*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 - items are prepared without gluten-containing ingredients. Our kitchen is not gluten-free, so cross-contact is possible. These items do not meet "gluten-free" as defined by the FDA (less than 20 parts per million of gluten) and may not be suitable for guests with celiac disease or a gluten allergy.

appetizers

prime steakhouse meatballs 17 / 22
prime beef + pork - family recipe

chef's cut hanging bacon 29
local honey - togarashi - colorado farms

crispy shrimp 33
sweet thai chili - garlic aioli

fresh burrata 32
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 crèma - siberian osetra caviar

new england lobster rolls 39
maine lobster - butter poached - grilled new england roll

braised pork belly 25
local honey - sweet thai chili - sautéed spinach

heirloom tomato & king crab GF 49
fresh avocado - basil purée

A5 kobe "wine fed" ny strip* GF 140
sliced - 3oz portions - seared

wagyu beef tartare* 45
deviled egg mousse - grilled soft bread

rhode island calamari & shrimp 28
cherry peppers - buttermilk - seasoned flour

maine lobster escargot 39
chick lobster - truffle mornay sauce - caviar

crispy shrimp deviled eggs 25
deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 58
crispy - chesapeake bay seasoning - green chili aioli

sautéed shrimp vince 46
chardonnay - garlic butter - parmesan herb toast

salads

roasted beet GF 16
ruby + golden beets - goat cheese - pistachios

chopped napa GF 19
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge GF 20
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

48 caesar with warm poached egg* 21
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 20
champagne vinaigrette - feta crumbles - micro arugula - sea salt

boursin cheese whipped potatoes GF 17
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 25
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

Steak 48®

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

featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

ny strip* GF	12oz		67
grass fed ny strip* GF	12oz		67
petite filet mignon* GF	8oz		69
bone-in filet mignon* GF	12oz		84
steak farina* our bone-in filet with an egg	12oz		85
australian tajima wagyu filet* GF	8oz	limited availability	mp
A5 kobe wine fed* GF hikami farm	3oz	available in 3oz portions	140

regular

ny strip* GF	16oz		82
filet mignon* GF	12oz		85
bone-in kc strip* GF	18oz		85
bone-in ribeye* GF	22oz		87
bone-in filet mignon* GF	18oz		98
45 day dry aged bone-in ribeye* GF	22oz		110
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" 28
chef style burrata GF 11 - black truffle sautéed maine lobster GF 59 - butter poached norwegian king crab GF 53

sides matter

shells + cheese 19
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

whipped praline sweet potato 20
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 17
cilantro - chopped parsley

blistered shishito peppers 17
charred lemon aioli - smoked garlic - crispy shallots

roasted brussels sprouts GF 19
sea salt - bacon lardon - get these!

creamed spinach + artichoke 19
chopped spinach - smoked garlic - artichoke hearts - sweet cream

FAMILY 48 OWNED

Ocean 48

our fresh seafood

Ocean 48's fresh fish is responsibly sourced from
sustainable fisheries when available

shetland island salmon* 53
braised GF or spiedini - scottish coast

new bedford sea scallops* GF 64
chardonnay lemon butter - sea salt

maryland style lump crab cakes* 61
jumbo lump crab - old bay seasoning - buttered bread crumbs

chilean sea bass* GF 69
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 59
butter poached norwegian king crab GF 53
crab cake "oscar" 28

more than steak

bone-in iberico pork chops* GF 59
double cut - heritage breed southern spain

bone-in veal chop* GF 82
broiled - northern midwest farms

australian heritage whole rack of lamb* GF mp
all natural - ranch raised

corn crème brûlée 22
sweet corn - cream - turbinado sugar

sautéed wild mushrooms GF 20
seasonal variety - garlic - parsley - thyme

fire roasted cauliflower GF 22
caramelized - smoked basil aioli - aged pecorino

broccoli, spinach or asparagus GF 18
sautéed - sea salt - shaved parmesan

king crab + shrimp + shells + cheese 54
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction

DMRev 11-16-26