

# Klaw

MIAMI

## DINNER MENU \$75

---

### APPETIZER (CHOOSE ONE)

#### EAST COAST OYSTERS\*\* (3)

martini brine, cucumber, pink peppercorn | make it 1/2 dozen + \$15

#### BEEF TARTARE TOAST\*\*

french mustard, capers, cornichon, crème fraiche | add Klaw signature caviar + \$20

#### KLAW GREEN SALAD

sherry vinaigrette, pecorino, pine nut breadcrumbs

---

### ENTREE (CHOOSE ONE)

#### 8oz CHILEAN SEABASS

salsa verde, lemon

#### 12oz GOP PRIME RIBEYE

choose peppercorn sauce or truffle sauce

#### GRILLED SCALLOPS

cauliflower puree, Kurobuta bacon, spiced almonds

### ELEVATE YOUR EXPERIENCE

#### NORWEGIAN KING CRAB LEG - 8oz

**\$88** ADDITIONAL

served with lemon garlic butter

---

### SIDES (CHOOSE ONE)

HAND CUT  
STEAK FRIES

BABY  
CARROTS

PAN ROASTED  
MUSHROOMS

---

### DESSERT (CHOOSE ONE)

#### GREEK YOGURT PANNA COTTA

hazelnut cremeaux, brandy cherries

#### PINA COLADA CHEESECAKE

pinacolada cremeux, dry coconut meringue, rum diced pineapple

#### YUZU PIE

meringue, mango coulis

\*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 and should eat oysters fully cooked. Klaw Miami adds a 20% service charge to guests bills. No substitutions. The entire party needs to commit to the same menu.