

* 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.

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
- pacific 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
- 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
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- wagyu beef tartare* 41
deviled egg mousse - grilled soft bread
- 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 - shaft’s 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 - crispy bacon lardon - chives - sour cream
- crisp french fries 16
pecorino - white truffle oil - rosemary
- chef daniel’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
- ny strip* GF
grass fed ny strip* GF
petite filet mignon* GF
bone-in filet mignon* GF
steak farina* our bone-in filet with an egg
australian tajima wagyu filet* GF
A5 kobe wine fed* GF hikami farm
- ny strip* GF
filet mignon* GF
bone-in kc strip* GF
bone-in ribeye* GF
bone-in filet mignon* GF
45 day dry aged bone-in ribeye* GF
kosher bone-in ribeye* GF
australian tajima wagyu filet* GF
bone-in wagyu tomahawk* GF snake river farms
- shells + cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- whipped praline sweet potato 17
madagascar vanilla bean - mascarpone
candied pecans - streusel crisp
- crispy hasselback potato 18
smoked sea salt - truffle butter - chive cream cheese sauce



featuring prime steaks & chops

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

small

12oz	62
12oz	62
8oz	64
12oz	78
12oz	79
8oz limited availability	mp
3oz available in 3oz portions	120

regular

16oz	75
12oz	78
18oz	79
22oz	81
18oz	92
22oz	99
22oz limited availability	125
12oz limited availability	mp
46oz	285

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crispy shrimp 12 - crab cake “oscar” 24
chef style burrata GF 10 - black truffle sautéed maine lobster GF 56 - butter poached norwegian king crab GF 49

sides matter

- sautéed sweet corn GF 15
cilantro - chopped parsley
- blistered shishito peppers 15
charred lemon aioli - smoked garlic - crispy shallots
- roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!
- creamed spinach 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream

caviar

- pure osetra sturgeon
our caviar is sustainably and
ethically raised in poland & italy
- caviar cones 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf
- 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* 48
braised GF 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 bread crumbs
- chilean sea bass* GF 64
braised GF 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 + tomatoes + evoo GF 6
chardonnay butter with shallots + fresh mint GF 6
black truffle sautéed maine lobster GF 56
butter poached norwegian king crab GF 49
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
- corn crème brûlée 19
sweet corn - cream - turbinado sugar
- sautéed wild mushrooms GF 18
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 19
caramelized - smoked basil aioli - aged pecorino
- broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan
- king crab + shrimp + shells + cheese 49
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction