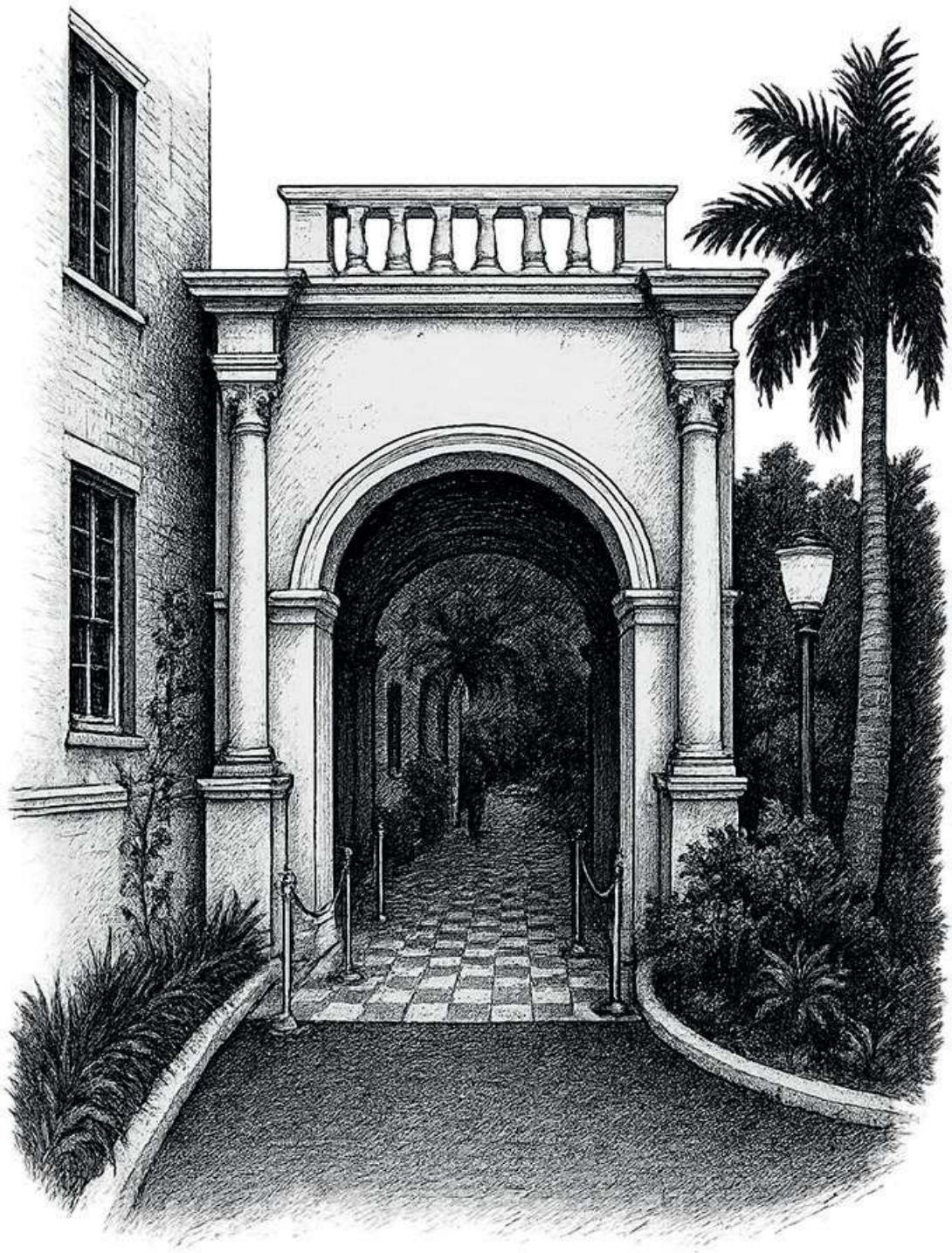


Klaw

MIAMI



A LA CARTE

A chronicle of flavor. Everything matters.



FIRST IMPRESSIONS

Elegant beginnings, from chilled to warm.

EAST COAST OYSTERS **

1/2 dozen

red wine mignonette, leche de tigre - \$27

BLUEFIN TUNA TATAKI *

spicy mayo, ponzu, crispy shallot, micro greens - \$36

KLAW AGUACHILE *

shrimp, cucumber, cilantro, lime, chilli - \$26

TUNA TARTARE *

capers, cornichons, cucumber, crème fraîche, aleppo pepper - \$24

WAGYU BEEF TATAKI *

ponzu, scallion, lotus root - \$36

BEEF TARTARE ON TOAST *

caper dijonnaise, cornichon, parsley, chives, shallot - \$29

GRILLED GIANT PRAWNS

yuzu kosho butter, citrus segments, fine herbs - \$38

STRACCIATELLA

pistachio pesto, cherry tomatoes, basil - \$26

SALT-ROASTED BEETS

smoked whipped goat cheese, pistachio, watercress - \$21

CHOP SALAD

romaine, avocado, buttermilk dressing, egg, blue cheese, crispy shallot, almonds, kurabota bacon - \$29

GREEN SALAD

mix greens, radish, endive, pecorino, pine nut breadcrumb and sherry vinaigrette - \$22

CAESAR SALAD

romaine lettuce, grilled bread, aged parmesan - \$32

LOBSTER BRÛLÉE

Maine lobster custard, mornay, chives - \$29

LOBSTER BISQUE

Maine lobster, cream, chives - \$39

KLAW ICONS

The house's timeless signatures.

NORWEGIAN KING CRAB

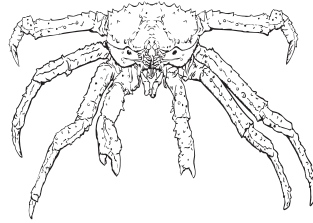
harvested straight from the fishing village of bugoyones in northern norway
served with lemon garlic butter

WHOLE KING CRAB \$125 (PER LB)

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

MAINE LOBSTER

steamed - drawn butter, grilled lemon \$MP



SHELLFISH & CAVIAR

SHELLFISH PLATTER

Dozen East coast oysters, Australian prawns and half Maine lobster, leche de tigre, red wine mignonette and cocktail sauce - \$125

SHELLFISH TOWER BY KLAW**

Dozen East coast oysters, Australian prawns, half Maine lobster, shrimp ceviche, tuna sashimi, Norwegian King crab claws, leche de tigre, red wine mignonette, old bay mayo and cocktail sauce - \$265

CAVIAR SERVICE

deviled eggs, 'sare' wheat bread, whey butter & crème fraîche

Klaw Imperia Reserve Kaluga \$135/30g

Petrossian Tsar Imperial Ossetra \$260/30g

SIGNATURES & MAINS

Dishes that define our kitchen.

BUTCHER'S CUT

chef's selection, grilled to perfection served with steak fries or green salad - \$67

AUSTRALIAN LAMB CHOPS

beet jus, mint breadcrumb, pickled beets - \$68

WHOLE BRANZINO

coal roasted, fennel salad, citrus vinaigrette - \$68

SPANISH SOLE

capers, golden raisins and caperberries butter, lemon, chives - \$98

OCTOPUS WITH ROMESCO

pepper, almonds, tomatoes, olive oil - \$40

BEEF CHEEKS

slow-braised spiced beef cheek, truffle mashed potatoes - \$45

WOOD FIRE ROASTED DUCK

carrot-orange purée, cherry jus, grilled endive - \$42

CAULIFLOWER STEAK

roasted, brushed with miso butter, fonduta, pomegranate - \$23

MAINE LOBSTER PASTA

creamy bisque reduction, pecorino, fresh herbs - \$67

*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 greater risk of serious illness from raw oysters and should eat oysters fully cooked.

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