

\*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 16 / 20  
prime beef + pork - family recipe
- chef's cut hanging bacon 29  
truffle honey - togarashi - colorado farms
- pacific yellowtail hamachi\* 39  
crispy shallot - yuzu ponzu - chive - heart of palm
- crispy shrimp 31  
sweet thai chili - garlic aioli
- braised pork belly 24  
local honey - sweet thai chili - sautéed spinach
- fresh burrata 31  
tomato jam - smoked sea salt - pickled onion
- torched scallops + caviar\* 39  
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare\* 43  
deviled egg mousse - grilled soft bread
- A5 kobe "wine fed" ny strip\* GF 135  
sliced - 3oz portions - seared
- crispy shrimp deviled eggs 24  
deviled eggs - parmesan - crispy shrimp
- rhode island calamari & shrimp 27  
cherry peppers - buttermilk - seasoned flour
- king crab + avocado stack 43  
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- sautéed shrimp vince 45  
chardonnay - garlic butter - parmesan herb toast
- chicken fried lobster tails 56  
crispy - chesapeake bay seasoning - green chili aioli
- salads
- roasted beet GF 16  
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 18  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 19  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg\* 20  
romaine - poached farm fresh egg - warm croutons
- superfood GF 19  
baby lettuce - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing
- heirloom tomato GF 19  
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- boursin cheese whipped potatoes GF 16  
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato GF 16  
wisconsin cheddar - bacon lardon - chives - sour cream
- crispy hasselback potato 19  
smoked sea salt - truffle butter - chive cream cheese sauce
- king crab + shrimp + shells + cheese 52  
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:
- daily fresh oysters\* GF mp  
east coast - champagne mignonette
- colossal shrimp cocktail GF 13 each  
house-made cocktail sauce - atomic horseradish
- iced norwegian king crab legs GF mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- maine lobster cocktail 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 |                           | 65  |
| australian tajima grass fed ny strip* GF    | 12oz |                           | 65  |
| petite filet mignon* GF                     | 8oz  |                           | 68  |
| bone-in filet mignon* GF                    | 12oz |                           | 82  |
| steak farina* our bone-in filet with an egg | 12oz |                           | 83  |
| westholme australian wagyu filet* GF        | 8oz  | limited availability      | mp  |
| A5 kobe wine fed* GF hikami farm            | 3oz  | available in 3oz portions | 135 |

| regular                                      |      |                      |     |
|----------------------------------------------|------|----------------------|-----|
| ny strip* GF                                 | 16oz |                      | 79  |
| filet mignon* GF                             | 12oz |                      | 82  |
| bone-in kc strip* GF                         | 18oz |                      | 82  |
| bone-in ribeye* GF                           | 22oz |                      | 85  |
| bone-in filet mignon* GF                     | 18oz |                      | 95  |
| 45 day dry aged bone-in ribeye* GF           | 22oz |                      | 105 |
| westholme australian wagyu filet* GF         | 12oz | limited availability | mp  |
| bone-in wagyu tomahawk* GF snake river farms | 46oz |                      | 295 |

- enhancements
- sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 26
- chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 58

# sides matter

- shells + cheese 18  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized
- whipped praline sweet potato 19  
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- chef omar's au gratin potatoes GF 24  
caramelized onion - gouda - mozzarella
- asparagus fries 19  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- corn crème brûlée 21  
sweet corn - cream - turbinado sugar
- sautéed sweet corn GF 16  
cilantro - chopped parsley
- fire roasted cauliflower GF 21  
caramelized - smoked basil aioli - aged pecorino
- crisp french fries 16  
pecorino - white truffle oil - rosemary

Ocean  
48

# our fresh seafood

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

- shetland island salmon\* 51  
braised GF or spiedini - scottish coast
- wild caught hokkaido island sea scallops\* GF 62  
chardonnay lemon butter - sea salt
- maryland style lump crab cakes\* 61  
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- ahi fillet\* 63  
chili aioli - togarashi - signature spice rub
- roasted mediterranean branzino GF 63  
charred lemon - chardonnay reduction
- chilean sea bass\* 67  
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 58
- crab cake "oscar" 26
- 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 16  
charred lemon aioli - smoked garlic - crispy shallots
- creamed spinach + artichoke 18  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms GF 19  
seasonal variety - garlic - parsley - thyme
- roasted brussels sprouts GF 19  
sea salt - bacon lardon - get these!
- broccoli, spinach or asparagus GF 18  
sautéed - sea salt - shaved parmesan