

\* 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 <sup>GF</sup> 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
- salads
- roasted beet <sup>GF</sup> 15  
ruby + golden beets - goat cheese - pistachios
- chopped napa <sup>GF</sup> 17  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge <sup>GF</sup> 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 <sup>GF</sup> 18  
baby lettuce - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing
- heirloom tomato <sup>GF</sup> 18  
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- boursin cheese whipped potatoes <sup>GF</sup> 15  
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato <sup>GF</sup> 15  
wisconsin cheddar - crispy bacon lardon - chives - sour cream
- crisp french fries 16  
pecorino - white truffle oil - rosemary
- chef daniel’s au gratin potatoes <sup>GF</sup> 23  
caramelized onion - gouda - mozzarella

## raw bar

- fresh seafood tower  
your choice of fresh shellfish items  
from our raw bar including:
- maine lobster cocktail <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- colossal shrimp cocktail <sup>GF</sup> 12 each  
house-made cocktail sauce - atomic horseradish
- chef’s daily selection of fresh oysters\* <sup>GF</sup> mp  
east coast + west coast - champagne mignonette
- iced norwegian king crab legs <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- ny strip\* <sup>GF</sup>  
grass fed ny strip\* <sup>GF</sup>  
petite filet mignon\* <sup>GF</sup>  
bone-in filet mignon\* <sup>GF</sup>  
steak farina\* our bone-in filet with an egg  
australian tajima wagyu filet\* <sup>GF</sup>  
A5 kobe wine fed\* <sup>GF</sup> hikami farm
- ny strip\* <sup>GF</sup>  
filet mignon\* <sup>GF</sup>  
bone-in kc strip\* <sup>GF</sup>  
bone-in ribeye\* <sup>GF</sup>  
bone-in filet mignon\* <sup>GF</sup>  
45 day dry aged bone-in ribeye\* <sup>GF</sup>  
kosher bone-in ribeye\* <sup>GF</sup>  
australian tajima wagyu filet\* <sup>GF</sup>  
bone-in wagyu tomahawk\* <sup>GF</sup> 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 <sup>GF</sup> 8 - black truffle green peppercorn 4 - truffle butter <sup>GF</sup> 9 - crispy shrimp 12 - crab cake “oscar” 24  
chef style burrata <sup>GF</sup> 10 - black truffle sautéed maine lobster <sup>GF</sup> 56 - butter poached norwegian king crab <sup>GF</sup> 49

## sides matter

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

Ocean  
48

## our fresh seafood

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

- shetland island salmon\* 48  
braised <sup>GF</sup> or spiedini - scottish coast
- wild caught hokkaido island sea scallops\* <sup>GF</sup> 59  
chardonnay lemon butter - sea salt
- maryland style lump crab cakes\* 58  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- chilean sea bass\* <sup>GF</sup> 64  
braised <sup>GF</sup> or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo norwegian king crab legs <sup>GF</sup> mp  
drawn butter - shell split
- north atlantic twin lobster tails <sup>GF</sup> mp  
broiled - drawn butter - paprika
- enhancements
- fresh chopped herbs + tomatoes + evoo <sup>GF</sup> 6  
chardonnay butter with shallots + fresh mint <sup>GF</sup> 6  
black truffle sautéed maine lobster <sup>GF</sup> 56  
butter poached norwegian king crab <sup>GF</sup> 49  
crab cake “oscar” 24
- bone-in iberico pork chops\* <sup>GF</sup> 59  
double cut - heritage breed southern spain
- bone-in veal chop\* <sup>GF</sup> 79  
broiled - northern midwest farms
- australian heritage whole rack of lamb\* <sup>GF</sup> mp  
all natural - ranch raised
- corn crème brûlée 19  
sweet corn - cream - turbinado sugar
- sautéed wild mushrooms <sup>GF</sup> 18  
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower <sup>GF</sup> 19  
caramelized - smoked basil aioli - aged pecorino
- broccoli, spinach or asparagus <sup>GF</sup> 17  
sautéed - sea salt - shaved parmesan
- king crab + shrimp + shells + cheese 49  
boursin cheese - 9 month aged white cheddar  
butter poached - lemon reduction