

*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. A gratuity of 20% will be applied to all tables of 6 or more.
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.

appetizers

- prime steakhouse meatballs 15 / 19
prime beef + pork - family recipe
- chef's cut hanging bacon 29
truffle honey - togarashi - minnesota farms
- pacific yellowtail hamachi* 38
crispy shallot - yuzu ponzu - chive - heart of palm
- crispy shrimp 29
sweet thai chili - garlic aioli
- braised pork belly 23
local honey - sweet thai chili - sautéed spinach
- fresh burrata 28
tomato jam - smoked sea salt - pickled onion
- torched scallops + caviar* 38
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare* 41
deviled egg mousse - grilled soft bread
- crispy shrimp deviled eggs 22
deviled eggs - parmesan - crispy shrimp
- rhode island calamari & shrimp 25
cherry peppers - buttermilk - seasoned flour
- king crab + avocado stack 41
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- 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 - 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 - bacon lardon - chives - sour cream
- crispy hasselback potato 18
smoked sea salt - truffle butter - chive cream cheese sauce
- king crab + shrimp + shells + cheese 49
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction

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 12 each
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters* GF mp
east 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

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|---|-------------------------------|-----|
| 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 |
| westholme australian 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 |
| westholme australian 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
- whipped praline sweet potato 17
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- chef omar's au gratin potatoes GF 23
caramelized onion - gouda - mozzarella
- asparagus fries 18
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

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 pearls - 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* 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 breadcrumbs
- ahi fillet* 59
chili aioli - togarashi - signature spice rub
- roasted mediterranean branzino GF 59
charred lemon - chardonnay reduction
- chilean sea bass* 64
braised GF or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo norwegian 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 56
- crab cake "oscar" 24

more than steak

- 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

- blistered shishito peppers 15
charred lemon aioli - smoked garlic - crispy shallots

- creamed spinach 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream

- sautéed wild mushrooms GF 18
seasonal variety - garlic - parsley - thyme

- roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!

- broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan