

THE
R O O F T O P
BY *Klaw*

THE ROOFTOP

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RAW BAR

SHELLFISH PLATTER**

\$120

one dozen oysters, 1/2 Maine lobster, three chilled prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette

KLAW TOWER**

\$265

dozen oysters, 1/2 Maine lobster, chilled Australian prawns, local ceviche, bluefin tuna, Norwegian king crab, leche de tigre, old bay mayo, spicy cocktail sauce, shallot & cucumber mignonette

CAVIAR SERVICE

with deviled eggs, toasted sare wheat bread, whipped whey butter & crème fraiche

KLAW
IMPERIA RESERVE KALUGA
\$125/30g

PETROSSIAN
TSAR IMPERIAL OSSETRA
\$250/30g

SMALL PLATES

VEGETABLE CRUDITE

\$18

seasonal vegetables, parmesan aioli

STRACCIATELLA

\$20

marinated heirloom tomatoes, pistachio pesto, toast

GREEN SALAD

\$18

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

EAST COAST OYSTERS**

\$27

half dozen, leche de tigre, shallot and cucumber mignonette

BLUEFIN TUNA TATAKI*

\$32

spicy mayo, crispy shallots, cilantro

SAKE CURED SALMON*

\$22

truffle ponzu, sesame, scallions

TUNA TARTARE*

\$24

cornichon, capers, cucumber, fennel pollen, aleppo chili, toast

HAMACHI CRUDO*

\$25

roasted sweet baby pepper, pickled jalapeno, lychee

LOCAL CEVICHE*

\$22

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

WAGYU TATAKI*

\$36

ponzu, lotus root, scallions, arugula

BEEF TARTARE*

\$24

multigrain toast, french mustard, capers, cornichon, crème fraiche

ARTISAN CHEESE PLATE

\$29

selection of 3 cheeses, housemade accoutrements

STEAK

BUTCHERS CUT

\$63

hand cut steak fries or side green salad

ANGUS FILET 8oz*

\$68

Greater Omaha Packers - choice of truffle or peppercorn sauce

WAGYU STRIPLOIN 16oz*

\$165

Abatti Ranch - choice of truffle or peppercorn sauce

SIDES

\$18

HAND CUT STEAK FRIES

parmesan, truffle

CHARRED BABY BOK CHOY

nuoc cham, pickled daikon

PAN ROASTED MUSHROOMS

herb butter

BABY CARROTS

honey, harissa, pine nuts

JAPANESE EGGPLANT

miso glaze, sesame seeds

SEAFOOD

WHOLE NORWEGIAN KING CRAB

\$125 PER LB

NORWEGIAN KING CRAB LEGS & CLAW

\$13 PER OZ

Minimum 16oz - \$208

3^{LB} MAINE LOBSTER

\$MP

steamed - drawn butter, grilled lemon

BRANZINO

\$33 \ \$59

coal roasted, marinated tomatoes, sauce velez

SPANISH SOLE

\$95

caper & golden raisin butter, chive, grilled lemon

HAPPY HOUR

Monday - Saturday, from 4pm - 7pm

*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