

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
local 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 alfonso'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
cucumber mignonette - 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
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
- corn crème brûlée 21
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 19
sea salt - bacon lardon - get these!
- broccoli, spinach or asparagus GF 18
sautéed - sea salt - shaved parmesan
- king crab + shrimp + shells + cheese 52
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction

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



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
- roasted mediterranean branzino GF 63
charred lemon - chardonnay reduction
- 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* 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
carmelized - 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