

* This item may be cooked to order * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your 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. Parties of 5 or more will include an 18% gratuity. 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.

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

lobster rolls 36

maine lobster - butter poached - grilled new england roll

fried deviled eggs 9 / 13

panko - farm fresh egg - sriracha aioli

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

chef heather king's au gratin potatoes GF 19

caramelized onion - gouda - mozzarella

whipped praline sweet potato 15

madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

asparagus fries 16

vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

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

kennebec fries GF 12

celtic sea salt - truffle oil - shaved parmesan

creamy mac & cheese 15

provel - 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

Ocean
48

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

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

ahi fillet* 55

chili aioli - togarashi - signature spice rub

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 mushrooms GF 16

seasonal variety - garlic - parsley - thyme

alaskan king crab & rock shrimp

mac & cheese 46

provel - romano - parmesan - "a touch of Velveeta" - herb butter