

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.  
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 checks.

## appetizers

- prime steakhouse meatballs 15 / 19  
prime beef + pork - family recipe
- crispy shrimp 29  
sweet thai chili - garlic aioli
- pacific yellowtail hamachi\* 38  
crispy shallot - yuzu ponzu - chive - heart of palm
- fresh burrata 28  
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp vince 45  
chardonnay - garlic butter - parmesan herb toast
- braised pork belly 23  
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare\* 41  
deviled egg mousse - grilled soft bread
- chef’s cut hanging bacon 29  
truffle honey - togarashi - minnesota farms
- new england lobster roll 38  
maine lobster - butter poached - grilled new england roll
- king crab + avocado stack 41  
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- torched scallops + caviar\* 38  
yuzu ponzu - truffle crème - siberian osetra caviar
- rhode island calamari & shrimp 25  
cherry peppers - buttermilk - seasoned flour
- 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  
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
- chef reid’s au gratin potatoes GF 23  
caramelized onion - gouda - mozzarella
- whipped praline sweet potato 17  
madagascar vanilla bean - mascarpone  
candied pecans - streusel crisp

## 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 + 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

- |   |                               |     |
|---|-------------------------------|-----|
| 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
- double baked truffle potato 33  
shaved black truffle - fontina + gouda + boursin cheeses
- asparagus fries 18  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- crisp french fries 16  
pecorino - white truffle oil - rosemary
- corn crème brûlée 19  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 18  
sea salt - bacon lardon - get these!
- 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

## 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

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
- roasted mediterranean branzino GF 59  
charred lemon - chardonnay reduction
- 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\* 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 + 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

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

- sautéed sweet corn GF 15  
cilantro - chopped parsley

- fire roasted cauliflower GF 19  
caramelized - smoked basil aioli - aged pecorino

- sautéed kennett square mushrooms GF 20  
seasonal variety - garlic - parsley - thyme

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