

\*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 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
- torched scallops + caviar\* 39  
yuzu ponzu - truffle crème - siberian osetra caviar
- new england lobster rolls 39  
maine lobster - butter poached - grilled new england roll
- 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
- sautéed shrimp vince 45  
chardonnay - garlic butter - parmesan herb toast
- heirloom tomato & king crab GF 49  
fresh avocado - basil purée
- rhode island calamari & shrimp 27  
cherry peppers - buttermilk - seasoned flour
- maine lobster escargot 38  
chick lobster - truffle mornay sauce - caviar
- 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
- steak knife BLT wedge GF 19  
baby iceberg head - stella blue cheese CA  
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg\* 20  
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 19  
champagne vinaigrette - feta crumbles - micro arugula - sea salt



# raw bar

- fresh seafood tower**  
your choice 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
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
australian tajima 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
kosher bone-in ribeye* GF rabbi's daughter	22oz limited availability	135
australian tajima 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

- crisp french fries 16  
pecorino - white truffle oil - rosemary
- whipped praline sweet potato 19  
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- creamed spinach + artichoke 18  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- broccoli, spinach or asparagus GF 18  
sautéed - sea salt - shaved parmesan
- corn crème brûlée 21  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 19  
sea salt - bacon lardon - get these!
- sautéed wild mushrooms GF 19  
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 21  
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

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
- new bedford 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\* GF 67  
braised GF 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 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

- shells + cheese 18  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized

- sautéed sweet corn GF 16  
cilantro - chopped parsley

- blistered shishito peppers 16  
charred lemon aioli - smoked garlic - crispy shallots

- king crab + shrimp + shells + cheese 52  
boursin cheese - 9 month aged white cheddar  
butter poached - lemon reduction