

* 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. A gratuity of 20% will be applied to all tables of 5 or more.

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

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