

*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
- 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
- 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

- crisp french fries 16
- pecorino - white truffle oil - rosemary
- whipped praline sweet potato 17
- madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- creamed spinach + artichoke 17
- chopped spinach - smoked garlic - artichoke hearts - sweet cream
- broccoli, spinach or asparagus GF 17
- sautéed - sea salt - shaved parmesan
- corn crème brûlée 19
- sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 18
- sea salt - bacon lardon - get these!
- sautéed wild mushrooms GF 18
- seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 19
- caramelized - smoked basil aioli - aged pecorino

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
- 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

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
- shells + cheese 17
- boursin cheese + 9 month aged sharp white cheddar
- garlic breadcrumbs - caramelized
- sautéed sweet corn GF 15
- cilantro - chopped parsley
- blistered shishito peppers 15
- charred lemon aioli - smoked garlic - crispy shallots
- king crab + shrimp + shells + cheese 49
- boursin cheese - 9 month aged white cheddar
- butter poached - lemon reduction