

Klaw

MIAMI



ALA CARTE



FIRST IMPRESSIONS

BLUEFIN TUNA TATAKI *

spicy mayo, ponzu, crispy shallots, microgreens - \$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, shallots - \$29

GRILLED GIANT PRAWNS

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

STRACCIATELLA

pistachio pesto, cherry tomatoes, basil - \$26

TOMATO SUMMER SALAD

egg plant cream, stracciatella, caramelized figs, broccolini, shiso leaf - \$24

CHOP SALAD

romaine, avocado, buttermilk dressing, blue cheese, egg, crispy shallots, almonds, Kurobuta bacon- \$30

GREEN SALAD

mixed greens, radish, endive, citrus segments, pine nut breadcrumb, green goddess dressing - \$24

CAESAR SALAD

romaine lettuce,grilledsourdoughbread, aged parmesan - \$32

SHELLFISH & CAVIAR

FLORIDA OYSTERS**

1/2 dozen
red wine mignonette, spicy cocktail sauce - \$27

SHELLFISH PLATTER**

dozen Florida oysters, Australian prawns, Norwegian King crab, half Maine lobster - \$152
served with red wine mignonette, spicy cocktail sauce, old bay mayo, yuzu cilantro aioli

KLAW SHELLFISH TOWER**

dozen Florida oysters, Australian prawns, Norwegian King crab, half Maine lobster, shrimp aguachile, tuna sashimi - \$215
served with red wine mignonette, spicy cocktail sauce, old bay mayo, ponzu, yuzu cilantro aioli

CAVIAR SERVICE

truffle grilled cheese, whey butter, crème fraîche, endive, marinated cucumber

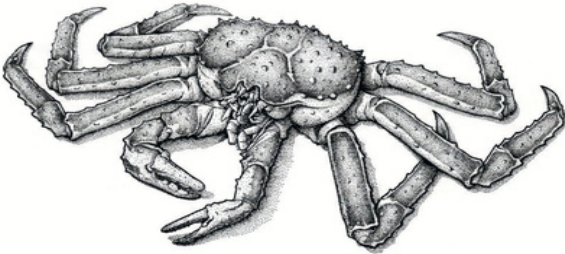
Klaw Imperia Reserve Kaluga \$135/30g

Kaviari Oscietre Prestige \$225/30g

NORWEGIAN KING CRAB

harvested straight from the fishing village of bugoyones in northern norway

served with lemon garlic butter



WHOLE KING CRAB \$157 (Per lb)

minimum order size: approx. 4lbs

LEGS & CLAWS\$19 (Per oz)

minimum order: 8oz

SIGNATURES & MAINS

MAINE LOBSTER

steamed — drawn butter, grilled lemon \$MP

AUSTRALIAN LAMB CHOPS

beet jus,mint bread crumb, sorrel, pickled onions- \$69

WHOLE BRANZINO

sunchoke pil-pilsauce, fennel salad, charred scallion vinaigrette - \$68

SPANISH SOLE

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

ANGUS SHORT RIB

slow-braised shortrib, truffle mashed potatoes, watercress salad - \$52

CHARRED OCTOPUS

white miso-marinated, njuda sauce, almond puree,black olive dust - \$40

BUTCHER'S CUT

wagyu flank steak served with steak fries or green salad - \$68

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incease 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