appetizers
prime steakhouse meatballs 12/16
prime beef = pork = family recipe
shishito peppers or 12
smoked sea salt - olive oil - shared parmesan
pacific yellowtail sashimi* 28
heart of palm - tapenade - white wine
crispy shrimp 27
sweet tail - chili - garlic aioli
fresh burrata 26
tomato jam - truffled sea salt - grilled onion
new england lobster rolls 32
maine lobster - butter poached - grilled new england roll
braised pork belly or 19
local honey - sweet tail - cherry chipotle
wagyu beef tartare* 36
develed egg yolk - grilled soft bread
heirloom tomato & king crab* 38
fresh avocado - balsamic pearls
rhone island calamari & shrimp 23
craven pepper - buttermilk - seasoned flour
maine lobster escargot 33
chick lobster - truffle mushroom sauce - caviar
crisy shrimp deviled eggs 19
develied eggs - parmesan - crispy shrimp
chicken fried lobster tails 44
crispy - cheese - paleo - green chili aioli
salads
roasted beet 15
ruby = golden beet, goat cheese, pita chips
napa 15
heirloom cherry tomatoes - radicchio - napa cabbage
white bubble's - moss honey - toasted sesame seeds
steak knife BLT wedge 17
baby iceberg head - shells - blue cheese (CA)
crispy bacon - heirloom cherry tomato
48 ceserar with warm poached egg* 17
romano - poached farm fresh egg - warm dressing
superfood 16
baby arugula - kale - strawberries - sunflower seeds - seasonal berries
garlic cheese - champagne fig dressing
heirloom tomato 17
champagne vinegar - feta crumbles - micro arugula - sea salt
buttermilk whipped potatoes 12
idaho potatoes - chive frills - chives
loaded baked potato 15
wisconsin cheddar - bacon - chives - sour cream
chef eddie's potatoes 19
carolized onions - sour cream - mashed
mascarpone crispy hasselback potato 16
smoked sea salt - truffle butter - chives cream cheese sauce
whipped praline sweet potato 15
madagascar vanilla beans - mascarpone - candied pecans - struesel crisp
raw bar
fresh seafood tower
your choice of fresh seafood items from our raw bar including:
iced alaskan king crab legs* 12
house-maid cocktail sauce - drawn butter
atomic horseradish - creamy mustard
colossal shrimp cocktail* 10 (each)
house-made cocktail sauce - atomic horseradish
maine lobster cocktail* 12
house-made cocktail sauce - atomic horseradish - creamy mustard
chef's daily selection of fresh oysters* or 12
mp east coast - west coast - champagne mignonette
caviar
pure osetra sturgeon
our caviar is substantially ethically raised in poland & italy
sassonian siberian osetra mp
medium salt peak - crisp - nutty - fresh bold = traditional accompaniments
sassonian royal sturgeon mp
large amber pieces - nutty - velvet texture = fresh bold = traditional accompaniments
sassonian imperial osetra mp
large golden pearl - butty - salty = hazelut = fresh bold = traditional accompaniments

Featuring prime steaks & chops
responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small
ny strip* or 12
grass fed ny strip* or 12
petite filetignon* or 8
bone-in filetignon* or 12
steak farina* or bone-in filet with an egg
australian tajima wagyu* or 8
miyazaki A5 wagyu 32

regular
ny strip* or 16
filetignon* or 16
bone-in kc strip* or 16
bone-in ribeye* or 16
bone-in filetignon* or 16
45 day dry aged bone-in ribeye* or 16
koshi bone-in ribeye* or (rabbit's daughter)
ausrtalian tajima wagyu* or 16

enhancements
sautéed blue cheese or 7 - black truffle green peppercorn - truffle butter or 9 - crab cake "oscar" 21
chef style burrata 9 - crispy shrimp 12 - black truffle sautéed maine lobster 48

sides matter
truffled & salted crispy fries or 14
melon salad - white truffle oil - shaved parmesan - focaccia cheese buttermilk
alaskan king crab & rock shrimp mac & cheese 46
provel - romano - parmesan - "a touch of saltiness" - herb butter
creamy mac & cheese 15
provel - romano - parmesan - mozzarella - "a touch of saltiness"

enhancements

sautéed sweet corn or 12
cilantro - chives - parsley
creamed spinach 15
chopped spinach - smoked garlic - artichoke hearts - sweet cream
shishito peppers or 12
smoked sea salt - olive oil - shaved parmesan
sautéed wild mushrooms or 16
seasonal variety - garlic - parsley - thyme

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available
shelded island salmon* 44
braided or speckled - scottish coast
new bedford sea scallops* or 54
lemon butter - sea salt - chardonnay
maryland style lump crab cakes* 53
jumbo lump crab - old key seasonings - buttered bread crumbs
chilean sea bass* or 58
braided or speckled - chardonnay - sea salt - cracked pepper
whole jumbo alaskan king crab legs* or 52
drawn butter - shellsplit
north atlantic twin lobster tails* or 75
broiled - drawn butter - paprika

enhancements
fresh chopped herbs + tomatoes + evoo or 6
chardonnay butter with shallots + fresh mint or 6
black truffle sautéed maine lobster* or 48
krab cake "oscar" 21

more than steak
bone-in iberico pork chops* or 54
double cut - heritage breed southern spain
australian heritage whole rack of lamb* or 52
all natural - ranch raised
bone-in veal chop* or 72
broiled - maraham farms

enhancements

sautéed sweet corn or 12
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cream spinach 15
chopped spinach - smoked garlic - artichoke hearts - sweet cream
shishito peppers or 12
smoked sea salt - olive oil - shaved parmesan
sautéed wild mushrooms or 16
seasonal variety - garlic - parsley - thyme