

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased 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.
 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 checks.

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
- 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 - monforte blue cheese (WI)
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

- butter milk whipped potatoes GF 12
idaho potatoes - crème fraîche - chives
- loaded baked potato GF 15
wisconsin cheddar - bacon - chives - sour cream
- chef's au gratin potatoes GF 19
caramelized onion - gouda - mozzarella
- double baked truffle potato GF 28
shaved black truffle - fontina + gouda cheeses - awesome!

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
- 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
- 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

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

- kennebec fries GF 12
celtic sea salt - truffle oil - shaved parmesan
- asparagus fries 16
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- alaskan king crab & rock shrimp mac & cheese 46
provel - romano - parmesan - "a touch of Velveeta" - herb butter
- whipped praline sweet potato 15
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- sautéed sweet corn GF 12
cilantro - chopped parsley
- 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



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
- lake superior white fish + alaskan king crab GF 49
chardonnay - lemon - butter poached crab
- 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

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

- 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
- bone-in veal chop* GF 72
broiled - northern midwest farms
- australian heritage whole rack of lamb* GF (limited availability) mp
all natural - ranch raised