

*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
white balsamic - miso honey - toasted sesame seeds
- 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

- 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
- chef eddie's au gratin potatoes GF 24
caramelized onion - gouda - mozzarella

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



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



our fresh seafood

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

shetland island salmon* 51
braisedGF 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
braisedGF 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