

* Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. 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 12/16

prime beef + pork - family recipe

shishito peppers GF 12

smoked sea salt - olive oil - shaved parmesan

pacific yellowtail hamachi* 28

heart of palm - tapenade - white soy

crispy shrimp 27

sweet thai chili - garlic aioli

fresh burrata 26

tomato jam - smoked sea salt - pickled onion

new england lobster rolls 32

maine lobster - butter poached - grilled new england roll

braised pork belly GF 19

local honey - sweet thai chili - sautéed spinach

wagyu beef tartare* 36

deviled egg mousse - grilled soft bread

heirloom tomato & king crab GF 38

fresh avocado - basil purée

rhode island calamari & shrimp 23

cherry peppers - buttermilk - seasoned flour

maine lobster escargot 33

chick lobster - truffle mornay sauce - caviar

crispy shrimp deviled eggs 19

deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 44

crispy - chesapeake bay seasoning - green chili aioli

salads

roasted beet GF 15

ruby + golden beets - goat cheese - pistachios

napa GF 15

heirloom cherry tomatoes - radicchio - napa cabbage

white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge GF 17

baby iceberg head - shaft's blue cheese (CA)

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

loaded baked potato GF 15

wisconsin cheddar - bacon - chives - sour cream

chef eddie's potatoes GF 19

caramelized onion - gouda - mozzarella

crispy hasselback potato GF 16

smoked sea salt - truffle butter - chive cream cheese sauce

whipped praline sweet potato 15

madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

raw bar

fresh seafood tower

your choice 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

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

Steak
48

caviar

pure osetra sturgeon

our caviar is substantially
ethically raised in poland & italy

sassanian siberian osetra mp

medium dark pearls - crisp - nutty

fresh bellini's - traditional accompaniments

sassanian royal osetra mp

large amber pearls - nutty - velvet texture

fresh bellini's - traditional accompaniments

sassanian imperial osetra mp

large golden pearl - buttery salty - hazelnut

fresh bellini's - traditional accompaniments

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
grass fed 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
australian tajima wagyu* GF	(8oz) (limited availability)	mp
miyazaki A5 wagyu	(3oz) (available in 3oz portions)	110

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
kosher bone-in ribeye* GF (rabbi's daughter)	(22oz) (limited availability)	98
australian tajima wagyu* GF	(12oz) (limited availability)	mp

enhancements

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 - black truffle sautéed maine lobster GF 48

sides matter

truffled & salted crispy fries GF 14

maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

alaskan king crab & rock shrimp mac & cheese 46

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

creamy mac & cheese 15

provel - romano - parmesan - mozzarella - "a touch of Velveeta"

corn crème brûlée 16

sweet corn - cream - turbinado sugar

roasted brussels sprouts GF 16

sea salt - hardwood smoked bacon - get these!

broccoli, spinach or asparagus GF 15

sautéed - sea salt - shaved parmesan

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 bread crumbs

chilean sea bass* GF 58

braised GF or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo alaskan king crab legs GF mp

drawn butter - shell split

north atlantic twin lobster tails GF mp

broiled - drawn butter - paprika

enhancements

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

bone-in iberico pork chops* GF 54

double cut - heritage breed southern spain

australian heritage whole rack of lamb* GF 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

shishito peppers GF 12

smoked sea salt - olive oil - shaved parmesan

sautéed wild mushrooms GF 16

seasonal variety - garlic - parsley - thyme