

* 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.

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 rafael'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} grass run ranch | 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

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

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 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
- 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