

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 16 / 20
prime beef + pork - family recipe
- chef’s cut hanging bacon 29
truffle honey - togarashi - colorado farms
- crispy shrimp 31
sweet thai chili - garlic aioli
- fresh burrata 31
tomato jam - smoked sea salt - pickled onion
- pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu - chive - heart of palm
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- braised pork belly 24
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare* 43
deviled egg mousse - grilled soft bread
- A5 kobe “wine fed” ny strip* ^{GF} 135
sliced - 3oz portions - seared
- new england lobster roll 39
maine lobster - butter poached - grilled new england roll
- king crab + avocado stack 43
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
- rhode island calamari & shrimp 27
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp
- 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 - stella blue cheese
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
- chef reid’s au gratin potatoes ^{GF} 24
caramelized onion - gouda - mozzarella
- whipped praline sweet potato 19
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:

daily fresh oysters* ^{GF} mp
east coast + west 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

Steak
48[®]

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 |
| 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
- double baked truffle potato 35
shaved black truffle - fontina + gouda + boursin cheeses
- asparagus fries 19
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- crisp french fries 16
pecorino - white truffle oil - rosemary

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

Ocean48’s fresh fish is responsibly sourced from
sustainable fisheries when available

shetland island salmon* 51
braised ^{GF} or spiedini - scottish coast

roasted mediterranean branzino ^{GF} 63
charred lemon - chardonnay reduction

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

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 + tomato + evoo ^{GF} 6
chardonnay butter with shallots + fresh mint ^{GF} 6
black truffle sautéed maine lobster ^{GF} 58
crab cake “oscar” 26

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 16
charred lemon aioli - smoked garlic - crispy shallots

sautéed sweet corn ^{GF} 16
cilantro - chopped parsley

fire roasted cauliflower ^{GF} 21
caramelized - smoked basil aioli - aged pecorino

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

creamed spinach + artichoke 18
chopped spinach - smoked garlic - artichoke hearts - sweet cream