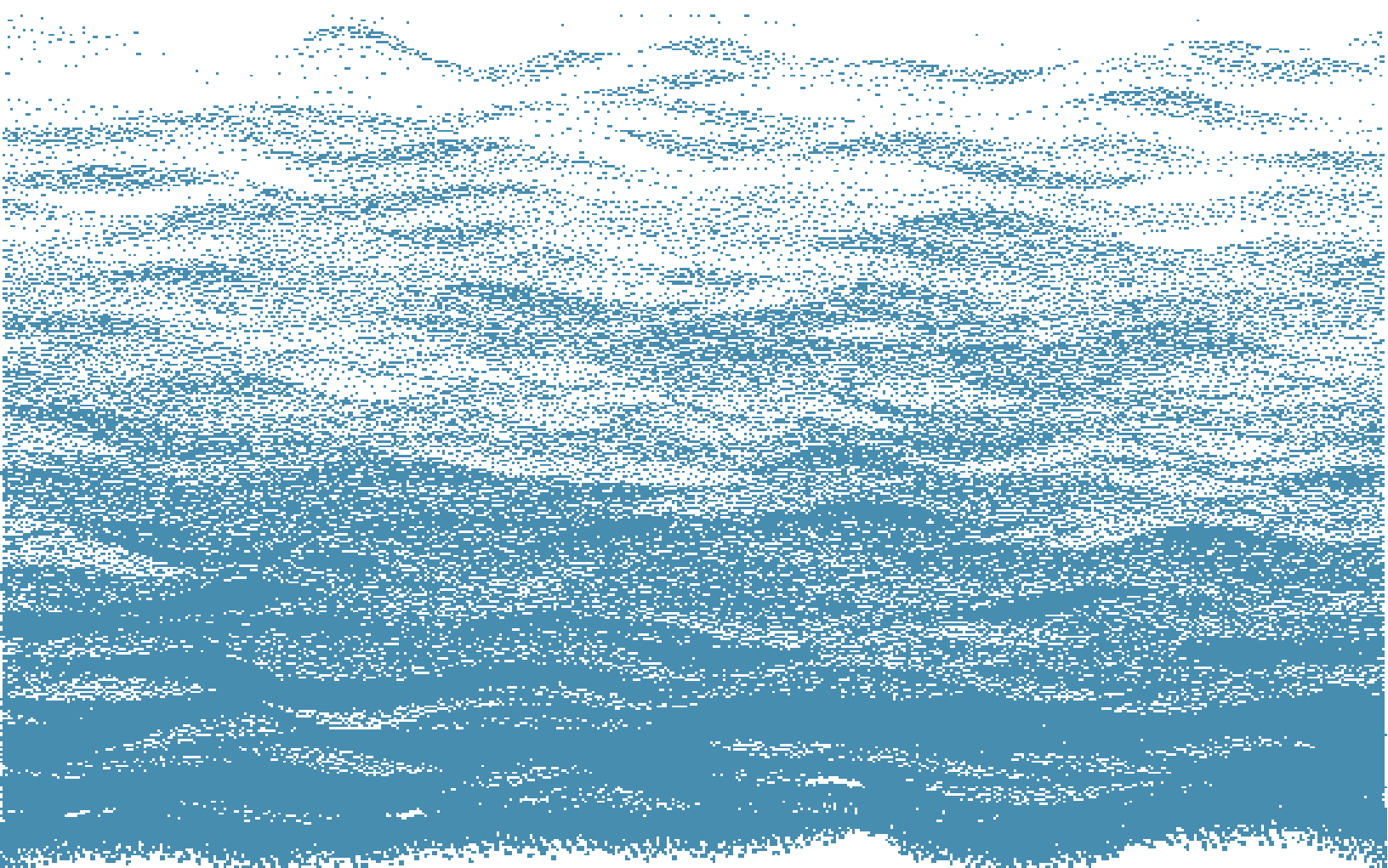


Klaw

MIAMI



RAW & CHILLED

EAST COAST OYSTERS**	\$27
half dozen - leche de tigre, shallot & cucumber mignonette	
CHILLED PRAWNS*	\$33
lemon, old bay, chervil, spicy cocktail sauce	
BLUEFIN TUNA*	\$34
sea urchin, marcona almonds, chili, pineapple tepache, capers	
LOCAL CEVICHE*	\$28
avocado, sweet potato, red onion, fresno chili, cancha, leche de tigre	
SHELLFISH PLATTER**	\$120
one dozen oysters, half maine lobster, three chilled prawns leche de tigre, old bay mayo, shallot & cucumber mignonette	

THE KLAW TOWER** \$265

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



CAVIAR SERVICE*

KLAW IMPERIA RESERVE KALUGA 30g - \$125
PETROSSIAN TSAR IMPERIAL OSSETRA 30g - \$250
served with deviled eggs, toasted sare wheat bread
whipped whey butter, creme fraiche

APPETIZERS

GREEN SALAD	\$21	COAL FIRED SCALLOPS	\$36
shaved radish, sherry vinaigrette, pecorino, pine nut bread crumbs		cauliflower, spiced almonds, kurobuta pork bacon, herb butter	
GRILLED BACON SALAD	\$28	GRILLED GIANT PRAWNS	\$38
gem lettuce, heirloom tomato, avocado, pickled onions, grated egg, blue cheese & buttermilk dressing		kosho citrus butter, fines herbes	
STRACCIATELLA	\$26	BEEF TARTARE TOAST*	\$28
marinated heirloom tomatoes, banyuls vinegar, thai basil		french mustard, capers, cornichon creme fraiche, multigrani toast	

NORWEGIAN KING CRAB

Harvested straight from the fishing village of Bugoyones in northern Norway.

Served with lemon-garlic butter

KING CRAB LEGS & CLAWS \$11^{PER OZ}
Minimum 16oz

WHOLE KING CRAB \$120^{PER LB}

STEAK

Our cuts are dry-aged in house and cooked over a live fire
fueled by a mixture of local Florida hard woods.
Served with truffle sauce and peppercorn sauce

ANGUS

GREATER OMAHA PACKERS - NEBRASKA

PORTERHOUSE (30^{oz})*	\$165
T - BONE (25^{oz})*	\$130
BONE IN NY STRIP (25^{oz})*	\$115
BONE IN RIBEYE (25^{oz})*	\$190
CHATEAUBRIAND (14^{oz}/20^{oz})*	\$90/\$130

FLORIDA CRACKER

STAFFORDS PRAIRIE RANCH - FLORIDA

STRIPLOIN (16^{oz})*	\$80
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BRAUNVIEH

BRASSTOWN - NORTH CAROLINA

TOMAHAWK (35^{oz})*	\$225
PORTERHOUSE (30^{oz})*	\$155
T - BONE (25^{oz})*	\$120
BONE IN NY STRIP (25^{oz})*	\$105

AMERICAN WAGYU

SNAKE RIVER FARMS GOLD LABEL - IDAHO

STRIPLOIN (16^{oz})*	\$185
BONE IN RIBEYE (25^{oz})*	\$325

KOBE BEEF

TAJIMA - HYOGO PREFECTURE - JAPAN

Served with housemade kimchi, fresh wasabi, scallions & sesame ponzu

A5 STRIPLOIN*	\$36^{PER OZ}
Minimum 6oz	
A5 EYE OF RIBEYE*	\$36^{PER OZ}
Minimum 6oz	

SEA

3^{LB} MAINE LOBSTER	\$MP
steamed - drawn butter, grilled lemon	
CHILEAN SEABASS	\$55
coal roasted vidalia onion, salsa verde, thai basil, grilled lime	
SPANISH SOLE	\$95
caper & golden raisin butter, chive, grilled lemon	

SIDES

HAND CUT STEAK FRIES	\$18
CHARRED BABY BOK CHOY	\$15
JAPANESE EGGPLANT	\$15
BABY CARROTS	\$18
CAULIFLOWER STEAK	\$15
PAN ROASTED MUSHROOMS	\$18

*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