

*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. A gratuity of 20% will be applied to all tables of 6 or more.
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.

appetizers

- prime steakhouse meatballs 16 / 20
prime beef + pork - family recipe
 - chef’s cut hanging bacon 29
local honey - togarashi - colorado farms
 - pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu - chive - heart of palm
 - crispy shrimp 31
sweet thai chili - garlic aioli
 - braised pork belly 24
local honey - sweet thai chili - sautéed spinach
 - fresh burrata 31
tomato jam - smoked sea salt - pickled onion
 - torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
 - wagyu beef tartare* 43
deviled egg mousse - grilled soft bread
 - A5 kobe “wine fed” ny strip* GF 135
sliced - 3oz portions - seared
 - crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp
 - rhode island calamari & shrimp 27
cherry peppers - buttermilk - seasoned flour
 - king crab + avocado stack 43
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
 - sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
 - 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 - 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 - bacon lardon - chives - sour cream
- crispy hasselback potato 19
smoked sea salt - truffle butter - chive cream cheese sauce
- king crab + shrimp + shells + cheese 52
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction



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
australian tajima 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
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
- whipped praline sweet potato 19
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- chef omar’s au gratin potatoes GF 24
caramelized onion - gouda - mozzarella
- asparagus fries 19
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- corn crème brûlée 21
sweet corn - cream - turbinado sugar
- sautéed sweet corn GF 16
cilantro - chopped parsley
- fire roasted cauliflower GF 21
caramelized - smoked basil aioli - aged pecorino
- crisp french fries 16
pecorino - white truffle oil - rosemary

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

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 breadcrumbs
 - ahi fillet* 63
chili aioli - togarashi - signature spice rub
 - roasted mediterranean branzino GF 63
charred lemon - chardonnay reduction
 - 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 + tomatoes + 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
 - creamed spinach + artichoke 18
chopped spinach - smoked garlic - artichoke hearts - sweet cream
 - sautéed wild mushrooms GF 19
seasonal variety - garlic - parsley - thyme
 - roasted brussels sprouts GF 19
sea salt - bacon lardon - get these!
 - broccoli, spinach or asparagus GF 18
sautéed - sea salt - shaved parmesan