

* 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 14 / 18
prime beef + pork - family recipe
- crispy shrimp 28
sweet thai chili - garlic aioli
- hawaiian poke* 39
ahi or salmon - cucumber - thai chili - togarashi sauce
- fresh burrata 27
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast
- braised pork belly 21
local honey - sweet thai chili - sautéed spinach
- lobster rolls 38
maine lobster - butter poached - grilled new england roll
- wagyu beef tartare* 38
deviled egg mousse - grilled soft bread
- shishito peppers 14
smoked sea salt - olive oil - shaved parmesan
- king crab + avocado stack 39
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- rhode island calamari & shrimp 24
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
- chopped napa GF 16
heirloom cherry tomatoes - radicchio
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 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
- chef heather king's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella
- whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- asparagus fries 17
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:
- maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail GF 11 (each)
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette
- iced alaskan king crab legs GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard



featuring prime steaks & chops

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

small

- 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
- westholme australian wagyu filet* GF (8oz) (limited availability) mp

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
- westholme australian wagyu filet* 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

- kennebec fries 15
celtic sea salt - truffle oil - shaved parmesan
- creamy mac & cheese 17
provel - romano - parmesan - mozzarella - "a touch of Velveeta"
- broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan
- sugar snap peas GF 13
sautéed - olive oil - sea salt - cracked pepper
- corn crème brûlée 18
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 17
sea salt - hardwood smoked bacon - get these!
- double baked truffle potato 31
shaved black truffle - fontina + gouda cheeses - awesome!
- loaded baked potato GF 15
wisconsin cheddar - bacon - chives - sour cream

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

Ocean
48

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 57
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes 56
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- ahi fillet* 58
chili aioli - togarashi - signature spice rub
- chilean sea bass 62
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 54
- crab cake "oscar" 23

more than steak

- prime steakhouse meatloaf 48
ribeye - filet mignon - pork - black truffle green peppercorn
- 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 (limited availability) mp
all natural - ranch raised

- sautéed sweet corn GF 14
cilantro - chopped parsley
- creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed mushrooms GF 17
seasonal variety - garlic - parsley - thyme
- alaskan king crab & rock shrimp mac & cheese 48
provel - romano - parmesan - "a touch of Velveeta" - herb butter