

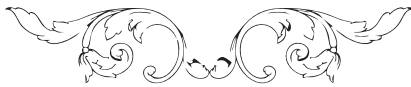
Klaw

MIAMI



ALA CARTE

A chronicle of flavor. Everything matters.



FIRST IMPRESSIONS

Elegant beginnings, from chilled to warm.

FLORIDA OYSTERS **

^{1/2 dozen}
red wine mignonette, leche de tigre - \$27

BLUEFIN TUNA TATAKI *

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

SHRIMP AGUACHILE *

avocado, cucumber, cilantro, lime, chili - \$26

TUNA TARTARE *

capers, cornichons, cucumber, crème fraîche, aleppo pepper - \$25

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, blue cheese, egg, crispy shallot, almonds, Kurobuta bacon- \$30

GREEN SALAD

mix greens, radish, endive, pecorino, pine nut breadcrumb and sherry vinaigrette - \$24

CAESAR SALAD

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

LOBSTER BISQUE

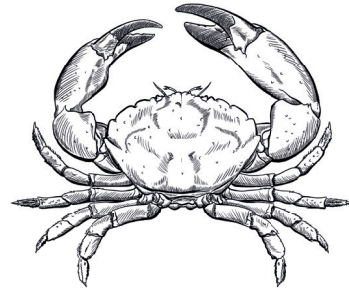
Maine lobster, cream, chives - \$39

KLAW ICONS

STONE CRAB

served with mustard yuzu kosho sauce - \$MP

2 claw minimum, inquire with your server for availability



MAINE LOBSTER

steamed - drawn butter, grilled lemon \$MP

The Norwegian King Crab season has officially come to a close. While this seasonal delicacy has departed our kitchen, we eagerly await its return this summer.

SHELLFISH & CAVIAR

SHELLFISH PLATTER

dozen Florida oysters, Australian prawns and half Maine lobster, leche de tigre, red wine mignonette and cocktail sauce - \$135

SHELLFISH TOWER BY KLAW**

dozen Florida oysters, Australian prawns, stone crab, half Maine lobster, shrimp aguachile, tuna sashimi, leche de tigre, red wine mignonette, old bay mayo and cocktail sauce - \$205

CAVIAR SERVICE

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

Klaw Imperia Reserve Kaluga \$135/30g

Kaviari Oscière Prestige \$225/30g

SIGNATURES & MAINS

Dishes that define our kitchen.

BUTCHER'S CUT

chef's selection, grilled to perfection served with steak fries or green salad - \$68

AUSTRALIAN LAMB CHOPS

beet jus, mint breadcrumb, pickled beets - \$69

WHOLE BRANZINO

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

SPANISH SOLE

capers, golden raisins and caperberries butter, lemon, chives - \$105

OCTOPUS WITH ROMESCO

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

ANGUS SHORT RIB

slow-braised short ribs, truffle mashed potatoes - \$52

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 - \$68

*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