

*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 6 or more.

appetizers

- prime steakhouse meatballs 15/19
prime beef + pork - family recipe
- chef’s cut hanging bacon 29
truffle honey - togarashi - minnesota farms
- crispy shrimp 29
sweet thai chili - garlic aioli
- fresh burrata 28
tomato jam - smoked sea salt - pickled onion
- yellowtail hamachi* 38
crispy shallot - yuzu ponzu - chive - heart of palm
- torched scallops + caviar* 38
yuzu ponzu - truffle crème - siberian osetra caviar
- new england lobster rolls 38
maine lobster - butter poached - grilled new england roll
- braised pork belly 23
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare* 41
deviled egg mousse - grilled soft bread
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- heirloom tomato & king crab GF 48
fresh avocado - basil purée
- rhode island calamari & shrimp 25
cherry peppers - buttermilk - seasoned flour
- maine lobster escargot 36
chick lobster - truffle mornay sauce - caviar
- crispy shrimp deviled eggs 22
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 52
crispy - chesapeake bay seasoning - green chili aioli
- salads
- roasted beet GF 15
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 17
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 18
baby iceberg head - stella blue cheese CA
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg* 19
romaine - poached farm fresh egg - warm croutons
- superfood GF 18
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 18
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- boursin cheese whipped potatoes GF 15
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato GF 15
wisconsin cheddar - bacon lardon - chives - sour cream
- crispy hasselback potato 18
smoked sea salt - truffle butter - chive cream cheese sauce
- chef eddie’s au gratin potatoes GF 23
caramelized onion - gouda - mozzarella



raw bar

- fresh seafood tower
your choice 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 12 each
house-made cocktail sauce - atomic horseradish
- chef’s daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette
- iced norwegian 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		62
grass fed ny strip* GF	12oz		62
petite filet mignon* GF	8oz		64
bone-in filet mignon* GF	12oz		78
steak farina* our bone-in filet with an egg	12oz		79
australian tajima wagyu filet* GF	8oz	limited availability	mp
A5 kobe wine fed* GF hikami farm	3oz	available in 3oz portions	120
regular			
ny strip* GF	16oz		75
filet mignon* GF	12oz		78
bone-in kc strip* GF	18oz		79
bone-in ribeye* GF	22oz		81
bone-in filet mignon* GF	18oz		92
45 day dry aged bone-in ribeye* GF	22oz		99
kosher bone-in ribeye* GF rabbi’s daughter	22oz	limited availability	125
australian tajima wagyu filet* GF	12oz	limited availability	mp
bone-in wagyu tomahawk* GF snake river farms	46oz		285

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake “oscar” 24
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 56

sides matter

- shells + cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- truffled & salted crispy fries 16
maldon seasalt - white truffle oil - shaved parmesan
local goat cheese buttermilk
- king crab + shrimp + shells + cheese 49
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- corn crème brûlée 19
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!
- creamed spinach 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- whipped praline sweet potato 17
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp



our fresh seafood

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

- shetland island salmon* 48
braisedGF or spiedini - scottish coast
- wild caught hokkaido island sea scallops* GF 59
chardonnay lemon butter - sea salt
- maryland style lump crab cakes* 58
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- chilean sea bass* GF 64
braisedGF or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo norwegian king crab legs GF mp
drawn butter - shell split
- north atlantic twin lobster tails GF mp
broiled - drawn butter - paprika
- enhancements
- fresh chopped herbs + tomato + evoo GF 6
- chardonnay butter with shallots + fresh mint GF 6
- black truffle sautéed maine lobster GF 56
- crab cake “oscar” 24
- bone-in iberico pork chops* GF 59
double cut - heritage breed southern spain
- bone-in veal chop* GF 79
broiled - northern midwest farms
- australian heritage whole rack of lamb* GF mp
all natural - ranch raised
- broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan
- sautéed sweet corn GF 15
cilantro - chopped parsley
- blistered shishito peppers 15
smoked lemon essence - roasted garlic - sea salt
- sautéed wild mushrooms GF 18
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 19
caramelized - smoked basil aioli - aged pecorino