

# Klaw

MIAMI

## 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

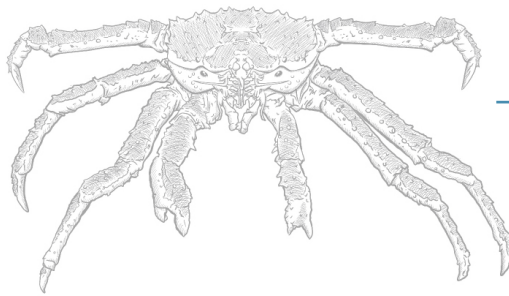
## RAW BAR\*

**SHELLFISH PLATTER\*\* \$120**  
one dozen oysters, 1/2 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

## APPETIZERS

<b>EAST COAST OYSTERS**</b> half dozen - leche de tigre , shallot & cucumber mignonette	<b>\$27</b>	<b>SEARED SCALLOPS</b> roasted squash puree, hazelnut gremolata, pomegranate	<b>\$36</b>
<b>BLUEFIN TUNA TATAKI</b> spicy mayo, crispy shallots, cilantro	<b>\$36</b>	<b>GRILLED GIANT PRAWNS</b> kosho citrus butter, fines herbs	<b>\$38</b>
<b>LOCAL CEVICHE*</b> avocado, sweet potato, red onion, fresno chili, cancha, leche de tigre	<b>\$28</b>	<b>SALT ROASTED BEETS</b> smoked whipped goat cheese, pistachio, watercress	<b>\$21</b>
<b>TUNA TARTARE*</b> cornichon, capers, cucumber, lemon, fennel pollen, aleppo chili, creme fraiche, toasted & seasoned bread	<b>\$24</b>	<b>GREEN SALAD</b> shaved radish, sherry vinaigrette, pecorino, pine nut bread crumbs	<b>\$15 / \$22</b>
<b>WAGYU BEEF TATAKI</b> ponzu, arugula, lotus root chips	<b>\$36</b>	<b>STRACCIATELLA</b> grilled & marinated tomatoes, pistachio pesto, toast	<b>\$26</b>
<b>BEEF TARTARE "ON TOAST"*</b> french mustard, capers, cornichon creme fraiche, multigrani bread	<b>\$28</b>	<b>CHOP SALAD</b> gem lettuce, bacon lardons, almonds, tomato, avocado, pickled onions, grated egg, blue cheese & buttermilk dressing	<b>\$28</b>



## NORWEGIAN KING CRAB

HARVESTED STRAIGHT FROM THE FISHING VILLAGE OF BUGOYONES IN NORTHERN NORWAY  
Served with lemon-garlic butter

**WHOLE KING CRAB \$125 (PER LB)**

**LEGS & CLAWS \$13 PER OZ (MIN 16OZ - \$208)**

# STEAK

OUR CUTS ARE DRY-AGED IN HOUSE, COOKED OVER A LIVE FIRE, FUELED BY  
A MIXTURE OF HICKORY AND OAK.

served with truffle sauce and peppercorn sauce

## ANGUS



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)*	\$68

## BRAUNVIEH



TOMAHAWK (35 OZ)*	\$250
PORTERHOUSE (30 OZ)*	\$155
T-BONE (25 OZ)*	\$125
BONE IN STRIP (25 OZ)*	\$110

## AMERICAN WAGYU



FILET (8 OZ)*	\$125
BONE IN RIBEYE (25 OZ)*	\$255
STRIPLOIN (16 OZ)*	\$165

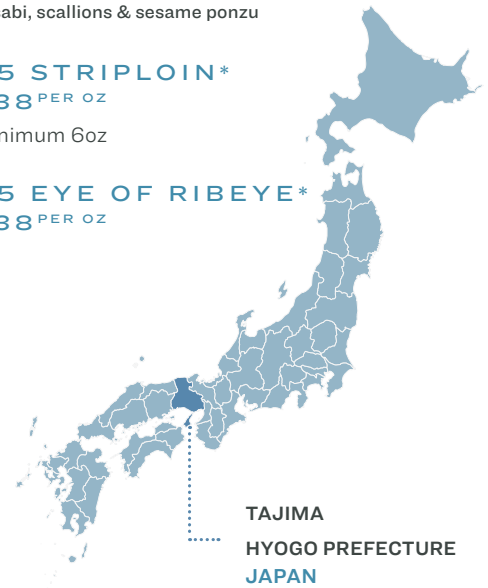
## KOBE BEEF

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

A5 STRIPLOIN\*  
\$38 PER OZ

Minimum 6oz

A5 EYE OF RIBEYE\*  
\$38 PER OZ



TAJIMA  
HYOGO PREFECTURE  
JAPAN

## LAND & SEA

BUTCHERS CUT hand cut steak fries or green salad	\$63
AUSTRALIAN LAMB CHOPS mint breadcrumbs, pickled beets, beet jus	\$66
3LB MAINE LOBSTER steamed - drawn butter, grilled lemon	\$MP
WHOLE BRANZINO coal roasted - marinated tomatoes, sauce velez	\$59
SPANISH SOLE caper & golden raisin butter, chive, grilled lemon	\$95
CAULIFLOWER "STEAK" herb butter, tarragon whipped yogurt, chimichurri	\$25

## SIDES \$18

"THE GOLDEN SWEET POTATO" miso butter, togarashi, okinawa sugar, pecorino, chives
GRILLED ASPARAGUS garlic, lemon, chili oil, pecorino, pine nuts, capers, dill
BABY CARROTS honey, harissa, pine nuts
HAND CUT STEAK FRIES parmesan, truffle
CRISPY FINGERLING POTATOES fonduta, chives
JAPANESE EGGPLANT miso glaze, sesame seeds
CHARRED BABY BOK CHOY nuoc cham, pickled daikon
PAN ROASTED MUSHROOMS herb butter

\*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