

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

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 - 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



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

* 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.

