

# Klaw

MIAMI

## SEAFOOD PLATTER\*

### 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

## 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

## RAW & CHILLED

### EAST COAST OYSTERS\*\*

half dozen - leche de tigre, shallot & cucumber mignonette

\$27

### BLUEFIN TUNA\*

sea urchin, marcona almonds, chili, pineapple tepache, capers

\$34

### CHILLED PRAWNS\*

lemon, old bay, chervil, spicy cocktail sauce

\$33

### LOCAL CEVICHE\*

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

\$28

## APPETIZERS

### COAL FIRED SCALLOPS

cauliflower, spiced almonds, kurobuta pork bacon,  
herb butter

\$36

### GREEN SALAD

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

\$21

### GRILLED GIANT PRAWNS

kosho citrus butter, fines herbs

\$38

### STRACCIATELLA

marinated heirloom tomatoes, banyuls vinegar, thai basil

\$26

### BEEF TARTARE TOAST\*

french mustard, capers, cornichon  
creme fraiche, multigrani toast

\$28

### GRILLED BACON SALAD

almonds, heirloom tomato, avocado, pickled onions, grated egg,  
blue cheese & buttermilk dressing

\$28

## NORWEGIAN KING CRAB

HARVESTED STRAIGHT FROM THE FISHING VILLAGE OF BUGOYONES IN NORTHERN NORWAY.

served with lemon-garlic butter

WHOLE KING CRAB \$120 (PER LB)

LEGS & CLAWS \$176<sup>†</sup>(16 OZ MIN)

<sup>†</sup> \$11 oz for legs & claws | Increments of 8oz

# STEAK

OUR CUTS ARE DRY-AGED IN HOUSE, 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

PORTERHOUSE (30 OZ)*	\$165
T - BONE (25 OZ)*	\$130
BONE IN NY STRIP (25 OZ)*	\$115
BONE IN RIBEYE (25 OZ)*	\$190
RIBEYE (16 OZ)*	\$90
CHATEAUBRIAND (14 OZ/20 OZ)*	\$90/\$130
FILET (8 OZ)*	\$55

## BRAUNVIEH

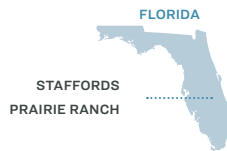


BRASSTOWN

NORTH CAROLINA

TOMAHAWK (35 OZ)*	\$225
PORTERHOUSE (30 OZ)*	\$155
T-BONE (25 OZ)*	\$120
BONE IN STRIP (25 OZ)*	\$105

## FLORIDA CRACKER



STAFFORDS  
PRAIRIE RANCH

FLORIDA

STRIPLOIN (16 OZ)*	\$80
BONE IN RIBEYE (25 OZ)	\$105

## SIDES \$17

**HAND CUT STEAK FRIES**  
parmesan, truffle

**CHARRED BABY BOK CHOY**  
nuoc cham, pickled daikon

**JAPANESE EGGPLANT**  
miso glaze, sesame seeds

**PAN ROASTED MUSHROOMS**  
herb butter

**BABY CARROTS**  
honey, harissa, pine nuts

**CAULIFLOWER STEAK**  
herb yogurt

## AMERICAN WAGYU

SNAKE RIVER FARMS  
GOLD LABEL



Idaho

STRIPLOIN (16 OZ)*	\$185
BONE IN RIBEYE (25 OZ)*	\$325

## KOBE BEEF

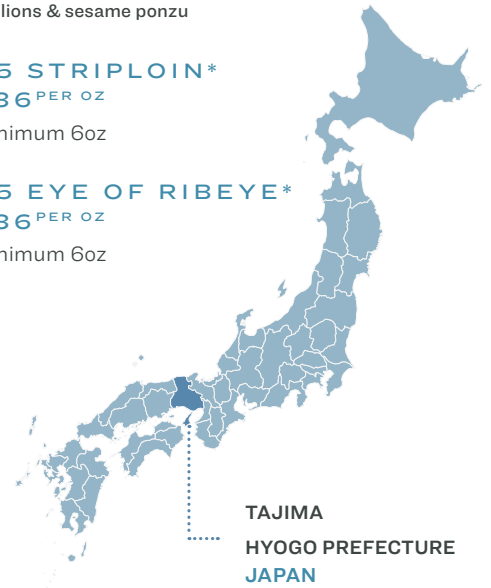
served with housemade kimchi, fresh wasabi,  
scallions & sesame ponzu

**A5 STRIPLOIN\***  
\$36 PER OZ

Minimum 6oz

**A5 EYE OF RIBEYE\***  
\$36 PER OZ

Minimum 6oz



TAJIMA  
HYOGO PREFECTURE  
JAPAN

## SEA

**3LB MAINE LOBSTER**  
steamed - drawn butter, grilled lemon

MP

**CHILEAN SEABASS**  
coal roasted vidalia onion, salsa verde,  
thai basil, grilled lime

\$55

**SPANISH SOLE**  
caper & golden raisin butter, chive, grilled lemon

\$95

\*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. Klaw Miami adds a 20% service charge to guests bills



Wifi: welcome!



@klawrestaurant



/klawrestaurant