

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.  
 GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.  
 In support of our service staff there is a 20% gratuity included on all guest checks.

# appetizers

prime steakhouse meatballs 13 / 17  
 prime beef + pork - family recipe

crispy shrimp 19 / 27  
 sweet thai chili - garlic aioli

fresh burrata 26  
 tomato jam - smoked sea salt - pickled onion

sautéed shrimp vince 29  
 chardonnay - garlic butter - parmesan herb toast

braised pork belly GF 19  
 local honey - sweet thai chili - sautéed spinach

wagyu beef tartare\* 36  
 deviled egg mousse - grilled soft bread

shishito peppers GF 12  
 smoked sea salt - olive oil - shaved parmesan

rhode island calamari & shrimp 23  
 cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 21  
 deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 48  
 crispy - chesapeake bay seasoning - green chili aioli

# salads

roasted beet GF 15  
 ruby + golden beets - goat cheese - pistachios

chopped GF 15  
 artichoke - roasted red peppers - red onion  
 locally grown iceberg + romaine - parmesan

steak knife BLT wedge GF 17  
 baby iceberg head - stella blue cheese  
 crispy bacon - heirloom cherry tomato

48 caesar with warm poached egg\* 17  
 romaine - poached farm fresh egg - warm croutons

superfood GF 16  
 baby arugula + kale - sriracha sunflower seeds - seasonal berries  
 goat cheese - champagne fig dressing

heirloom tomato GF 17  
 champagne vinaigrette - feta crumbles - micro arugula - sea salt

buttermilk whipped potatoes GF 12  
 idaho potatoes - crème fraîche - chives

whipped praline sweet potato 15  
 madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

chef reid's au gratin potatoes GF 19  
 caramelized onion - gouda - mozzarella

alaskan king crab & rock shrimp mac & cheese 46  
 provol - romano - parmesan - "a touch of Velveeta" - herb butter

# raw bar

## fresh seafood tower

your choice of our chef's selection of fresh shellfish items from our raw bar including:

iced alaskan king crab legs GF mp  
 house-made cocktail sauce - drawn butter  
 atomic horseradish - creamy mustard

colossal shrimp cocktail GF 10 (each)  
 house-made cocktail sauce - atomic horseradish

king crab + avocado stack 38  
 yuzu emulsion - crispy shallots - wonton  
 heirloom cherry tomato

maine lobster cocktail GF mp  
 house-made cocktail sauce - drawn butter  
 atomic horseradish - creamy mustard

chef's daily selection of fresh oysters\* GF mp  
 east coast + west coast - champagne mignonette

hawaiian poke\* 36  
 ahi or salmon - cucumber - thai chili - togarashi sauce



## featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

### small

ny strip* GF	(12oz)	56
petite filet mignon* GF	(8oz)	59
bone-in filet mignon* GF	(12oz)	72
steak farina* (our bone-in filet with an egg)	(12oz)	73
westholme australian wagyu filet* GF	(8oz) (limited availability)	mp

### regular

ny strip* GF	(16oz)	69
filet mignon* GF	(12oz)	72
bone-in kc strip* GF	(18oz)	73
bone-in ribeye* GF	(22oz)	75
bone-in filet mignon* GF	(18oz)	84
45 day dry aged bone-in ribeye* GF	(22oz)	94
westholme australian wagyu filet* GF	(12oz) (limited availability)	mp

### on top

sautéed blue cheese GF 7 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 21  
 chef style burrata GF 9 - crispy shrimp 12 - foie gras\* GF 21 - black truffle sautéed maine lobster GF 48

# sides matter

truffled & salted crispy fries GF 12  
 maldon seasalt - white truffle oil - shaved parmesan

creamy mac & cheese 15  
 provol - romano - parmesan - mozzarella - "a touch of Velveeta"

broccoli, spinach or asparagus GF 15  
 sautéed - sea salt - shaved parmesan

sugar snap peas GF 12  
 sautéed - olive oil - sea salt - cracked pepper

corn crème brûlée 16  
 sweet corn - cream - turbinado sugar

roasted brussels sprouts GF 16  
 sea salt - hardwood smoked bacon - get these!

double baked truffle potato GF 28  
 shaved black truffle - fontina + gouda cheeses - awesome!

loaded baked potato GF 15  
 wisconsin cheddar - bacon - chives - sour cream



## our fresh seafood

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon\* 44  
 braised GF or spiedini - scottish coast

blue crab stuffed sole 58  
 chesapeake bay seasoning - imperial mustard - braised

new bedford sea scallops\* GF 54  
 lemon butter - sea salt - chardonnay

maryland style lump crab cakes\* 53  
 jumbo lump crab - old bay seasoning - buttered breadcrumbs

chilean sea bass\* 58  
 braised GF or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo alaskan king crab legs GF mp  
 split - drawn butter

twin lobster tails GF mp  
 broiled - drawn butter - paprika

### on top

fresh chopped herbs tomatoes + evoo GF 6  
 chardonnay butter with shallots + fresh mint GF 6  
 black truffle sautéed maine lobster GF 48  
 crab cake "oscar" 21

# more than steak

prime steakhouse meatloaf 44  
 ribeye - filet mignon - pork - black truffle green peppercorn

bone-in iberico pork chops\* GF 54  
 double cut - heritage breed southern spain

australian heritage whole rack of lamb\* GF (limited availability) mp  
 all natural - ranch raised

bone-in veal chop\* GF 72  
 broiled - markham farms

sautéed sweet corn GF 12  
 cilantro - chopped parsley

creamed spinach 15  
 chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed kennett square mushrooms GF 18  
 seasonal variety - garlic - parsley - thyme

asparagus fries 16  
 vanilla tempura - sea salt - cracked black pepper - tomato hollandaise