

appetizers

- prime steakhouse meatballs 14 / 18
prime beef + pork - family recipe
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- yellowtail hamachi* 34
crispy shallot - yuzu ponzu - chive + truffle oil - heart of palm
- crispy shrimp 28
sweet thai chili - garlic aioli
- fresh burrata 27
tomato jam - smoked sea salt - pickled onion
- new england lobster rolls 38
maine lobster - butter poached - grilled new england roll
- braised pork belly 21
local honey - sweet thai chili - sautéed spinach
- heirloom tomato & king crab GF 46
fresh avocado - basil purée
- rhode island calamari & shrimp 24
cherry peppers - buttermilk - seasoned flour
- maine lobster escargot 34
chick lobster - truffle mornay sauce - caviar
- crispy shrimp deviled eggs 21
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 48
crispy - chesapeake bay seasoning - green chili aioli
- wagyu beef tartare* 38
deviled egg mousse - grilled soft bread

salads

- roasted beet GF 15
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 18
baby iceberg head - shaft's blue cheese (CA)
crispy bacon - heirloom cherry tomato
- 48 caesar with warm poached egg* 18
romaine - poached farm fresh egg - warm croutons
- superfood GF 17
baby lettuce - 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 14
idaho potatoes - crème fraîche - chives
- loaded baked potato GF 16
wisconsin cheddar - bacon - chives - sour cream
- chef daniel's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella
- crispy hasselback potato 17
smoked sea salt - truffle butter - chive cream cheese sauce

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 11 (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



featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

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|---|-----------------------------------|-----|
| ny strip* GF | (12oz) | 59 |
| grass fed ny strip* GF | (12oz) | 59 |
| petite filet mignon* GF | (8oz) | 62 |
| bone-in filet mignon* GF | (12oz) | 76 |
| steak farina* (our bone-in filet with an egg) | (12oz) | 77 |
| australian tajima wagyu* GF | (8oz) (limited availability) | mp |
| miyazaki A5 wagyu | (3oz) (available in 3oz portions) | 120 |

regular

- | | | |
|------------------------------------|-------------------------------|-----|
| ny strip* GF | (16oz) | 73 |
| filet mignon* GF | (12oz) | 76 |
| bone-in kc strip* GF | (18oz) | 77 |
| bone-in ribeye* GF | (22oz) | 79 |
| bone-in filet mignon* GF | (18oz) | 89 |
| 45 day dry aged bone-in ribeye* GF | (22oz) | 99 |
| kosher bone-in ribeye* GF | (22oz) (limited availability) | 125 |
| australian tajima wagyu* GF | (12oz) (limited availability) | mp |

enhancements

- sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 23
- chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 54

sides matter

- truffled & salted crispy fries 15
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk
- alaskan king crab & rock shrimp
mac & cheese 48
provel - romano - parmesan - "a touch of Velveeta" - herb butter
- whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

caviar

pure osetra sturgeon

our caviar is sustainably and ethically raised in poland & italy

- sasanian siberian osetra 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments
- sasanian royal osetra 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments
- sasanian imperial osetra 350
large golden pearl - buttery - salty - hazelnut
fresh blinis - traditional accompaniments



our fresh seafood

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon* 46
braised GF or spiedini - scottish coast
- new bedford sea scallops* GF 59
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes* 56
jumbo lump crab - old bay seasoning - buttered bread crumbs
- chilean sea bass* GF 62
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 54
crab cake "oscar" 23

more than steak

- bone-in iberico pork chops* GF 57
double cut - heritage breed southern spain
- bone-in veal chop* GF 76
broiled - northern midwest farms
- australian heritage whole rack of lamb* GF mp
all natural - ranch raised

- creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- sautéed wild mushrooms GF 17
seasonal variety - garlic - parsley - thyme
- broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan

*Consuming raw or undercooked meat, shellfish, poultry, fish or 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 contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

