND OAK.
served with truffle sauce and peppercorn sauce

ANGUS



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|------------------------------|-------------|
| PORTERHOUSE (30 OZ)* | \$175 |
| TBONE (25 OZ)* | \$140 |
| BONE IN NY STRIP (25 OZ)* | \$125 |
| BONE IN RIBEYE (25 OZ)* | \$190 |
| NEW YORK STRIP (16 OZ)* | \$85 |
| CHATEAUBRIAND (14 OZ/20 OZ)* | \$110/\$145 |
| FILET (8 OZ)* | \$75 |

BRAUNVIEH



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

FLORIDA CRACKER

SUBJECT TO AVAILABILITY



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

LAND & SEA

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| 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 |

KOBE BEEF

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

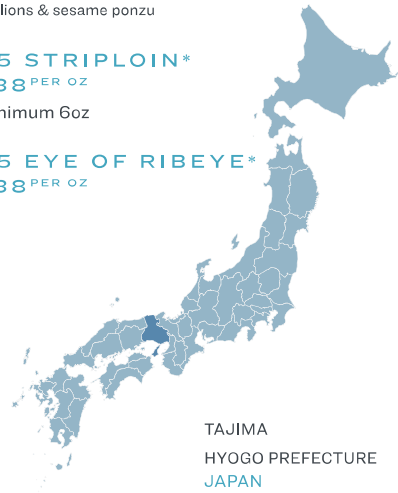
A5 STRIPLOIN*

\$38 PER OZ

Minimum 6oz

A5 EYE OF RIBEYE*

\$38 PER OZ



TAJIMA
HYOGO PREFECTURE
JAPAN

AMERICAN WAGYU

CALIFORNIA

ABATTI RANCH

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

AUSTRALIAN WAGYU *NEW

NSW, AUSTRALIA

JACK'S CREEK

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|-----------------------|-------|
| RIBEYE (16 OZ)* | \$140 |
| EYE OF RIBEYE (8 OZ)* | \$85 |

SIDES \$18

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| "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



Wifi: welcome!



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V 08.15.25