

*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 nicolas' 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
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