

# 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
- 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
- heirloom tomato & king crab GF 48  
fresh avocado - basil purée
- A5 kobe "wine fed" ny strip\* GF 135  
sliced - 3oz portions - seared
- wagyu beef tartare\* 43  
deviled egg mousse - grilled soft bread
- 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
- sautéed shrimp vince 45  
chardonnay - garlic butter - parmesan herb toast

# 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 - shaft's blue cheese CA  
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 - crispy bacon lardon - chives - sour cream
- crisp french fries 16  
pecorino - white truffle oil - rosemary
- chef daniel'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  
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
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	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 - crispy shrimp 12 - crab cake "oscar" 26  
chef style burrata GF 10 - black truffle sautéed maine lobster GF 58 - butter poached norwegian king crab GF 49

# sides matter

- shells + cheese 18  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized
- whipped praline sweet potato 19  
madagascar vanilla bean - mascarpone  
candied pecans - streusel crisp
- crispy hasselback potato 19  
smoked sea salt - truffle butter - chive cream cheese sauce

- sautéed sweet corn GF 16  
cilantro - chopped parsley
- blistered shishito peppers 16  
charred lemon aioli - smoked garlic - crispy shallots
- roasted brussels sprouts GF 19  
sea salt - bacon lardon - get these!
- creamed spinach + artichoke 18  
chopped spinach - smoked garlic - artichoke hearts - sweet cream

# 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 pearl - 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
- new bedford sea scallops\* GF 62  
chardonnay lemon butter - sea salt
- maryland style lump crab cakes\* 61  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- 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 + tomatoes + evoo GF 6
- chardonnay butter with shallots + fresh mint GF 6
- black truffle sautéed maine lobster GF 58
- butter poached norwegian king crab GF 49
- 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
- corn crème brûlée 21  
sweet corn - cream - turbinado sugar
- sautéed wild mushrooms GF 19  
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 21  
caramelized - smoked basil aioli - aged pecorino
- 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

\*Consuming raw or undercooked meat, shellfish, poultry, fish or 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 contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

